

# Appetizers

## **Smoked Duck Wellington**

Cherry brine and apple wood smoked duck with fresh spinach leaves and Boursin cheese. Wrapped in four mini puff pastry shells and drizzled with port wine veal glaze.

9

## **Smoked Trout**

Hickory and mesquite smoked rainbow Trout over grilled pita bread. Served with tapenade, capers, diced red onions, and a lemon parsley horseradish cream spread.

8

## **Fried Calamari**

Double breaded squid deep-fried to a golden brown. Served with chipotle pepper aioli.

8

## **Seared Ahi Tuna Sashimi**

Thinly sliced sushi grade yellowfin tuna over oriental slaw. Served with wasabi, soy sauce, and pickled ginger.

13

## **Fritto Misto**

A mix of lightly fried and thinly sliced eggplant, zucchini, and portabella mushrooms. Served with a lemon basil aioli.

8

## **Chicken Quesadillas**

Grilled or blackened chicken with pico de gallo, Cheddar and Parmesan cheeses. Served with sour cream.

8

## **Chicken Wings "Wild Horse Style"**

A baker's dozen served with bleu cheese dressing and crisp celery sticks. May also be prepared "Buffalo Style"

10

## **Baked Asiago Cheese Dip**

Served with grilled pita bread.

7

## **Artichoke and Spinach Dip**

Fresh creamed spinach with sautéed artichoke quarters and grated Parmesan. Served with crisp wonton chips.

7

## **Wild Horse Grill Appetizer Sampler**

Four of our signature favorites: petite artichoke and spinach dip, a half filet of smoked trout, two duck Wellington, and two coconut encrusted shrimp. Accompanied with all sauces, spreads, pita bread, and chips.

15

# Soups

## **French Onion Soup Gratinée**

Caramelized sweet onions and Madeira topped with garlic croutons, melted Swiss and grated Parmesan.

5

## **Smoked Corn Chowder**

A creamy blend of rustic cobb-smoked corn, red potatoes, cured bacon, and a mix of fresh peppers.

5

## **Soup du Jour**

Ask your server for today's selection.

# Salads

*All salads are served with your choice of dressing made daily. Dressing choices include Mayfair, Russian, Peppercorn Ranch, Danish Bleu Cheese, Italian Peanut Vinaigrette, Raspberry Tarragon Vinaigrette, Honey Mustard, Caesar, Dijon Italian Vinaigrette, or Greek Dressing. You may add grilled salmon, grilled tuna, or large sautéed shrimp \$5.*

## **Classic Caesar Salad**

*Crisp hearts of romaine and garlic croutons with Caesar dressing. Surrounded by Parmesan crisps. Anchovy fillets upon request. With grilled chicken breast \$11*

8

## **Wild Horse Salad**

*A mix of fresh field greens and crisp romaine topped with avocado slices, grilled chicken breast, chopped bacon, and ripe tomato wedges.*

10

## **Apple and Candied Walnut Chicken Salad**

*Walnut encrusted fried chicken, crisp Granny Smith apples, and sweet candied walnuts. Served on top a mix of fresh field greens and crisp romaine with your choice of dressing*

11

## **Smoked Trout Salad**

*Hickory and mesquite smoked rainbow trout over a mix of fresh field greens and crisp romaine. Topped with sweet red onions, hard boiled egg, black olives, and capers.*

11

## **Salmon Spinach Salad**

*Fresh spinach leaves with crisp bacon, hard boiled egg, sliced mushrooms, and grated Parmesan. Served with a warm bacon and poppy seed dressing. With grilled chicken breast \$11*

12

## **Gorgonzola Steak Salad**

*Marinated grilled steak over a mix of fresh field greens and crisp romaine with tomato wedges and crisp bacon. Topped with Gorgonzola cheese crumbles.*

12

## **Choice of Soup and Side House or Side Caesar Salad**

8

# Wraps

*All wraps are served with your choice of seasoned french fries (Old Bay seasoning), sweet potato french fries, battered onion rings, new potato salad, house made pineapple coleslaw, or seasonal fruit. All plates are garnished with a fresh Kosher dill pickle spear.*

## **Grilled Vegetable Wrap**

*Marinated portabella mushrooms, yellow squash, and zucchini. Wrapped with ripe avocado, alfalfa sprouts and traditional hummus in a warm flour tortilla.*

8

## **Smoked Turkey Wrap**

*Sweet poblano chili, smoked turkey, pepperjack cheese, and tomato. Wrapped in a flour tortilla and baked. Topped with melted Cheddar cheese, guacamole, and sour cream.*

8

## **Peanut Chicken Wrap**

*A mix of baked chicken breast and Asian slaw, cooked in a tangy peanut sauce. Wrapped in a warm flour tortilla.*

8

# Sandwiches

*All sandwiches are served with your choice of seasoned French fries (Old Bay seasoning), sweet potato french fries, battered onion rings, new potato salad, house made pineapple cole slaw, or seasonal fruit.  
All plates are garnished with fresh leaf lettuce, red onion slices, ripe tomato slices, and a Kosher dill pickle spear.*

## **Parmesan Sourdough Turkey Melt**

Warm Parmesan crusted sourdough bread with smoked turkey, sweet honey mustard, tomato and bacon.  
Layered with melted Swiss and American cheeses.

