



wild traditional breakfast

- comes with our famous pan fried Pemberton potatoes -

The Classic	Two eggs any style with choice of sausage or smoked ham or bacon or pan seared tomatoes, and choice of toast 11
The Giant	Three eggs any style with bacon & choice of sausage and your choice of toast 15
The Jumbo	Three eggs any style with bacon & choice of sausage, choice of pancakes, french toast or banana bread french toast 15
The Dagwood	Grilled ham, hard fried egg, cheddar, tomato, mayo and mixed greens on multigrain 12
Eggs Rockefeller	Two poached eggs served over creamed spinach and swiss cheese topped with hollandaise and choice of toast. 13
No Eggs	Pan seared tomatoes, choice of sausage, smoked ham or bacon, and choice of toast 10

breakfast wraps, & bowls

The Enchilada	Two scrambled eggs, black beans, peppers and onions wrapped in a flour tortilla, topped with cheddar cheese, salsa and sour cream 11.5
Wild Cheese Omelet	Three eggs filled with cheddar, served with pan fried Pemberton potatoes and choice of toast 10
Breaky Wrap	Three eggs with cheddar cheese in a flour tortilla, served with pan fried Pemberton potatoes 10
Wild Breakfast Bowl	Sauteed onions, peppers and mushrooms over pan fried Pemby potatoes, topped with two eggs scrambled with cheddar and served with choice of toast 12 Add Wild Stuff for an even Bigger & Wilder Bowl.
Wild Stuff to Add	Peppers, onions, spinach, mushrooms, salsa, tomatoes \$1 ea swiss, cheddar, sour cream, ham, bacon, sausage, chorizo \$1.50 ea goats cheese, smoked salmon, shrimp, crabmeat. \$2 ea

breakfast delights

Banana Bread French Toast	Homemade banana bread dipped in egg, griddled golden 1pc -5 2 pc - 8 3 pc -11
Buttermilk Pancakes	Buttermilk pancakes, with syrup and butter 8
French Toast	Three thick-cut slices of texas toast dipped in egg and griddled golden, served with syrup 8
Pulled Pork French Toast	slow braised pulled pork, real Canadian maple syrup, stewed apples on Texas white cinnamon glazed French toast 13
Wild Toppings	Wild berries or Caramel apple pecan sauce 3 Real Canadian maple syrup 3

Every Day Daily Drink Specials

**Classic Caesars at the Wild Wood just \$4.50
\$6.50 for a double.**

Mimosas everyday just \$4.50

EAT DRINK RELAX

wild bennies

2 poached eggs on english muffins topped with hollandaise

<i>Benny of the Day (BoD)</i>	Chef's daily feature - 1/2 order 10 full order 14
<i>The Original Benedict</i>	Smoked ham - 1/2 order 8.5 full order 11
<i>The Bacon Benedict</i>	Crispy bacon - 1/2 order 8.5 full order 11.5
<i>The Florentine Benedict</i>	Creamed spinach, onions, garlic - 1/2 order 9 full order 12
<i>The Natural Benedict</i>	Avocado & fresh tomato - 1/2 order 9 full order 12
<i>Asparagus & Portobello Benedict</i>	1/2 order 9 full order 12
<i>The West Coast Benedict</i>	BC smoked salmon - 1/2 order 10.5 full order 14
<i>The Crab Benedict</i>	Pacific snow crabmeat - 1/2 order 11.5 full order 15
<i>The Sampler Benedict</i>	Pick any 3 –only 1 seafood or BoD \$16 Sub additional seafood or BoD add \$2 ea

wild & healthy

<i>The Carbless</i>	Two eggs any style with fried tomatoes and choice of sausage, bacon or smoked ham 11
<i>No Meat</i>	Two eggs any styles, served with pan fried Pemberton potatoes and choice of toast 8
<i>Healthy Start</i>	Three egg whites scrambled, served with fresh tomatoes, cup of fruit, and 2 slices of dry multigrain toast 12
<i>Hot Oatmeal & Milk</i>	Bowl of hearty oatmeal, with brown sugar and milk 6
<i>Fruit Salad Bowl</i>	Bowl of seasonal fruit salad 7 Add berry yogurt or granola for 3.5 each

kid's stuff

<i>Wild Kid's Classic</i>	One egg any style with choice of sausage, bacon or ham, with pan fried Pemberton potatoes 5
<i>Banana Bread French Toast</i>	One slice of homemade banana bread dipped in egg and griddled golden 5
<i>Wild Kid's Pancakes</i>	Three buttermilk pancakes, with syrup 4 Add berries on top 3
<i>Wild Kid's French Toast</i>	One slice of Texas toast dipped in egg and griddled golden, served with syrup 3

