



the wildfig

RESTAURANT + LOUNGE

MENU

STARTERS

g/f the wildfig SEASONAL SOUP \$9

created seasonal by our Chef.

g/f BEET SALAD \$13

roasted beets, orange segments, herb feta cheese, zesty vinaigrette

CAESAR SALAD BOWL \$13

crispy romaine lettuce, garlic croutons, Parmigiano-Reggiano, classic dressing

g/f the wildfig SALAD \$13

mesclun greens, cherry tomato, figs, pickled beets, bocconcini, watermelon, Sunflower seeds, Champagne vinaigrette

Add grilled cajun chicken breast \$7
Add grilled or teriyaki Salmon \$7
Add garlic prawn \$7

g/f PREMIUM OYSTERS

\$4 each

order by half dozen or dozen

Fanny Bay Oyster

cocktail sauce

mignonette sauce,

horseradish, lemon



BURGERS

the wildfig BURGER \$12

Alberta prime rib burger serve on ciabatta bun, with melted cheddar cheese, fig relish, tomato, lettuce, onion

add fries or salad \$6.00

CRISPY CHICKEN BURGER \$12

herb and crusted crispy fried boneless chicken legs and thigh, butter lettuce, avocado, Havarti cheese, chipotle mayo.

ADD FRIES OR SALAD \$6.00

FARE AND SHARE

g/f CHICKEN WINGS \$17

1 lbs. crispy chicken wings with sweet Thai chili, or honey garlic, or hot sauce, or ranch or teriyaki

SHRIMP GYOZA \$14

julienne vegetables, ponzu sauce

FIRE DUSTED CALAMARI \$15

lemon marinated and breaded calamari topped with dice tomato, cucumber, and red onions with tzatziki sauce

CRISPY BUTTERMILK CHICKEN \$15

marinated boneless chicken legs and thigh. shishito peppers, chili honey glaze roasted cashew

g/f CAB FLANK - STEAK and SHOESTRING FRIES \$17

marinated Canadian Angus Beef flank, motoyaki sauce, shoestring potatoes

FISH TACOS \$16

beer battered catch of the day serve with soft tortilla, topped with Asian coleslaw, cilantro, spicy mayo, and salsa fresca.

g/f VEGAN BOWL \$15

crispy chickpea, purple cabbage, mango, quinoa, roasted zucchini, avocado, tofu, peanut sauce

MAC & CHEESE \$12

Chef blend of cheese, bechamel, truffle oil, popcorn shrimp or popcorn chicken

CHICKEN TENDERS \$12

Breaded Fraser valley chicken tender, crispy fries, plum sauce or honey garlic

g/f NACHOS \$16

corn tortilla chips, black beans, corn, jalapeno, tomato, green, onion, peppers, salsa, sour cream

add guacamole \$3

Chicken QUESADILLA \$16

flour tortilla, blend of cheese, peppers, cajun chicken breast, sour cream, salsa fresca. Add guacamole \$3.00

happy hours everyday (4pm - 6pm & 9pm to close)

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MENU



MAINS

SEAFOOD LINGUINI \$25

succulent Italian pasta with mussel, clam, & fish of the day, Parmigiano-Reggiano, cream sauce with bacon, bell peppers, mushrooms, scallions, chilies.

substitute - grilled chicken breast

FISH & CHIPS \$21

beer battered fish fillet, fries, Asian slaw, tartar sauce

g/f MIRIN GLAZED SALMON \$26

sweet mirin glazed salmon on a bed of fragrant sushi rice, slice avocado, bok choy garnished with green onion

CHICKEN CORDON BLUE \$28

chicken breast stuffed with sundried figs, calabrese salami, and our chef blend of cheese; With potato puree and seasonal vegetables

CLASSIC BUTTER CHICKEN \$23

chicken marinated in yogurt tandoori and creamy tomato curry sauce, cooked in traditional east-Indian style, served with basmati rice, naan bread,

g/f

SIZZLING YAKITORI NEW YORK STRIP \$32

Certified Angus beef center cut strip loin cooked to perfection and served on a hot plate with green onion, bell peppers, grape tomatoes, bean sprouts, sesame seeds and seasoned fries

g/f

LAMB SHANK \$32

slow braised shank in a zinfandel demi glaze served with mash potatoes and brussels sprout

g/f

ST. LOUIS BBQ PORK RIBS \$16 (HALF RACK) \$28 (FULL RACK)

baby back pork ribs slow braised in brandy & spices, Chef's BBQ sauce, fries, baked beans and coleslaw.

g/f

10 OZ. FULLY LOADED RIB EYE \$38

Certified Angus Bee boneless rib eye steak with light natural veal demi glaze. Topped with onion ring, served with seasonal vegetables and choice of fries or mash potatoes

DESSERT

thewildfig BROWNIES \$12

PUMPKIN CHEESECAKE \$12

FRUIT AND BERRY CRUMBLE \$12

g/f GELATO (VANILLA, OR

RASPBERRY, OR MANGO) \$10

ASK YOUR SERVER FOR

GLUTEN FREE ITEMS *g/f*

HAPPY HOURS MENU

BAR MENU AND WINE LIST

ADD ONS

thewildfig BREAD BASKET \$5

ONION RINGS WITH CHIPOTLE AIOLI \$8

YAM FRIES WITH CHIPOTLE AIOLI \$7

g/f MASH POTATOES \$7

g/f SAUTEED MUSHROOMS \$8



@TheWildFigYVR



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