

DINNER MENU

APPETIZERS + SHARING

SOUP DU JOUR
weekly rotation

ROASTED ARTICHOKE DIP | 15 GFA
roasted artichoke, garlic-fontina crème, spinach, peppadew, parm, served with warm pita, veggie crudite and avo oil fried tortillas

GUACAMOLE & QUESO DUO | 13 GFA
freshly made guacamole and chipotle queso blanco, served with organic avo oil tortillas

HUMMUS CRUDITE | 12 GFA / V
velvety hummus drizzled with avo oil + sumac, paired with za'atar-dusted pita and seasonal veg

SPICY SALMON + TUNA CRISPY RICE* | 16 GF
spicy tuna + salmon, avocado, jalapeno, spicy mayo
toasted sesame seeds, chives, served atop crispy rice

SIGNATURE HANDHELDS

served with house malt chips or frites (+2)
sub: gluten-free bun +1 | keto avocado bun +4

CHICKEN AVOCADO | 16 GFA
marinated tenders, honey-glazed bacon, heirloom tomato, boursin, broccoli sprouts, avocado, peppadews, dried cherries, dijon horseradish aioli

THE WAVE GRASS-FED BURGER | 18 GFA / KA
juicy grass-fed double smash beef burger with sharp cheddar, onion, pub sauce and roasted garlic aioli served on a toasted brioche bun

FRENCH DIP | 19
shaved slow roasted ribeye, fontina, white cheddar, and horseradish aioli, on a french demi hoagie served with herbed au jus

GRILLED COASTAL WALLEYE TACOS | 24 GFA / KA
freshly-caught lake erie walleye, southern slaw, avocado, shallot, lemon caper aioli, and chives served atop warm flour tortillas

COUNTRY FROMAGE MELT | 16 GFA
decadent grilled cheese with creamy cheddar, daily's bacon, fresh arugula, served on country loaf

We proudly serve 100%
non-GMO dishes.

DIETARY INDICATORS

A Available Upon Request | GF Gluten-Free
V Vegan | VG Vegetarian | K Keto-Friendly
P Paleo-Friendly | N Contains Nuts

SALADS

salad subs:
salmon 3 | steak 5

THE WAVE CHOPPED COBB | 18 GF / PA / VA / K
crisp iceberg lettuce, grilled chicken, applewood-smoked bacon, egg, red onion, blue cheese, and heirloom tomatoes served with choice of house made dressing: ranch, chipotle ranch, honey mustard, strawberry vin, lemon + oil, or balsamic + avo oil

ORGANIC FIELD GREENS SALAD | 17 GF / PA / KA / N
grilled chicken, fresh summer berries, candied maple pecans, beemster xo, crispy prosciutto served atop organic mixed greens and dressed with strawberry vin

MAIN COURSES

POT PIE | 24
slow roasted chicken, carrot, peas, green beans, puff pastry

NORTH ROAD SALMON | 32 GF / P / KF
hand-graded salmon, broccolini, lemon-saffron beurre blanc

CRISPY TENDERS | 16
hand-breaded chicken tenders served with house ranch, honey mustard, and crispy malt chips

SPICY SALMON + TUNA POKE | 24 GF
a vibrant bowl of spicy salmon and tuna, avocado, kimchi, and cucumber over sushi rice, drizzled with sesame oil, unagi sauce, and spicy mayo, finished with sesame seeds and chives

KOREAN FRIED RICE | 21 GF / SPICY
rich, flavorful fried rice with duck fat, tender chicken, broccoli, kimchi, broccoli sprouts, egg, lardon, and chive. garnished with sesame seeds and served with white bbq sauce

16-hour grass-fed short rib | 35
slow-braised short rib served with marbled potatoes, broccolini, chive oil, chives, and micro-greens

SIDES

broccolini – 8 GF / P / K
heirloom baby carrots – 8 GF
marbled potatoes – 7 GF
frites – 6
salad – 5



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Items with asterisk contain raw or undercooked ingredients. Please note, while we take precautions to avoid cross-contact, The Wave is not a nut or gluten-free kitchen.

*A 2.9% transaction fee applies to all transactions, regardless of payment method.

TABLESIDE WATER

STILL – 8 SPARKLING – 8

CAFÉ DRINKS

ZERO-TOXIN ORGANIC COFFEE | 3
add whole or oat milk +1

KETO ORIGINAL BULLETPROOF | 5
zero-toxin coffee, mct oil, grass-fed butter

HOT TEA | 4
english breakfast, iced black tea, green dragonwell, decaf golden chamomile blossom, decaf turmeric ginger

WINE

BUBBLES

Prosecco – La Marca 13 / 48
Veneto, Italy

Cava – Naveran 14 / 52
Catalonia, Spain

Sparkling Rosé – JCB No. 69 Crémant de Bourgogne 75
Burgundy, France

ROSÉ

Château de Berne Méditerranée Romance 12 / 45
Provence, France

Peyrassol Cote Du Rhone 14 / 54
France

WHITES

Voigner – Terra D'oro 10 / 38
Amador, CA

Pinot Grigio – Piccini Delle Venezie 10 / 38
Veneto, Italy

Sauvignon Blanc – Frenzy 14 / 52
Marlborough, New Zealand

Chardonnay – Sonoma-Cutrer Russian 18 / 68
River Ranches
Sonoma Coast, CA

Riesling – Union Sacré 13 / 50
Monterey, CA

Gruner Veltliner – Hopley 12 / 45
Burgenland, Austria

REDS

Pinot Noir – Calera Central Coast 16 / 60
California, United States

Syrah – François Villard L'Appel des Sereines 12 / 45
Rhône Valley, France

Red Blend – Marietta Cellars Old Vine Red 12 / 45
California, United States

Renato Ratti – Langhe Nebbiolo 14 / 52
Piedmont, Italy

Cabernet Sauvignon – Hess Maverick Ranch 18 / 68

COCKTAILS

HAND-CRAFTED COCKTAILS

BERGAMOT CRUSH | 13
absolut vanilla, italicus bergamot, lemon, simple syrup

COCO ESPRESSO MARTINI | 13
selvarey rum, 5 farms cream, giffard vanilla, cold brew espresso, cassia & simple syrup

LYCHEE FIZZ | 12
haku vodka, st-germain elderflower, lychee

HEAT WAVE MARGARITA | 13
herradura reposado, ancho reyes, grand marnier, agave, fresh lime

GRAPEFRUIT MARTINI | 12
absolut vodka, fresh grapefruit, basil, lime, pink salt

COCKTAILS ON TAP | 12

SKINNY HOUSE MARGARITA
cazadores blanco, fresh lime juice, and pink salt
add a flavor: jalapeno, strawberry allulose, or clementine cordial +1

BEER & SELTZER

Corona – 6

Miller Light – 6

Busch Light – 6

Michelob Ultra – 6

Bud Light – 6

House Draft Selection – 7

Hulk Hogan's Real American Beer – 5

High Noon Peach – 7

White Claw Black Cherry – 7

Sun Cruiser Iced Tea – 7

N/A - Sierra Nevada Golden Ale – 5

SWEET TOOTH

CHOCOLATE TRUFFLE | 8 GF / N
silky mousse, mirror glaze, chocolate

SKILLET COOKIE | 9
homemade milk chocolate cookie + vanilla ice cream

BUTTER CAKE | 9
scoop vanilla ice cream, blackberry sauce, berries, organic grapes