

the wild fig

RESTAURANT + LOUNGE

STARTERS

POUTINE MEXICANA \$13
Crispy Potato Wedges, Topped with Chipotle, Guacamole, Sour Cream, Pico De Gallo, Bacon & Jalapeño. (V)

KOREAN FRIED CAULIFLOWER (V) \$17
Cauliflower, Gochujang Sauce, Sesame Seeds, Green Onion, Ranch. (V | VGO)

MAPLE & SOY GLAZED RIBS \$19
Slow Roasted Pork Ribs Finished with Sesame and Green Onion. (GFO)

THE WILD FIG CALAMARI \$19
Lemon Marinated & Breaded Calamari Topped with Diced Tomato, Cucumber, & Red Onions Served with Tzatziki & Lemon Wedge

CHICKEN WINGS \$19
Crispy Wings Tossed in Your Choice of Flavor - Salt & Pepper, Fiery Hot, Honey Garlic or Teriyaki. Served With Garlic Ranch, Carrot and Celery Crudites.

OYSTER BAR

Choose from Selection of BC & East Coast Oysters Pending Season & Availability.

Server Will Offer Today's Selection.

PREMIUM OYSTERS \$ 4 each - \$ 45/dz

FEATURE OYSTERS \$ 2.5 each - \$ 32/dz

Served with Mignonette, Cocktail Sauce, Lemon

SOUPS & SALADS



SEAFOOD CHOWDER \$14
New England Style, Rich and Creamy Soup with Clams, Cod, Bacon, Cream

CAESAR SALAD \$17
Crisp Romaine, Smoky Bacon, Boiled Egg, and Caesar Dressing Topped with Croutons. Served With Parmesan Crostini (GFO)
Add Grilled Chicken \$6 | Salmon \$9 | Prawns \$9

PEAR & PECAN SALAD \$19
Baby Kale, Field Greens, Camembert Cheese, Toasted Pecans, Apple Cider and Maple Vinaigrette (V|VG)

AVACADO RITZ \$19
Haas Avocado, Shrimps, Fresh Arugula, Slivered Almonds, Cherry Tomatoes, Cilantro, Marie Rose Sauce (GF)

SUSHI

EBI TEMPURA ROLL \$21
Tempura Prawn, Avocado, Cucumber, Nori, Sriracha Mayo, Soy Sauce

SALMON & AVOCADO ROLL \$21
Smoked Salmon Avocado, Cream Cheese, Scallions, Lemon Mayo, Salmon Pearls, Soy Sauce (GFO)

PASTA

RIGATONI ALFREDO, LEMON HERB CHICKEN \$27
Rigatoni Pasta Tossed with Creamy White Wine & Parmesan Sauce, Baby Spinach, Mushrooms and Topped with Lemon Herb Chicken. Served With Garlic Toast. (VO|GFO)

PRAWN LINGUIN \$28
Fresh Prawns and Smoked Bacon Tossed in A Basil Scented Rosé Sauce, Drizzled with Extra Virgin Olive Oil, Parmigiano Reggiano Shavings. Served With Garlic Toast. (GFO)

HANDHELDS

Burgers & Sandwiches are served with a choice of fries or Caesar Salad. Tacos & Lettuce wrap excluded.

Upgrade to Yam Fries or Truffle Parmesan Fries for \$3.50

Make your Burger Gluten free replacing bread with Lettuce Wrap

THE WILD FIG TRIPLE CHEESEBURGER \$20
Alberta Prime Rib Burger, Topped with Three Cheese "Cheddar, Swiss & Brie", Smoky Bacon, Lettuce, Tomato, Onion, Dill Cucumber and Fig Relish. Served On a Toasted Brioche Bun.

BEYOND MEAT BURGER \$20
Plant-Based Patty, Lettuce, Tomato, Onion, Dill Cucumber and Fig Relish. Served On a Toasted Vegan Bun. (V|VGO)

TANDOORI CHICKEN CLUB HOUSE \$20
Tandoori Marinated Grilled Chicken, Garlic Naan Bread, Swiss Cheese, Bacon, Butter Lettuce, Tomato

CHICKEN QUESADILLA \$19
Flour tortilla, blend of cheese, pepper, cajun chicken breast, sour cream, salsa

CANCUN TACOS - FISH|CHICKEN \$19
Two Soft Tortillas, Chipotle Mayo, Asian Slaw, Pickled Veggies, Salsa Fresca and Sour Cream. (VO)

LETTUCE WRAPS FIVE SPICE CHICKEN \$20
Crispy Noodles Tossed in A Sweet Chili Glaze, Shredded Veggies, Candied Peanuts and Side of Crunchy Lettuce.

COMFORT CLASSICS

CLASSIC MUSSELS & FRIES \$32
Mussels Steamed in Garlic Butter and White Wine Served with Flavourful Broth, Garlic Bread & Fries (GFO)

LAMB OSSO BUCCO \$38
Lamb Shanks Braised in Wine and Tomato Broth, Creamy Mashed Potato, Orange Parsley Gremolata. (GF)

THAI PRAWN CURRY \$35
Thai Basil, Bamboo Shoot, Red Pepper, Zucchini, Coconut Milk, Curry Paste, Steamed Jasmin Rice (GF)

CLASSIC BUTTER CHICKEN \$35
Chicken Marinated in Yogurt Tandoori and Creamy Tomato Curry Sauce, Served with Basmati Rice, Naan Bread (GFO)

GRILLS & MORE.....

Our premium Certified Angus Beef boasts superior marbling and is aged for maximum flavor and tenderness. They're all seasoned and grilled to taste.

16 OZ. FULLY LOADED RIB EYE \$67
Certified Angus Beef Rib Eye Steak with Light Natural Veal Demi Glaze. Topped with Onion Ring, Served with Seasonal Vegetables and Choice of Fries or Mash Potatoes (GFO)

SIZZLING YAKI TORI NEW YORK STRIP \$41
Certified Angus Beef 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

STEAK & LOBSTER \$69
Certified Angus Beef Strip Loin and Broiled Lobster Tail, Fingerling Potatoes, Seasonal Vegetables, Portobellos, Served with Lemon Herb Butter and Cognac Mushroom Sauce (GFO)

MIRIN GLAZED SABLEFISH \$39
Sweet Mirin Glazed Sablefish on a bed of fragrant Jasmin Rice, Bok choy, Sliced Avocado Garnished with green onion and cilantro.

BLACKENED CAJUN CHICKEN \$35
Warm Potato Salad, Crispy Bacon, Creamy Coleslaw and Garlic Butter (GFO)



SIDES

SHOESTRING FRIES, SEA SALT, CRUSHED PEPPER \$10

ONION RINGS, CHIPOTLE AIOLI \$10

PARMESAN FRIES, TRUFFLE OIL \$13

MASHED POTATOES, GOLDEN GARLIC \$13

YAM FRIES, CHIPOTLE AIOLI \$12

SAUTÉED MUSHROOMS, GARLIC BUTTER \$13

DESSERTS

WILD FIG CHOCOLATE DECADENCE \$11
Rich & Sinful, Served warm with Ice Cream

NEW YORK CHEESECAKE \$11
Brandy Stewed Cherries

BERRY CRUMBLE \$11 (V)
Seasonal Berries, Buttery Crumble, Vanilla Ice Cream

SORBETS & ICE CREAMS \$11 (V|VGO|GFO)
Enquire with Your Server for The Day's Flavors

Please inform your server of any food allergies or dietary restrictions you may have

While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | V - VEGETARIAN | VO - VEGETARIAN OPTION | VG - VEGAN | VGO - VEGAN OPTION