SHARING PLATES AND STARTERS

CHARCUTERIE PLATTER best suited for two or more 20
Three cheeses & cured meats, dried fruit, marinated olives, and crostinis

ANTIPASTI WITH BC GOAT CHEESE perfect to share 18
Panko crusted BC goat cheese, olive tapenade, marinated roasted red peppers & grilled artichokes served with crostinis

DAILY FEATURED FRESH SALT SPRING MUSSELS 16

BRUSCHETTA served 2 ways 14
Mixed vegetable ratatouille & traditional tomato style finished with shaved parmesan & balsamic reduction

GRILLED PAN BREAD 5
Focaccia, served with olive oil & balsamic vinegar

HOMEMADE SOUP OF THE DAY 7

CRAB AND PORTOBELLO BISQUE 10
Cooked in a white wine tomato cream broth with freshly chopped herbs

HOUSE GREENS 9
Seasonal greens, tossed with house vinaigrette

BEET ROOT AND BC GOAT CHEESE SALAD 14
Mixed greens, beets, goat cheese, red onion, cranberries, & spiced candied pecans

CLASSIC CAESAR SALAD 12
Crispy chopped romaine tossed with boar bacon, fresh parmesan, house made croutons, and creamy caesar dressing

WILD WOOD VENISON & PORK MEATBALLS 12
Stuffed with smoked cacciocavalo cheese & San Marzano tomato sauce

BACON WRAPPED PRAWNS 15
Tiger prawns wrapped in bacon, seared & topped with a maple chili glaze

SMOKED SALMON SCALLOPS 18
Digby N.S. scallops wrapped with freshly shaved smoked salmon, seared and finished in the oven. Topped with white wine dill cream sauce

SURF & TURF

TENDERLOIN *GF with no demi* **7 OZ** 34
*Canadian AAA Beef Tenderloin pan seared **medium rare***
topped with onion & garlic demi glace. Accompanied by Chef's featured
Pemberton potatoes & seasonal vegetables

STRIP LOIN *GF with no demi* **8 OZ** 26
*Pan seared **medium rare** topped with onion & garlic demi glace*
Served with Chef's featured Pemberton potatoes & seasonal vegetables **12 OZ** 32

Add 3 pan seared scallops	9
Add 4 garlic prawns	8
Add compound butter	4
Add sautéed mushrooms	4

BBQ BABY BACK RIBS 26
Slow roasted, smothered in a Canadian whiskey & maple syrup barbeque
Sauce. Served with Chef's featured Pemberton potatoes and seasonal
vegetables

LAMB SHANK 24
Slow braised in a red wine & herb jus. Served with Chef's featured Pemberton
potatoes and seasonal vegetables topped with au jus

HERB CRUSTED WILD BC SALMON 26
Panko & herb crusted pan seared wild salmon served on a bed of puy lentils
& boar bacon with seasonal vegetables

BC SEARED LING COD GF 28
Seared ling cod topped with a Mediterranean salsa on a bed of rice with
seasonal vegetables

SAMBUCA PRAWNS GF 26
9 tiger prawns, sautéed in garlic butter and sambuca, served over
a bed of rice with seasonal vegetables

FARM FRESH BC CHICKEN SUPREME 25
Pan seared with the skin on. Served with wild mushroom Marsala cream
sauce on Pemberton potato & rutabaga gratin with seasonal vegetables

BOWLS & PASTAS

CIOPPINO 32
The chef's selection of fresh seafood and shellfish poached in a spicy tomato sauce

GREEN CURRY BOWL a vegetarian gem GF 22
Sautéed zucchini, asparagus, mushrooms, broccolini and baby bok choy on a bed of rice, finished with fresh avocado, cashews, cilantro and a Thai green curry broth

Add grilled chicken breast	7
Add 4 garlic prawns	8
Add pan seared ling cod or wild salmon	9
Add 3 pan seared scallops	*9*

SEAFOOD LINGUINI 25
Pan seared scallops, prawns & mussels with a Chardonnay dill & tarragon citrus cream sauce. Finished with smoked salmon & fresh lemon zest

ARRABBIATA 19
Linguini with chilies, garlic, shallot, onion, cherry tomato & spicy San Marzano tomato sauce finished with pangrattato

Add 3 venison & pork meatballs	8
Add chorizo	6

LINGUINI ALLA PUTTANESCA 20
Olive oil, garlic, shallot, anchovy, capers, olives & San Marzano tomato sauce topped with fried anchovies

VENISON RAGU 24
Pappardelle pasta, tossed with a rich stewed venison and red wine herb sauce finished with orange zest

BURGERS

choice of fries or salad

WILD WOOD SIGNATURE BURGER 16
*Housemade **beef** patty or seared **chicken breast** topped with Applewood cheddar, bacon, caramelized onions, mixed greens, tomato, roasted red pepper aioli & pickle served on a brioche bun*

WILD WOOD VEGGIE BURGER 16
*Housemade **lentil and veggie** patty topped with Applewood cheddar, avocado, caramelized onions, mixed greens, tomato, roasted red pepper aioli & pickle served on a brioche bun*