

THE WILD FIG

SOUP & SALAD

THE WILD FIG SEASONAL SOUP • \$12

Created Seasonal by our Chef

PEAR & PECAN SALAD • \$17

Baby Kale, Field Greens, Camembert Cheese, Toasted Pecans, Apple Cider & Maple Vinaigrette

CEASAR SALAD BOWL • \$17

Crispy Romaine Lettuce, Garlic Croutons, Parmigiano- Reggiano, Crostini, Classic Dressing

THE WILD FIG SALAD • \$17

Red Cabbage, Edamame Beans, Figs, Noodles, Bean Sprouts, Sunflower Seeds, Soy Vinaigrette

ADD CHICKEN \$8 | TERIYAKI SALMON \$9 | BUTTER GARLIC PRAWNS \$10

OYSTER BAR

CHOOSE FROM A SELECTION OF BC & EAST COAST OYSTERS

PENDING SEASON & AVAILABILITY.

PREMIUM OYSTERS \$3.25 EACH - \$40/DZ

SERVED WITH MIGNONETTE, COCKTAIL SAUCE, LEMON

FEATURE OYSTERS \$2.25 EACH - \$28/DZ

SERVED WITH MIGNONETTE, COCKTAIL SAUCE, LEMON

HANDHELDS

THE WILD FIG BURGER • \$16

Alberta Prime Rib Burger, Brioche Bun, Melted Cheddar Cheese, Fig Relish, Tomato, Lettuce, Onion & Coleslaw.
Add Fries or Side Salad \$6

CRISPY CHICKEN BURGER • \$16

Crispy Fried Chicken, Brioche Bun, Lettuce, Avocado, Havarti Cheese, Dill Mayo, Coleslaw.
Add Fries or Side Salad \$6

CHICKEN QUESADILLA • \$17

Flour Tortilla, Blend of Cheese, Peppers, Cajun Chicken Breast, Sour Cream, Salsa.
Add Guacamole \$4

FISH TACOS • \$17

Beer Battered Cod, Soft Tortilla, Asian Slaw, Cilantro, Spicy Mayo & Salsa Fresca.
Add Fries or Side Salad \$6

FARE & SHARE

CHICKEN WINGS • \$18

Crispy Chicken Wings. Choose From Our 4 Flavours- Salt N Pepper, Honey Garlic, Hot Sauce, or Teriyaki

PRAWN SHOOTERS • \$18

Crispy Fried Prawns, Cocktail Sauce

FIRE DUSTED CALAMARI • \$18

Lemon Marinated & Breaded Calamari Topped with Diced Tomato, Cucumber & Red Onions with Tzatziki

FISH & CHIPS • \$23

Beer Battered Fish Fillet, Sea Salted Fries, Coleslaw, Tatar Sauce

THE WILD FIG

MAINS

SEAFOOD FETTUCCINI • \$29

Ribbon Pasta with Mussels, Clams & Salmon, Parmigiano Reggiano Cream Sauce with Bacon, Bell Peppers, Mushrooms, Scallions, Chilies

BLACKENED SALMON • \$29

Roasted Potatoes, Sautéed Broccolini, Seasonal Vegetables, Champagne Caper Beurre Blanc

MIRIN GLAZED SABLEFISH • \$36

Sweet Mirin Glazed Sablefish on a Bed of Fragrant Sushi Rice, Sliced Avocado, Bok Choy Garnished with Green Onions

LAMB OSSO BUCCO • \$38

Lamb Shank Braised in Wine & Tomato Broth, Saffron Risotto, Orange Parsley Gremolata

CHICKEN CORDON BLEU • \$33

Stuffed Chicken Breast with Sundried Figs, Calabrese Salami, Chef Blend of Cheese. Served with Potato Puree & Seasonal Vegetables

CLASSIC BUTTER CHICKEN • \$29

Chicken Marinated in Yogurt Tandoori and Creamy Tomato Curry Sauce, Cooked in Traditional East-Indian Style. Served with Basmati Rice, Naan Bread

GRILLS

16 OZ FULLY LOADED RIB EYE • \$55

Certified Angus Beef Rib Eye Steak with Light Natural Veal Demi Glaze. Topped with Onion Rings. Served with Seasonal Vegetables & Choice of Fries or Mash Potatoes

CAB TENDERLOIN STEAK • \$49

Herb Butter, Fingerling Potatoes, Puree Soubise, Portobello Cognac Mushroom Sauce

SIZZLING YAKI TORI NEW YORK STRIP • \$38

Certified Angus Beef Strip Loin Cooked to Perfection & Served on a Hot Plate with Green Onion, Bell Peppers, Grape Tomatoes, Bean Sprouts, Sesame Seeds & Seasoned Fries

ST. LOUIS BBQ PORK RIBS • \$36

Baby Back Pork Ribs Slow Braised in Brandy & Spices, Chef's BBQ Sauce, Fries, Baked Beans & Coleslaw

SIDES

MASHED POTATOES, GOLDEN GARLIC \$10
SAUTÉED MUSHROOMS, GARLIC BUTTER, ROSEMARY \$12
BRUSSELS SPROUTS, PARMESAN, CAPERS, BALSAMIC \$12
PARMESAN FRIES, TRUFFLE OIL \$11
SHOESTRING FRIES, SEAS SALT, CRUSHED PEPPER \$9
ONION RINGS, CHIPOTLE AIOLI \$10

DESSERTS

BERRY CRUMBLE • \$12

Seasonal Berries, Buttery Crumble, Vanilla Ice Cream

WILD FIG CHOCOLATE CAKE • \$12

Decadent & Sinful, Served Warm With Ice Cream

NEW YORK CHEESE CAKE • \$12

Brandy Stewed Cherries

SORBETS & ICE CREAMS • \$10

Enquire with Your Server For Today's Featured Flavors