

# WILDCRAFT

## SOUPS & SALADS

**DAILY SOUP** 5.95

**BUTTERNUT SQUASH SOUP** Heidelberg smoked bacon / julienne apple / maple cream / 6.25

**WILDCRAFT SALAD** wild mushrooms / walnut crouton / local greens / parmesan reggiano / dijon vinaigrette / 8.25

**RED ROMAINE** crispy prosciutto / fried capers / reggiano cheese / red wine garlic caesar dressing / 7.95

**ARUGULA** bresaola / shaved red onion / lemon zest / toasted bread crumbs / balsamic vinegar / extra virgin olive oil / parmesan reggiano / 7.95

• **ENHANCE YOUR SALAD: 6.45ea / Grilled Chicken / Grilled Shrimp / Grilled Salmon**

## APPETIZERS

**POPCORN ESCARGOT** cajun battered escargot / southwestern aioli / balsamic reduction / 8.95

**SHRIMP TEMPURA** jumbo tiger shrimp / light tempura / wasabi pea purée / sweet soya drizzle / 12.95

**SHORT RIB ANTIJITOS** braised shredded short rib / hot pepper cream cheese / tortilla wrap / poblano pepper and tomatillo salsa / cilantro lime sour cream / 10.95

**WARM WOOLWICH GOAT CHEESE** porcini dusted goat cheese / roasted wild mushrooms / truffle oil / stewed tomatoes / toasted sour dough / 10.95

**CHICKEN TACOS** honey roasted chili chicken salad / mango / scallions / red peppers / frisée / hoisin cream cheese / chili threads / 10.95

## SANDWICHES

All sandwiches served with fresh cut yukon frites

**W BURGER** half pound of ground prime rib / roasted garlic aioli / Heidelberg smoked bacon / aged cheddar cheese / sesame seed bun / 13.95

**SOUTHERN PRIME BURGER** half pound of ground prime rib / southwestern aioli / onion straws / tomato relish / jalapeño havarti / sesame seed bun / 13.95

**PLT** lonza / prosciutto salami / porketta / basil marinated roma tomatoes / bibb lettuce / garlic aioli / ciabatta / 12.95

**STEAK SANDWICH** 6oz grilled striploin / maple & malt caramelized red onion pepper relish / smoked cheddar / calabrese bun / 16.95

**CHICKEN PROSCIUTTO MELT** grilled chicken breast / crispy prosciutto / swiss cheese / onion sprouts / tomato / boston bibb / southwest aioli / artisan bun / 13.95

**TUNA NIÇOISE** seared tuna / wasabi pea crust / snowpea and shallot slaw / pickled radishes / garlic aioli / boiled egg / olive powder / potato Panini / 16.95

## FLATBREADS

**MEDITERRANEAN CHICKEN** roasted chicken / artichokes / kalamata olives / roasted cherry tomatoes / basil pesto / three cheeses / 13.95

**CAPRESE** thyme oil / fresh basil / tomatoes / buffalo mozzarella / balsamic reduction / 12.95

**STEAK & FRENCH ONION** marinated grilled sirloin / caramelized spanish onion / portobello mushrooms / roasted garlic purée / three cheeses / 14.95

**EASTERN CHICKEN** coconut peanut sauce / roasted chicken / julienne snow peas / bean sprouts / diced tomatoes / fresh cilantro / sweet chili drizzle / 13.95

**LOUISIANA SAUSAGE** Stemmler's sausage / scallions / louisiana spice / fire roasted tomato / fresh basil / three cheeses / 13.95

**WILDCRAFT HAS 3 DINING SPACES PERFECT FOR YOUR NEXT EVENT OR MEETING:**

**THE STUDIO**—PRIVATE DINING WITH YOUR VERY OWN PRIVATE PATIO

**THE DEN**—PRIVATE DINING WITH AV CAPABILITIES

**THE LOUNGE**—SEMI-PRIVATE SPACE WITH A LOUNGE AREA

**VISIT [CHARCOALGROUP.CA](http://CHARCOALGROUP.CA)**

**OR CALL 519-885-0117 AND ASK FOR STEPHANIE LAWRENCE**

## MAINS



### LAND

# WILDCRAFT

**STEAK WILDCRAFT** grilled 6oz New York striploin / herb butter brushed / wild mushrooms / walnut crouton / local greens / parmesan reggiano / dijon vinaigrette / 17.95

**GRILLED CHICKEN & ARUGULA SALAD** marinated chicken breast / bresaola / shaved red onion / lemon zest / toasted bread crumbs / balsamic vinegar / extra virgin olive oil / parmesan reggiano / 15.95

**STEAK FRITES** grilled New York striploin / peppercorn sauce / stilton butter / chipotle aioli / fresh cut Yukon fries / 8 oz - 21.95

**PAN ROASTED CHICKEN BREAST** sautéed fingerlings / spinach / prosciutto / shiitake mushrooms / scallion white wine cream sauce / 17.95

**BRAISED BBQ PORK RIBS** side ribs / dry rubbed and grilled / charred vegetables / Yukon frites / sweet whisky glaze / 17.95



### WATER

**WALDORF SALMON SALAD** walnut crusted roasted fillet of Atlantic salmon / fennel / sweet greens / raisins / apples / celery / creamy cider dressing / 16.95

**FISH & FRITES** tempura battered cod / wasabi tartar / sesame slaw / fresh cut yukon frites / 14.95

**PAN SEARED ATLANTIC SALMON** lemon honey glaze / roasted fingerling potatoes / wilted arugula / grapefruit / avocado / cucumbers / red peppers / green pea crème fraîche / fennel seeds & pollen / 18.95

### FIELD

**VEGETABLE STIR FRY** julienne vegetables / water chestnuts / snow peas / bean sprouts / plantain chips / coconut basmati rice / fiery and tangy soya sauce / kimchi / 15.95 -----> Chicken - 17.95 / Shrimp - 17.95

**MUSHROOM FUSILLI** wild mushrooms / roasted garlic / pesto cream / tomato concassé / 14.95  
-----> Chicken / 17.95

**PENNE CAPRESE** artichoke hearts / roasted red peppers / sundried tomatoes / buffalo mozzarella / tomato sauce / fresh basil & parsley / 14.95 -----> Shrimp / 17.95

**EGGPLANT SCHNITZEL** parmesan crusted eggplant / roma tomato / asparagus / grilled portobellos / buffalo mozzarella / spinach alfredo sauce / 16.95

**EXECUTIVE CHEF MICHAEL HODGSON**  
**CHEF DE CUISINE DAVID HUTCHISON**



ALL PRICES ARE SUBJECT TO APPLICABLE TAXES.  
AS A COURTESY TO OUR OTHER GUESTS, PLEASE SET YOUR BLACKBERRY TO VIBRATE.  
NEED TO RECHARGE IT? ASK ABOUT OUR BATTERY CHARGING STATION.  
NEED A PRINTER RIGHT HERE, RIGHT NOW? ASK US ABOUT OUR HIGH-TECH HOSPITALITY.