

# STARTERS & BAR FOOD

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## **GF GRILLED ARTICHOKE**

Steamed, chargrilled and served with garlic-basil aioli

8

## **WW CRABCAKES**

Our crab cakes have REAL CRAB housemade remoulade & arugula salad.

12

## **GF BAJA SHRIMP COCKTAIL**

Jumbo shrimp, bay shrimp, cucumber, avocado & Baja cocktail sauce

12

## **FRIED CALAMARI**

Calamari rings & tentacles fried in a light batter served with house marinara

10

## **BACON WRAPPED JALAPENO POPPERS (6)**

Filled with cream cheese served with our raspberry-chipotle sauce. Pair this with our margarita and you will never leave...

12

## **GF WINGS (10)**

Our wings are roasted, grilled & tossed in CHIPOTLE/AGAVE, BUFFALO, TERIYAKI or BARBECUE sauce Celery & Ranch included, of course!

12

## **GF BBQ PORK RIB TIPS**

Jefe smokes these up just right with BBQ

8

## **CHARCUTERIE BOARD**

Anthony's selected Salami, Capicola, Prosciutto & cured meats, with WW Olives, Gorgonzola, Gruyere, Dijon mustard & crackers

15

# SOUPS & SALADS

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## **Gf WILDWOOD CHILI**

Hot & smokey  
CUP 5 / BOWL 8

## **Gf CUBAN BLACK BEAN SOUP**

with rice  
CUP 5 / BOWL 8

## **Gf OLD SKOOL SPINACH SALAD**

Hot bacon dressing, sliced onions, hard boiled egg  
10

## **WW CHICKEN CAESAR**

Caesar dressing, romaine lettuce, parmesan cheese, croutons  
& grilled chicken breast  
12

## **Gf WEDGE SALAD**

Iceberg lettuce, tomato, bacon, bleu cheese dressing  
8

## **Gf CAPRESE**

Sliced tomato, buffalo mozzarella, fresh basil, spring mix,  
balsamic vinaigrette  
10

## **Gf DUCK CONFIT SALAD**

Crispy duck on fresh arugula with dried cherries, gorgonzola  
cheese, candied pecans, lemon vinaigrette  
12

## **Gf COBB SALAD**

Smoked turkey, tomatoes, avocado, bacon, radish, hard boiled  
egg, bleu cheese crumbles & bleu cheese dressing  
12

## **Gf GARDEN FRESH**

Fresh greens, tomato, cucumber, olive, Bermuda onion, radish,  
your choice of dressing  
10

## **Gf STUFFED AVOCADO TOSTADA**

Half an avocado with cabbage-lettuce salad on a  
crispy tostada over black beans  
– Lobster 15 ~ Crab 14~ Tuna 12~ Octopus 12 –

# FLATBREAD PIZZA

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## MARGHERITA

Pizza sauce, buffalo mozzarella, fresh basil

10

## PEPPERONI

Pizza sauce, mozzarella cheese & lots of pepperoni

11

## SAUSAGE

Pizza sauce, mozzarella, housemade Italian fennel sausage

11

## MEAT LOVERS

Pizza sauce, mozzarella, pepperoni, tri tip, bacon, fennel sausage

12

## BBQ CHICKEN

BBQ sauce, mozzarella, chicken, Bermuda onions

11

## GARDEN

Pizza sauce, mozzarella, seasonal vegetables & herbs

10

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## SANDWICHES

INCLUDES ONE SIDE

### PASTRAMI SANDWICH

House smoked pastrami, rye bread, Swiss, pineapple slaw

12

### VEGETARIAN CAPRESE- CUCUMBER

Mozzarella, lettuce, tomato, cucumber, red onions, fresh basil, housemade balsamic vinaigrette

12

### TURKEY & BACON SANDWICH

Smoked turkey, lettuce, tomato, our housemade mayo

12

### PRIME RIB FRENCH DIP

Thin sliced prime rib, gruyere cheese, french roll, au jus

12

### WILDWOOD CLUB

bacon, lettuce, tomato, our housemade mayo  
– Lobster salad ~15 Crab salad ~ 14 Tuna salad ~ 12 –

### BBQ PULLED PORK

House smoked pork, BBQ sauce, crispy onions, pineapple slaw

12

# BURGERS

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ALL JEFE'S BURGERS ARE GROUND DAILY WITH OUR CUSTOM BLEND OF BRISKET, CHUCK AND PRIME RIB ~ INCLUDES ONE SIDE.

## **WILDWOOD BURGER**

Cheddar, lettuce, tomato, onion, housemade dressing

**10**

## **PATTY MELT**

Grilled rye, Swiss, caramelized onions, housemade dressing

**12**

## **MUSHROOM SWISS**

Swiss, sautéed mushrooms, lettuce, tomato, onion, housemade dressing

**12**

## **BBQ BURGER**

Cheddar, bacon, onion rings, pineapple slaw, BBQ

**12**

## **BLEU BURGER**

Gorgonzola cheese, lettuce, tomato, onion, bacon, bleu cheese dressing

**12**

## **PASTRAMI BURGER**

Swiss, house smoked pastrami, lettuce, tomato, onion

**12**

## **VEGETARIAN PORTOBELLO MUSHROOM BURGER**

Roasted portobello, swiss, lettuce, tomato, onion, housemade dressing

**12**

## **PULLED PORK SLIDERS (3)**

House smoked pork with pineapple slaw & BBQ

**10**

## **BBQ TRI TIP SLIDERS (3)**

Smoked tri tip with BBQ

**10**

# ENTRÉES

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ENTRÉES ARE ONLY AVAILABLE AFTER 5PM

