

Appetizers

Smoked Duck Wellington

Cherry brine and apple wood smoked duck with fresh spinach leaves and Boursin cheese. Wrapped in four mini puff pastry shells and drizzled with port wine veal glaze.

9

Smoked Trout

Hickory and mesquite smoked rainbow Trout over grilled pita bread. Served with tapenade, capers, diced red onions, and a lemon parsley horseradish cream spread.

8

Fried Calamari

Double breaded squid deep-fried to a golden brown. Served with chipotle pepper aioli.

8

Baked Asiago Cheese Dip

Served with grilled pita bread.

7

Artichoke and Spinach Dip

Fresh creamed spinach with sautéed artichoke quarters and grated Parmesan. Served with crisp wonton chips.

7

Fritto Misto

A mix of lightly fried and thinly sliced eggplant, zucchini, and portabella mushrooms. Served with a lemon basil aioli.

8

Chicken Wings "Wild Horse Style"

A baker's dozen served with bleu cheese dressing and crisp celery sticks. May also be prepared "Buffalo Style"

10

Wild Horse Grill Appetizer Sampler

Four of our signature favorites: petite artichoke and spinach dip, a half filet of smoked trout, two duck Wellington, and two coconut encrusted shrimp. Accompanied with all sauces, spreads, pita bread, and chips.

15

Salads

All salads are served with your choice of dressing made daily. Dressing choices include Mayfair; Russian, Peppercorn Ranch, Danish Bleu Cheese, Italian Peanut Vinaigrette, Raspberry Tarragon Vinaigrette, Honey Mustard, Caesar, Dijon Italian Vinaigrette, or Greek Dressing. You may add grilled salmon, grilled tuna, or large sautéed shrimp \$5.

Wild Horse Salad

A mix of fresh field greens and crisp romaine topped with avocado slices, grilled chicken breast, chopped bacon, and ripe tomato wedges.

10

Classic Caesar Salad

Crisp hearts of romaine and garlic croutons with Caesar dressing. Surrounded by Parmesan crisps. Anchovy fillets upon request. With grilled chicken breast \$11

8

Apple and Candied Walnut Chicken Salad

Walnut encrusted fried chicken, crisp Granny Smith apples, and sweet candied walnuts. Served on top a mix of fresh field greens and crisp romaine with your choice of dressing

11

Smoked Duck Salad

Smoked duck breast prepared medium rare over mixed greens. Accompanied with walnuts, tomatoes and sun-dried cherries. Topped with fontina and Boursin cheeses and cherry balsamic dressing

13

Spinach Salad

Fresh baby spinach, chopped bacon, hard boiled egg, sliced mushrooms, and grated Parmesan. Served with a warm bacon and poppy seed dressing. With grilled chicken breast \$10

7

Side Salads

Caesar and house salad available with entrée.

4

Soups

French Onion Soup Gratinee

Caramelized sweet onions and Madeira topped with garlic croutons, melted Swiss and grated Parmesan.

5

Smoked Corn Chowder

A creamy blend of rustic cobb-smoked corn, red potatoes, cured bacon, and a mix of fresh peppers.

5

Soup du Jour

Ask your server for today's selection.

Steaks & Chops

Since all steaks & chops are hand cut and trimmed daily, we gladly accommodate any requests for larger specialty cuts. Choice of complimentary sauces include port wine veal glaze, sherry lobster cream, or black truffle butter. Add sautéed onions and mushrooms \$2; large sautéed shrimp \$5; You may order any steak pepper encrusted \$1. Our kitchen takes great pride in trying to accommodate special requests. Please inform your server of dietary needs.

Rare - Red Cold Center
Medium Rare - Red Cool Center
Medium - Pink Warm Center
Medium Well - Faint Pink Hot Center
Well- Brown Through Center
Not Responsible For Well Done Steaks

Filet Mignon

Flamed grilled to perfection. Above sauces are available upon your request.

Petite 5 oz.... 23 Wild Horse Cut 8 oz.... 29

Reserve Cut 16 oz.... 51

Cowboy Porter House

24 oz. cut topped with a smoked Cheddar, shiitake mushroom, spinach, and port wine veal glaze potato hash.

33

Steak Torino

Seared 8 oz. filet encrusted with dried porcini mushrooms over a puff pastry.
Served with wild mushroom risotto and black truffle butter.

31

Hickory Smoked Beef Tenderloin

Smoked with hickory and cherry wood, marinated in rosemary and brown sugar. Served with a port wine veal glaze.

28

Ribeye Steak

12 oz. cut from the eye of the prime rib.
Flamed grilled to your liking. Prepared pepper encrusted
with melted bleu cheese crumbles \$28

25

Prosciutto Stuffed Pork Chop

14 oz. double bone chop with a prosciutto, spinach and
Asiago stuffing, topped with a Bing cherry brandy glaze.
Served with a smoked Cheddar and bacon potato pancake.

