WORTHWYLD™

DINNER MENU

FOOD UNCOMPROMISED™

APPETIZERS

NIÇOISE SALAD 26
dijon vinaigrette, white anchovies, Ortiz tuna

ROASTED BEET SALAD 19
whipped goat cheese, candied walnuts

BURRATA 20
kombucha purée, pickled strawberries, crostini

STEAK TARTARE* 21
shoyu aioli, toasted brioche

PAN-SEARED SCALLOPS 36
corn purée, sautéed leeks

ROASTED LEEKS 22
truffle leek sauce, black trumpet, egg mimosa

HAMACHI CRUDO* 20
baby fennel, grapefruit, sea beans

SHRIMP COCKTAIL 19
traditional cocktail sauce, fresh horseradish

SIDES

SAUTÉED MUSHROOMS 8
crispy sage

MASHED POTATOES 8
Idaho potatoes, butter, cream

TOMATO SALAD 8
red wine vinaigrette, capers, pickled red onion, basil

BROCCOLINI 8
honey ricotta

GREEN BEANS 8
nage, crispy shallots

FRENCH FRIES 8
beef tallow fries

MAINS

ROASTED CHICKEN 26
squash, sage, mushroom vin jaune

WYLD BURGER 22
churchill sauce, bacon onion jam, fries

MUSHROOM RISOTTO 28
parmesan, winter truffle

HALIBUT 48
velouté, cabbage, leeks, pancetta

8OZ SKIRT STEAK* 46
café de Paris butter, fries

10OZ NEW YORK STRIP* 51
béarnaise sauce, fries

DOVER SOLE 62
à la meunière

PACCHERI 22
sausage, tomato, mascarpone

ROASTED MUSSELS 27
sofrito, chorizo, sourdough

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Certain items, like eggs and meats, can be cooked to order. Please notify your server if anyone in your party has any food allergy or dietary restriction. Not all ingredients are listed. Your safety is important to us. All menu prices subject to change, service charge and state sales tax.

WORTHWYLD™

LUNCH MENU

FOOD UNCOMPROMISED™

APPETIZERS

BURRATA 20
kombucha purée, pickled strawberries, crostini

STEAK TARTARE* 21
shoyu aioli, toasted brioche

ROASTED LEEKS 22
truffle leek sauce, black trumpet, egg mimosa

PAN-SEARED SCALLOPS 36
corn purée, sautéed leeks

HAMACHI CRUDO* 20
baby fennel, grapefruit, sea beans

HUMMUS AND PITA 13
tomato, cucumber, kalamata olives

WHIPPED FETA 14
whipped cashew and feta, hot honey, wyld seed crunch

SHRIMP COCKTAIL 19
traditional cocktail sauce, fresh horseradish

SALADS

Add-Ons:
avocado +4 | 8oz grilled chicken +12 | 5oz ny strip +16 | 8oz skirt steak +30 | grilled shrimp +10 | halibut +20

NIÇOISE SALAD 26
dijon vinaigrette, white anchovies, Ortiz tuna

ROASTED BEET SALAD 19
whipped goat cheese, candied walnuts

CAESAR SALAD 18
shaved parmesan, croutons, caesar dressing

GREEK SALAD 18
romaine, feta, olives, red wine vinaigrette

FARRO BOWL 20
farro, spinach, zucchini, broccolini, roasted pepper, tomato

MAINS

HALIBUT 43
velouté, cabbage, leeks, pancetta

8OZ SKIRT STEAK* 38
café de Paris butter, fries

ROASTED CHICKEN 26
squash, sage, mushroom vin jaune

PACCHERI 22
sausage, tomato, mascarpone

MUSHROOM RISOTTO 28
parmesan, winter truffle

WYLD BURGER 22
churchill sauce, bacon onion jam, fries

GRILLED CHICKEN SANDWICH 20
mozzarella, arugula, parmesan, walnut pesto, fries or salad

STEAK SANDWICH 24
gruyere, aioli, fries or salad

BLACKENED FISH TACOS 22
cilantro slaw, avocado crema, fries or salad

GREEK CHICKEN PITA 19
tzatziki, cucumber, cherry tomato, black olives, feta cheese, fries or salad

SIDES

SAUTÉED MUSHROOMS 8
crispy sage

MASHED POTATOES 8
Idaho potatoes, butter, cream

TOMATO SALAD 8
red wine vinaigrette, capers, pickled red onion, basil

BROCCOLINI 8
honey ricotta

GREEN BEANS 8
nage, crispy shallots

FRENCH FRIES 8
beef tallow fries

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WORTHWYLD™

BRUNCH MENU

FOOD UNCOMPROMISED™

SHAREABLES

BURRATA 20
kombucha purée, pickled strawberries, crostini

STEAK TARTARE* 21
shoyu aioli, toasted brioche

PAN-SEARED SCALLOPS 36
corn purée, sautéed leeks

ROASTED LEEKS 22
truffle leek sauce, black trumpet, egg mimosa

NIÇOISE SALAD 26
dijon vinaigrette, white anchovies, Ortiz tuna

ROASTED BEET SALAD 19
whipped goat cheese, candied walnuts

CAESAR SALAD 18
shaved parmesan, croutons, caesar dressing

HAMACHI CRUDO* 20
baby fennel, grapefruit, sea beans

SHRIMP COCKTAIL 19
traditional cocktail sauce, fresh horseradish

BRUNCH COCKTAILS

CLASSIC MIMOSA 11

CANTALOUPE MIMOSA 13

BELLINI 12

BLOODY MARY 13

CARAJILLO 14

IRISH COFFEE 14
served hot or cold

BOTTOMLESS MIMOSAS 25
90 minutes

BOTTOMLESS BLOODY MARYS 30
90 minutes

BRUNCH

EGGS BENEDICT* 22
english muffin, canadian bacon, hollandaise

EGGS ROYALE* 25
english muffin, smoked salmon, hollandaise

AVOCADO TOAST 20
sourdough, poached eggs, roasted tomato salad

PANCAKES 18
whipped butter, maple syrup

YOGURT PARFAIT 17
greek yogurt, granola, honey, seasonal fruit

STEAK AND EGGS* 30
skirt steak, two eggs, chimichurri, breakfast potatoes

SMOKED SALMON BAGEL 22
capers, tomato, red onion, cream cheese

AÇAÍ BOWL 18
banana, blueberry, strawberry, granola, goji berry

EGGS ANY STYLE* 20
breakfast potatoes, bacon

BRUNCH BURGER 20
churchill sauce, onion jam, bacon, fried egg, fries

PACCHERI 22
sausage, tomato, mascarpone

FRENCH TOAST 18
whipped cream cheese, strawberries, blueberries, raspberries

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