**Gf SLOW ROASTED PRIME RIB & AU JUS**

Served with creamy horseradish  
– 12oz Cut ~ 18 / 8oz Cut ~ 12 –

**Gf DELMONICO RIBEYE STEAK 10 OZ**

Hand cut & char grilled to your liking  
16

**Gf FILET MIGNON 8 OZ**

Demi glaze or bernaise sauce  
18

**FRIED CHICKEN**

White or dark meat, marinated & fried in a light  
crispy batter  
12

**Gf PORK SPARE RIBS**

House smoked til they fall off the bone  
– Full Rack ~ 20 / Half Rack ~ 12 –

**CHILI RELLENO**

Cheese stuffed Pasilla chile, battered & fried with  
ranchero sauce  
12

**Gf WILDWOOD TACO PLATES**

10  
– Cabo Octopus ~ Baja Fish ~ Smoked Pork ~  
Duck al Pastor ~ Smoked Tri Tip ~  
Zucchini & Mushroom –

**LASAGNA DELLA NONNA**

Bolognese, mozzarella, ricotta, parmesan, spinach  
12

**FISH N' CHIPS**

Beer battered white fish served with fries, coleslaw &  
remoulade sauce  
12

# SIDES

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ENTRÉES COME WITH A CHOICE OF ONE SIDE-  
ADDITIONAL SIDES 3

**MASHED POTATOES & GRAVY**

**FRIES**

**SWEET POTATO FRIES**

**TATER TOTS**

**BAKED POTATO**

**FRIED PLANTAINS**

**IRISH NACHOS**

**ONION RINGS**

**PINEAPPLE SLAW**

**FRESH SEASONAL VEGETABLES**

**WW RICE**

**FRIED PICKLES**

**GUACAMOLE**

**HAWAIIAN POTATO-MAC SALAD**

# DESSERTS ~ 7

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**CANNOLI**

**TIRAMISU**

**CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH**

**Gf RICH CHOCOLATE CAKE**  
with vanilla ice cream

**Gf VANILLA CREME BRULEE**

**Gf ZABAGLIONE**  
with fresh berries

# SPECIALTY COCKTAILS

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## MARGARITAS

### **EL REGULAR 5**

Sauza Blue, triple sec, housemade sweet n sour

### **EL NATURAL 8**

Sauza Hornitos, fresh citrus, simple syrup

### **EL FUEGO 7**

Espolon, fresh citrus juice, simple syrup, fresh jalapeño, Tajin

### **MIK KNOCKER 14**

Double shot of DeLeon Blanco, fresh juice, agave

## MOSCOW MULES

### **WILDWOOD MULE 8**

Skyvodka, fresh lime, ginger beer

### **KENTUCKY MULE 9**

Jack Daniels Rye, lime, ginger beer

### **ALOHA MULE 8**

Smirnoff Pineapple vodka, lime, ginger beer

## MIXOLOGY

### **MADMEN MARTINI 12**

Hendricks gin, dry vermouth, orange bitters, bleu cheese olives

### **MANMOSA**

10oz sparkling wine, fresh oj, splash of cranberry

### **BLACKBERRY MOJITO 10**

Bacardi white rum, lime, mint, bitters, blackberries

### **PALOMA TRADICIONAL 9**

Sauza Hornitos, fresh grapefruit, grapefruit soda

### **MIK'S MAI TAI 5**

Rum, house guava juice blend, Meyers float

# HAPPY HOUR

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3 ~ 3 ~ 3

**\$3 WELL DRINKS / \$3 HOUSE WINE / \$3 OFF DRAFTS**

# WINE LIST

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## WHITES

- BUTTERNUT, CALIFORNIA CHARDONNAY** 9 / 26  
round & creamy, butterscotch, sweet oak
- LA CREMA, MONTEREY, CA CHARDONNAY** 12 / 35  
apricot, guava, grilled pineapple, toasted oak
- GIESEN, MARLBOROUGH, SAUVIGNON BLANC** 8 / 25  
crisp & bright, pink grapefruit, dried herbs
- KIM CRAWFORD, MARLBOROUGH, SAUVIGNON BLANC** 11 / 34  
juicy & acidic, tropical fruit, melon
- MURPHY GOODE, CALIFORNIA PINOT GRIGIO** 7 / 23  
ripe fruit, floral hints, citrus, pear
- SEAGLASS, MONTEREY, CA RIESLING** 7 / 23  
juicy stone fruit, lime, green apple, minerality
- CHARLES AND CHARLES, COLUMBIA VALLEY, WA ROSE** 7 / 23  
wild raspberry & cherry, bright citrus, floral

## REDS

- AQUINAS, NAPA, CA CABERNET SAUVIGNON** 9 / 28  
blackberry, cranberry, toasted oak
- BR COHN, NORTH COAST, SILVER LABEL CABERNET SAUVIGNON** 12 / 37  
black cherry & cassis, mint, violet, juicy finish
- CHARLES SMITH, "VELVET DEVIL", WASHINGTON MERLOT** 8 / 25  
dense dark fruit, cedar, earth, long finish
- SMOKETREE, SONOMA, CA PINOT NOIR** 12 / 34  
black cherry, plum, cola, allspice, silky and clean, Burgundian style
- PREDATOR OLD VINE, LODI, CA ZINFANDEL** 8 / 25  
campfire smoke, ripe berries, black pepper
- OPOLO MOUNTAIN, PASO ROBLES, CA ZINFANDEL** 14 / 45  
ripe dark fruit, tobacco & vanilla, cardamom
- 7 MOONS, CALIFORNIA RED BLEND** 8 / 25  
chocolate covered cherries, baking spice, vanilla, strawberry