

Apps & Small Plates

GF = Gluten Free

Lion's Mane "Crab Cakes"

Asian inspired take on a crab cake. Local Lion's Mane & Coral Mushrooms with Celery, Onion, Carrot, Ginger, & a touch of Sriracha. Accompanied by Chipotle & Citrus Aioli \$12.95

Smoked Salmon Dip

House Smoked Salmon Cheese Dip with Dill, Capers, & Lemon. Served with toasted Ciabatta \$12.95

Calamari

Lightly breaded Calamari served with Asiago, Garlic Aioli & Cocktail Sauce \$11.5

Sweet Potato Fries

Crispy Sweet Potato Fries dusted with toasted Coconut-Ginger spice, and a side of Chili Aioli \$8.5

Frites

Truffle scented, skin-on Fries dusted in Asiago & Parsley, served with Garlic Aioli \$8.5

Hummus

Pepperoncini Hummus, Extra Virgin Olive Oil, smoked Paprika, and toasted Naan \$8.5

Toasted Ciabatta \$4.5

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, & Avocado Ranch

Additions to any Salad: Grilled Tofu \$5, Grilled Chicken \$6, or Salmon \$9

Large Caesar

Crisp Romaine tossed with our Caesar dressing and topped with Asiago & Croutons *GF* minus Croutons \$10.5

Mediterranean

Romaine & Arugula topped with Cucumbers, Grape Tomato, Red Onion, Pepperoncini and Feta sided with Hummus covered Naan, served with our Balsamic Vinaigrette *GF* minus Naan \$14

Vietnamese Rice Noodles

Rice Vermicelli with Carrot, Cucumber, Mixed Greens & Mint. Garnished with Hoisin, Salted Cashews & Lemongrass-Chile Vinaigrette \$13.5

Sandwiches

Gourmet Grilled Cheese

Layers of our Artichoke Cheese Dip, Provolone, smoked Cheddar, fresh Spinach & Heirloom Tomato on Multi-Grain \$11.5

Wild Dog Burger

8 oz. Cajun-seasoned, grilled Ribeye & Sirloin Burger topped with Gorgonzola, Avocado-Mayo, Grape Tomato Jam and crispy Haystack Onions \$14.5

Burger

8 oz. grilled Ribeye & Sirloin Burger served on a toasted Bun with Lettuce, Tomato and Red Onion \$11.95

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* (on corn tortillas) \$13.5

Customize your Sandwich:

Soup or Salad \$4

Small Caesar \$4.5

Skin-on Fries *GF* (but fried) \$3.5

Sweet Potato Fries *GF* (but fried) \$4

Potato Chips *GF* \$2.5

Sautéed Seasonal Vegetables *GF* \$4

GF Bun for Burgers \$2.5

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 \$14.95

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 \$15.95

The Timmy

Italian Sausage, Mushrooms, roasted Red Peppers, and Sambal Honey, on a Tomato Base \$13.95

Create your own 10" Pie

Each Pizza includes blended Mozzarella/Provolone cheese and your choice of base sauce \$10.95

5" Pizza

Stone oven 5" Pizza with blended Mozzarella/Provolone cheese and choice of base sauce \$7.95

Base Sauce Choices:

Tomato, Barbeque, & Olive Oil

Regular Toppings:

Arugula, Bell Peppers, Button Mushrooms, Green Olives, Pepperoni, Red Onion, Italian Sausage, roasted Red Peppers, 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
GF (taters fried in fryer) \$33.95

Wasabi Salmon

Sriracha glazed fresh Salmon, pan roasted and served with fried Rice to order, then finished with Wasabi & Hoisin \$24.95

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 (tortillas dipped in fryer) \$21.95

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 GF (minus cornbread) \$20.5 - Half Slab \$27.95 - Full Slab

Chicken Pecorino

Chicken Breast pan fried with Rice Panko and Sheep's Milk Pecorino Cheese, served with Tomato Vinaigrette, roasted Grape Tomatoes, and Zucchini Noodles tossed in our Lemon Vin GF \$22.95

Vegan Curry

Curry marinated, chargrilled, smoky Tofu, with Zucchini & Rice Noodles, Fancy Mushrooms, Cashews, Coconut Cream, and Herbs GF \$18.95

Not Vegan? Add Chicken \$6, Salmon \$9

Desserts:

Ask your server about our dessert feature

This menu and 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.