wild sides

Bacon, Ham, Farmer, Country or Chorizo Sausage- \$4 each
Pan Seared Tomatoes or Mushrooms or Creamed Spinach-\$3 each
Pan fried Potatoes or 1 egg any style-\$2 each Onions or Peppers \$1each
Toast- \$3.49 One slice Banana bread-\$4 One slice Banana French Toast-\$5
Granola or Berry Yogurt- \$3.5 each Seasonal Fruit Cup- \$4

s o u p c r e a t i o n s

<i>Crab & Portobello Bisque</i>	Pacific snowcrab, tomato, cream, portobello mushrooms and chardonnay with organic herbs bowl 10
<i>Chef's Daily Soup</i>	Ask your server about the daily creation bowl 7
<i>Daily Soup & Salad Combo</i>	Cup of Soup with choice of ½ Salad 10

f i e l d f r e s h s a l a d s

<i>Baby Spinach Salad</i>	Fresh spinach with onions, red peppers, goat cheese cranberries, spicy oven toasted pecans, shredded carrot, finished with maple balsamic dressing 11
<i>Organic Greens</i>	Fresh organic greens, cucumber, tomato, red bell pepper, shredded carrot, red onion, toasted pumpkin seeds & honey mustard vinaigrette 9
<i>Caesar Salad</i>	Crisp romaine lettuce tossed with creamy garlic dressing, house-made croutons & parmesan 10
<i>Chef's Seasonal Salad</i>	Ask your server about the daily creation MP
<i>Add to your Salad</i>	Sweet chili or simply grilled chicken breast 7 Pineapple & soy marinated yellowfin tuna 8 Pan seared lemon pepper crusted BC salmon 8 Sauteed garlic prawns 8

p a s t a, r i c e & b o w l s

<i>Thai Chicken & Portobello Linguine</i>	Red coconut curry, portobello mushrooms, onions and peppers 13
<i>Tiger Prawn Chorizo Linguine</i>	Zesty tomato cream, peppers, onions 14
<i>Asiago Chicken Penne</i>	Grilled chicken breast, sundried tomatoes, spinach & asiago cheese, in a garlic cream sauce 17
<i>Drunken Mussels</i>	1 lb of Salt Spring Island mussels, red onion, chilli flakes in a chardonnay lemon and garlic broth, served with baguette 16
<i>Chili Lime Chicken Rice Bowl</i>	Fresh seasonal vegetables with grilled chicken breast over rice 15
<i>Wild BC Salmon Rice Bowl</i>	Fresh seasonal vegetables with grilled salmon fillet over rice 16
<i>Vegetarian Rice Bowl</i>	Lots of fresh seasonal vegetables, over rice with chili lime sauce 13
<i>Rice Noodles can be substituted.</i>	

burgers & sandwiches

***All burgers & sandwiches come with choice of Green or Caesar salad,
Or Pan fried Pemberton Potatoes or Daily Soup.***

***Or substitute with Crab Bisque or Spinach Salad for \$2 more
Gluten Free Bun is available - add \$1***

<i>Signature Beef Burger</i>	7oz homemade patty, topped with applewood cheddar, caramelized onions & bacon with lettuce, tomato, pickle and mayo on a brioche bun 16
<i>Wild Wood Chicken Burger</i>	Grilled chicken breast topped with applewood cheddar, caramelized onions & bacon with lettuce, tomato, pickle and mayo on a brioche bun 16
<i>Housemade Veggie Burger</i>	Homemade patty of lentils, potato and veggies Topped with caramelized onions, applewood cheddar, avocado, lettuce, tomato, pickle and mayo on a brioche bun 16
<i>Wild Salmon Burger</i>	Lemon pepper crusted, grilled salmon fillet, topped with house made tartar sauce, lettuce & tomato 15
<i>Pauly's Halifax Donair</i>	We've made this Halifax tradition just right. Chicken or Beef topped with fresh tomato & onion and sweet garlic sauce 12
<i>Cajun Tuna Melt</i>	Marinated yellowfin tuna seared and topped with melted jack cheese, tomatoes and cajun mayo on 3 corn bread 14
<i>Grilled Swiss BLT</i>	Crisp bacon, tomato, lettuce, swiss and mayo on grilled multigrain. 12
<i>Chicken BLT</i>	Chicken breast, crisp bacon, tomato, lettuce, swiss and mayo on grilled multigrain. 14
<i>Big Rich's Beef Dip</i>	Slow roasted AAA beef thinly sliced, caramelized onions, Applewood cheddar, bacon, sautéed mushrooms and mayo, served on a rustic baguette with au jus 14
<i>Add to Your Burger</i>	Sautéed Mushrooms or Avocado 3

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Check out our WINE, BEER and other cocktails