

STARTERS

Oysters 6 pc | 15 12 pc | 29

Charcuterie Board 29 🌾

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

Burrata and Crostinis 17 🌾

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

Baked Goat Cheese Croquette 19

Napa chevre goat cheese battered & fried, seasonal fruit compote, pomegranate seeds, tender pea greens, sourdough toast, balsamic reduction garnish

Roasted Cauliflower 17 🌾

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

Ahi Tuna Tacos 21 🌾

2 crispy tortilla shells, fresh ahi tuna cubes, house pickled relish, cucumber, mango, lettuce, lemon oil and chipotle mayo

Steamed Pork Belly Buns 17

extra bun + 5.50

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

Crispy Potato Skins 17 🌾

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

Calamari and Brussels Sprouts 18 🌾

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

Wild Tuna Poke 22 🌾

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

Almost Grown Up Grilled Cheese 19

chicken + 7 bacon + 5

country white bread, sharp cheddar, American, Gruyere cheese served with creamy tomato bisque

Marina's Favorite Chicken Wings 6 pc | 14 12 pc | 27 🌾

choice of buffalo, sweet chili, Wilder's dried rub, lemon pepper togarashi
(gluten-free choice available)

SALADS

Caesar Salad 16 🌾

romaine heart lettuce, Belgium endives, homemade croutons, Caesar dressing, grated parmesan cheese

Baby Mixed Greens 17 🌾

baby mixed greens, bacon, blue cheese, strawberries, cherry tomatoes, candied pecan, crispy farro, honey balsamic dressing

Quinoa Fruit Salad 17 🌾

red and white organic quinoa, rocket arugula, watermelon, mango, cucumber, feta cheese, toasted pumpkin seeds and white wine vinaigrette

chicken + 7 bacon + 5 shrimp + 9 salmon + 12 fried egg + 3

MAIN ENTREES

Cajun Coconut Veg Curry 19 🌱 🌾

mixed peppers, onions, potatoes, carrots, green peas, fried plantains, cilantro, cooked in curry coconut broth served with steamed rice
shrimp + 9 chicken + 7

Grilled Drumsticks 22

3 grilled Mary's chicken drumsticks with bbq sauce, garlic broccolini, creamy grits

Steamed Mussels 22 🍷

Saltspring mussels, white wine, Spanish chorizo, shallots, garlic, potato, carrot, butter, cilantro, sourdough toast

Chicken Piccata 22

grilled chicken breast, lemon caper butter sauce, steamed broccoli, marble potatoes

Salmon Teriyaki Bowl 22 🍷

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

The Wilder Burger 21 🍷

double 4 oz patties cooked through, onion, lettuce, tomato, American cheese, Chef's secret sauce on a brioche bun served with fries

bacon + 5 chicken + 7 fried egg + 3 mushroom + 3

Bolognese Pasta 23

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

Pork Chop & Apple Sauce 27 🌾

grilled Japanese Kurobota pork chop, mashed Yukon gold potatoes, broccolini, pomegranate seeds, balsamic reduction

Short Rib's Mac & Cheese 27

tripe cheese, bechamel sauce, macaroni pasta, topped with 6-hours braised beef short ribs, homemade bread crumbs, baby arugula garnish.

Rib-Eye Steak 35 🌾

12 oz grass fed California rib-eye steak, roasted seasonal vegetables, mashed Yukon gold potatoes, Wilder's chimichurri sauce

Thai Seafood Pasta 32

shrimp, salmon, calamari, clams, linguine pasta, mixed peppers, onion, tomato, Thai basil, coconut saffron broth

SIDES

Garlic Bread	7	Steamed Vegetables	9
Small Salad	5	Garlic Fries	10
Mashed Potatoes	7	Macaroni 'n Cheese	14
Steamed Rice	5	Truffle Fries	14
Warm Olives	8		

DESSERTS

Traditional Affogato 9

(non-alcoholic version available)

Madagascan vanilla ice cream on a waffle cone, shot of espresso and/or Kahlua

Chocolate Cake 9

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

Baked Apple Turnover 9

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