9

## **Grilled Chicken Sandwich**

Flamed grilled and topped with sautéed mushrooms, pepperjack cheese, and sun-dried tomato mayonnaise.  
Your choice of plain grilled, blackened, B.B.Q., or "Buffalo Style" chicken.

8

## **Reuben**

A classic sandwich of corned beef, sauerkraut, and Swiss cheese with Russian dressing on grilled pumpernickle bread.

8

## **Grilled Salmon Croissant**

Marinated salmon filet, layered with smoked bacon, tomato, sprouts, and fresh herb mayo. All on a warm soft croissant.

9

## **Traditional Club**

Triple decked and layered with smoked turkey, cured ham, bacon, lettuce, and tomato.  
Served with herb mayonnaise on toasted country white bread.

8

## **Flat Iron Steak Sandwich**

7 oz. tender marinated flat iron steak sliced and served on a grilled ciabatta.  
Topped with a creamy bleu cheese sauce and crispy onion strings.

11

## **Pecan Chicken Salad Croissant**

Grilled chicken salad with toasted pecans, fresh peppers, and onions. Served on a croissant.

7

## **Half Pound Traditional Burger**

Flamed grilled and served on a toasted Kaiser bun with your choice of American, Provolone, Swiss, pepperjack, or Cheddar cheese.  
Sautéed mushrooms, onions, hickory smoked bacon or Cattleman's B.B.Q. sauce available at your request.

8

## **Fried Grouper Sandwich**

Panko breadcrumb encrusted on a toasted Asiago brioche with house made tarter sauce.

10

## **Smoked Trout B.L.T.**

Smoked trout filet with southern fried tomatoes and crisp bacon on warm ciabatta bread. Served with sweet potato french fries.

11

## **Smoked Beef Tenderloin Sandwich**

Three, 2 oz. medallions on toasted Asiago brioche with horseradish sauce.

13

# Daily Lunch Specials

## **Monday**

100% Ground Beef Tenderloin Meatloaf

## **Tuesday**

Chicken Parmesan with Angel Hair Pasta.

## **Wednesday**

Brandy Apple Pork Chop.

## **Thursday**

Pasta Bolognese with Classic Home Made Meatballs.

## **Friday**

Crab Stuffed Trout.

# Lunch Entrées

*All entrées, except pastas, are served with a fresh medley of vegetables and your choice of potato du jour, baked potato, or any sandwich side selection.*

## **Eggplant Parmesan**

*Thin cut slices of Italian breaded eggplant layered together with mozzarella and Parmesan cheeses.  
Served with angel hair pasta with marinara sauce*

8

## **Classic Fettuccine Alfredo**

*Fettuccine noodles tossed with a garlic and Parmesan cheese sauce. With grilled chicken breast \$14  
With four sautéed gulf shrimp, grilled salmon, or grilled tuna \$16*

11

## **Smoked Chicken and Four Cheese Cannelloni**

*Mozzarella, Parmesan, fontina and Boursin cheeses in a spinach cannelloni with smoked chicken.  
Topped with roasted garlic cream sauce and house made marinara.*

11

## **Coconut Shrimp**

*Three large gulf shrimp, encrusted with a coconut flake breading then deep-fried to a golden brown.  
Served on a wedge of fresh Hawaiian pineapple with sweet-and-sour sauce.*

11

## **Smoked Tenderloin Lasagna**

*A non-traditional lasagna with layers of smoked tenderloin, mushrooms, spinach, and caramelized onions between herb and peppercorn lasagna noodles. Served in a brandy demi cream sauce with asparagus and Asiago brioche garlic bread.*

12

## **Veal Parmesan**

*Tender veal cutlets topped with marinara sauce, mozzarella, and Parmesan cheeses with angel hair pasta.*

12

## **Sesame Encrusted Tuna**

*Yellowfin tuna with a combination of black and white sesame seeds.  
Topped with pickled slaw and a wasabi aioli.*

16

## **5oz. Filet Mignon**

*Flame grilled to perfection over sautéed mushrooms topped with black truffle butter.*

22

**18% Gratuities on Parties of 6 or More.**

Gift certificates and carry out available.

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