

STARTERS

OYSTERS 6 pc | 15 12 pc | 30
available Friday - Sunday only

BURRATA AND CROSTINI 17

pesto, seasonal fruit relish, toasted pine nuts, balsamic reduction, French baguette crostinis.

CHARCUTERIE BOARD 29

assortment of 3 cheeses, 3 meats, dried and fresh fruit, house pickles, baguette crostinis. (sharp cheddar, Spanish manchego, point reye's blue cheese) prosciutto, salami, soppressata picante.

BAKED GOAT CHEESE 17

Napa chevre goat cheese, cranberry compote, toasted pretzel, balsamic reduction garnish.

ROASTED CAULIFLOWER 17

slow roasted cauliflower, lemon pepper seasoning, fried garlic, mint, chili flakes, served with a traditional Peruvian huancaína sauce.

STEAMED PORK BELLY BUNS 17

EXTRA BUN. 5.50

3 pieces of Asian style bao buns, 5 hours braised and pan-seared pork belly, carrots and jalapenos pickles relish, pickle cucumber, chipotle mayo, lettuce and cilantro.

CALAMARI AND BRUSSELS SPROUTS 18

grilled calamari, fried brussel sprouts, chili flakes, mint, basil, fried garlic, lemon juice, basil aioli.

TUNA POKE 21

wild ahi tuna cubes, avocados, cucumbers, shallots, cherry tomatoes, edamame, scallions, cilantro, crispy farro, sesame ginger soy sauce, cashews, homemade potatoes chips.

CAJUN COCONUT VEG CURRY 20

mixed peppers, onions, tomatoes, potatoes, carrots, green peas, fried plantains, cilantro, cooked in curry coconut broth served with steamed rice.

WILDER'S POTATO SKINS 17

crispy fried skin on potato wags, melted cheese, crispy bacon, scallions, sour cream.

MARINA'S FAVORITE CHICKEN WINGS 6/\$14 12/\$27

choice of buffalo, sweet chili, wilder's dried rub, black pepper vinegar.

WILDER'S GRILLED CHEESE 20

ADD CHICKEN \$5

country white bread, sharp cheddar, American, and gruyere cheese, served with creamy tomato bisque.

SALADS

KALE CAESAR SALAD 16

romaine hearts, shaved organic kale, homemade croutons, grated parmesan, pea greens garnish and caesar dressing.

WILDER'S MIXED GREENS SALAD 17

baby spring mixed greens, onions, tomatoes, mixed peppers, bacon, blue cheese, candied pecans, honey balsamic vinaigrette.

SEASONAL QUINOA SALAD 18

red and white organic quinoa, wild arugula, red and golden beets, radish, toasted pistachios, feta cheese, verjus olive oil dressing.

MAIN ENTREES

WILDER MAC & CHEESE 21

triple cheese bechamel sauce, bacon, green peas, corn kerns, garnished with 3 buffalo wings and homemade breadcrumbs.

STEAMED MUSSELS 22 🌱

salt spring mussels, onions, peppers mix, jalapenos, ginger garlic mix, black rice, white wine, saffron coconut broth, basil, cilantro.

CHICKEN PICCATA 22

grilled chicken breast, lemon caper butter sauce, steamed broccoli, roasted sweet potatoes.

BOLOGNESE PASTA 23

4 hours slow cooked tomato base beef and pork sauce, homemade fresh pasta parpadelle, butter, grated parmesan cheese.

SALMON TERIYAKI 22

pan-seared 6 oz cubed wild salmon with onions, peppers, celery, eggplant, zucchini, glazed with traditional ginger garlic teriyaki sauce served with steamed white rice.

THE WILDER BURGER 20

(temperatures not available for burger)

double patties 4oz each all American Angus beef, lettuce, tomatoes, onions, American cheese, bacon jam, sesame bun, chef's secret sauce served with french fries.

PORK CHOP & APPLE SAUCE 27 🌱

grilled Japanese kurobota pork chop, mashed yukon gold potatoes, broccolini, pomegranate seeds and reduction.

RIB-EYE STEAK DINNER 32 🌱

12oz cut rib-eye steak grass fed California farms, roasted seasonal vegetables, yukon gold mashed potatoes, Wilder's chimichuri sauce.

SHORT RIBS & GRITS 30 🌱

5 hours braised short ribs over creamy grits, butternut squash succotash, fresh horseradish, balsamic reduction.

SF FAMOUS CIOPPINO 32

shrimp, mussels, clams, crab meat, squid, fish of the day, faro, everything cooked in a lemony garlic tomato sauce, served with garlic bread.

SIDES

Garlic Bread	5	Warm Olives	8
Small Salad	7	French Fries	10
Mashed Potatoes	7	Yuca Fries	10
Grits	7	Macaroni 'n Cheese	12
Steamed Vegetables	7	Garlic Fries	12

DESSERTS

TRADITIONAL AFFOGATO 8

Madagascan vanilla ice cream on a waffle cone drawn in a shot of espresso of Kahlua

CHOCOLATE CAKE 9

lightly warm chocolate cake over tres leches cake sauce, espresso whipped cream

WILDER'S BAKED APPLE TURNOVER 10

headed homemade apple turnover/ cinnamon sugar dusted, vanilla ice cream, apple cider reduction