

Apps & Small Plates

GF = Gluten Free

Saké Steamed Mussels

Asian inspired, steamed PEI Mussels with Serrano Peppers, Radish, & Green Onions in a Lemongrass Butter sauce. Served with house made Crostini (GF minus Crostini) \$13.95

Calamari

Lightly breaded Calamari served with Asiago, Garlic Aioli & Cocktail Sauce GF \$12.5

Sweet Potato Fries

Crispy Sweet Potato Fries dusted with toasted Coconut-Ginger spice, and a side of Chili Aioli GF \$8.95

Red Curry Coconut Queso

Pepper Jack, Mozzarella, Green Chiles, & Coconut Milk topped with Cilantro & pickled Red Onions, served with house made Beet Chips GF \$8.95

Frites

Truffle scented, skin-on Fries dusted in Asiago & Parsley, served with Garlic Aioli GF \$8.95

Hummus

Pepperoncini Hummus, Extra Virgin Olive Oil, smoked Paprika, and toasted Pita (GF sub Veggies) \$8.95

Pickled Tomatoes

House pickled Grape Tomatoes served with whipped Lemon Ricotta & a house made Crostini (GF minus Crostini) \$9.95

Focaccia

House made Rosemary Focaccia with Smoked Salt & Herbed Butter \$5.95

Soup of the Day or Gazpacho GF \$4.95

Salads

All of our dressings are made from scratch in house. Choices consist of: Caesar, Lemongrass-Chile Vinaigrette, Balsamic Vinaigrette, Moroccan Vinaigrette, & Avocado Ranch

Additions to any Salad: Grilled Tofu \$6, Grilled Chicken \$7, Salmon \$10, or Steak \$12

Large Caesar

Crisp Romaine tossed with our Caesar dressing and topped with Asiago & Croutons (GF minus Croutons) \$10.95

Mediterranean

Romaine & Arugula topped with Cucumbers, Grape Tomato, Red Onion, Pepperoncini and Feta sided with Hummus covered Pita, served with our Balsamic Vinaigrette (GF minus Pita) \$14.95

Vietnamese Rice Noodles

Rice Vermicelli with Carrot, Cucumber, Mixed Greens & Mint. Garnished with Hoisin, Salted Cashews & Lemongrass-Chile Vinaigrette (GF minus Hoisin) \$14.5

North African Grain

Roasted Cauliflower, Quinoa, Arugula, Golden Raisins, & shredded Carrot, tossed in a Moroccan Vinaigrette GF \$14.95

Sandwiches

Gourmet Grilled Cheese

Layers of our Artichoke Cheese Dip, Provolone, smoked Cheddar, & Sundried Tomato on Multi-Grain \$11.95

Wild Dog Burger

8 oz. Cajun-seasoned, grilled Ribeye & Sirloin Burger topped with Gorgonzola, Avocado-Mayo, Grape Tomato Jam and crispy Haystack Onions \$15.5 (Veggie option available)

Burger

8 oz. grilled Ribeye & Sirloin Burger served on a toasted Bun with Lettuce, Tomato and Red Onion \$12.95 (Veggie option available)

Additional Burger toppings: caramelized Onions, sautéed Mushrooms, or Gorgonzola \$1; fried Egg \$2; Bacon \$2.5

Tilapia Tacos

Adobo spiced, grilled Tilapia with Purple Cabbage Slaw, fresh Pico de Gallo, and Cotija-Fresco, wrapped in grilled Flour Tortillas (GF sub corn tortillas) \$14.5

Customize your Sandwich:

Soup or Salad \$4

Small Caesar \$4.5

Skin-on Fries GF \$3.5

Sweet Potato Fries GF \$4

Sautéed Seasonal Vegetables GF \$5

GF Bun for Burgers \$3

Split plates \$3

Stone Oven Pizza

Margherita

A base of Garlic and Olive Oil on a 10" Pizza topped with Fresh Mozzarella, fresh Basil and Tomatoes \$15.95

Barbeque Chicken Pizza

Stone oven 10" Pizza with a base of Barbeque sauce topped with our blended Mozzarella-Provolone cheese, Chicken, Red Onion, & Bacon, with fresh Pineapple & Cilantro \$16.95

The Timmy

Italian Sausage, Mushrooms, roasted Red Peppers, and Sambal Honey, on a Tomato Base \$14.95

Create your own 10" Pie

Each Pizza includes blended Mozzarella/Provolone cheese and your choice of base sauce \$11.95

5" Pizza

Stone oven 5" Pizza with blended Mozzarella/Provolone cheese and choice of base sauce \$8.95

Base Sauce Choices:

Tomato, Barbeque, & Olive Oil

Regular Toppings:

Arugula, Bell Peppers, Black Olives, Button Mushrooms, Green Olives, Pepperoni, Red Onion, Italian Sausage, Spinach, or Tomatoes \$1 each

Special Toppings:

Anchovies, Bacon, Basil, Jalapeño, or Pineapple \$2 each

Extra Special Toppings:

Goat Cheese, Fresh Mozzarella or Chicken \$3

Entrées

Available additions for all Entrées: - Soup or Salad \$4 - Small Caesar \$4.5

\$4 split plate charge for all Entrées (No split plates for Ribs)

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Steak n' Taters

Grilled 8oz American Wagyu Sirloin with house made Worcestershire, served with our extra super secret fried Taters with spicy Mayo, and an Arugula-Lemon Vin salad GF \$34.95

Wasabi Salmon

Sriracha glazed fresh Salmon, pan roasted and served with fried Rice to order, then finished with Wasabi & Hoisin (GF minus Hoisin) 25.95

Adobo Pork Enchiladas

Adobo Pork braised in Banana Leaf, rolled in Corn Tortillas, covered in our Molé Rojo, Cotija-Fresco Cheese, and Crema, with pickled Vegetables GF \$22.95

Ribs

Baby-Back Pork Ribs in a Texas-style dry rub and slow cooked until tender, grilled, and topped with sweet & tangy Barbeque sauce, served with buttered Cornbread & Apple-Fennel Coleslaw (GF minus Cornbread) \$22.95 - Half Slab \$31.95 - Full Slab

Chicken Pecorino

Chicken Breast pan fried with Rice Panko and Sheep's Milk Pecorino Cheese, served with Tomato Vinaigrette & roasted Broccolini drizzled in our Lemon Vin GF \$23.95

Vegan Curry

Curry marinated, chargrilled, smoky Tofu, with Rice, Fancy Mushrooms, Cashews, Coconut Cream, and Herbs GF \$19.95

Not Vegan? Add Chicken \$7, Salmon \$10, or Steak \$12

Aleppo Carbonara

House made gluten free Aleppo Pepper Pasta tossed with Pancetta and local Mushrooms in an Egg & Pecorino sauce GF \$19.95
Add Chicken \$7, Salmon \$10, or Steak \$12

Desserts:

Ask your server about our dessert feature

This menu, everything the Wild Dog has ever done, and will continue to do, is a loving dedication to our beautiful & wondrous matriarch, Dee Dee Vickers. ♥ She's forever in our hearts ♥

18% gratuity will be added to parties of 8 or more - No split checks for parties of 8 or more

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.