21

Kobe Steak Burger

Seared American Kobe with crisp pancetta bacon, Buffalo mozzarella slices, and garlic basil mayo on grilled ciabatta bread.
Accompanied with balsamic tomato chutney and crisp zucchini fries.

16

Veal Selections

Veal Piccata

Tender veal medallions, sautéed with garlic, shallots, capers, artichoke hearts, and portabella mushrooms
in a lemon, white wine butter sauce. Served with herb angel hair pasta.

23

Veal Saltimbocca

Pan seared veal scaloppine, thinly sliced prosciutto, and
Provolone. Finished in sage beurre blanc sauce.

23

Veal Porcini

Porcini mushroom-encrusted veal scaloppine, with a
portabella, porcini, pancetta, tomato, fennel cream sauce.

23

Veal Spiedini

Two veal medallions rolled in Italian breadcrumbs and ground Parmesan.
Served over a sautéed garlic, mushroom, vodka tomato cream sauce.

22

Poultry Selections

New England Chicken and Lobster Roulade

Moist chicken breast stuffed with a 4 oz. lobster tail and fresh baby spinach.
Served over lobster asparagus risotto, with smoked corn chowder sauce.

22

Smoked Duck Breast

Cherry brine and apple wood smoked duck breast with Bing Cherry pecan glaze.
Served with a smoked Cheddar and bacon potato pancake.

18

Chicken Parmesan

Tender chicken breast tossed in Italian breadcrumbs topped with marinara, mozzarella and Parmesan.
Served with angel hair pasta.

16

Pasta

Smoked Tenderloin Lasagna

A non-traditional lasagna with layers of smoked tenderloin, mushrooms, spinach, and caramelized onions between herb and peppercorn lasagna noodles. Served in a brandy demi cream sauce with asparagus and Asiago brioche garlic bread.

17

Smoked Chicken & Four Cheese Cannelloni

Mozzarella, Parmesan, fontina and Boursin cheeses in a spinach cannelloni with smoked chicken. Topped with a roasted-garlic cream sauce and house made marinara.

15

Seafood Pasta

A medley of sautéed shrimp, scallops, langostino, and mushrooms with angel hair pasta.
Finished in a lobster sherry cream sauce.

17

Classic Fettuccine Alfredo

Fettuccine noodles tossed with a garlic and Parmesan cheese sauce. With grilled chicken breast \$14
With four sautéed gulf shrimp, grilled salmon, or grilled tuna \$16

11

Pizzas

Our Choice of Toppings Include

Italian Sausage, Cured Ham, Sweet Onions, Black Olives, Pepperoni, Mushrooms, Hamburger, Sliced Fresh Tomatoes, Sun-Dried Tomatoes, Green Peppers, Anchovy Fillets, Artichoke Quarters, Feta Cheese, Diced Chicken, or Pineapple. Add \$1 per topping for 10" pizza; \$2 per topping for 14" pizza

Cheese Pizza with One Topping

Small 12 Large 15

Vegetarian Pizza

Topped with grilled zucchini, yellow squash, sweet onions, goat cheese, fresh spinach, tomatoes, and grated Parmesan.

Small 14 Large 17

Northern Italian White Pie

A non-traditional base with no tomato sauce. Topped with Italian sausage, thinly sliced sweet onion, roasted garlic, mozzarella, and extra virgin olive oil.

Small 15 Large 18

Prosciutto di Parma

A garlic and Parmesan cream sauce topped with diced tomatoes, mozzarella, thinly sliced prosciutto finished with a light drizzling of balsamic reduction.

Small 16 Large 19

Hunters Pizza

Black truffle olive oil and garlic cream sauce base topped with, portabella, porcini, and cremini mushrooms.

Small 15 Large 18

Seafood Selections

Pistachio Encrusted Alaskan Halibut

Baked and topped with lobster sherry cream sauce. Served over asparagus lobster risotto.

24

Blackened Yellowfin Tuna

Grilled and topped with lump blue crab Thai sweet chili sauce.

23

Sautéed Shrimp & Scallops

Served over asparagus lobster risotto. Topped with lobster sherry cream sauce.

23

Grilled Salmon Dijon

*White wine and Pommerey mustard seed marinade.
Topped with crispy leeks and Dijon cream sauce.*

21

Crab Stuffed Trout

*Roulade of rainbow trout and lump blue crab with
raspberry tarragon coulis.*

19

Coconut Shrimp

*Five large gulf shrimp encrusted with a coconut flake breading and deep-fried to a golden brown.
Served on a wedge of fresh Hawaiian pineapple with sweet-and-sour sauce.*

17

Wild Horse Seasonal Specialities

18% Gratuities on Parties of 6 or More.

Gift certificates and carry out available.

www.wildhorsegrill.com