

# DINNER MENU

## APPETIZERS + SHARING

SOUP DU JOUR  
weekly rotation

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

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

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

SPICY SALMON + TUNA CRISPY RICE\* | 19 <sup>GF</sup>  
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 <sup>GFA</sup>  
marinated tenders, honey-glazed bacon, heirloom  
tomato, boursin, broccoli sprouts, avocado,  
peppadews, dried cherries, dijon horseradish aioli

THE WAVE GRASS-FED BURGER | 18 <sup>GFA / KA</sup>  
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 <sup>GFA / KA</sup>  
freshly-caught lake erie walleye, southern slaw,  
avocado, shallot, lemon caper aioli, and chives  
served atop warm flour tortillas

COUNTRY FROMAGE MELT | 16 <sup>GFA</sup>  
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 <sup>GF / PA / VA / K</sup>  
crisp iceberg lettuce, 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 <sup>GF / PA / KA / N</sup>  
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 <sup>GF / P / KF</sup>  
hand-graded salmon, broccolini, lemon-saffron  
beurre blanc

CLASSIC PRIME RIB | 46 <sup>PA / KA</sup>  
slow roasted prime rib, roasted marble potatoes,  
horseradish, au jus

CRISPY TENDERS | 19  
hand-breaded chicken tenders served with house  
ranch, honey mustard, and crispy malt chips

SPICY SALMON + TUNA POKE | 24 <sup>GF</sup>  
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 <sup>GF / SPICY</sup>  
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

## SIDES

broccolini – 8 <sup>GF / P / K</sup>  
heirloom baby carrots – 8 <sup>GF</sup>  
marbled potatoes – 7 <sup>GF</sup>  
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

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## 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

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## 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 River Ranches** 18 / 68  
Sonoma Coast, CA

**Riesling – Union Sacré** 13 / 50  
Monterey, CA

**Gruner Veltliner – Hopler** 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 | 15**

absolut vanilla, italicus bergamot, lemon, simple syrup

**COCO ESPRESSO MARTINI | 17**

selvarey rum, 5 farms cream, giffard vanilla, cold brew espresso, cassia & simple syrups

**LYCHEE FIZZ | 18**

haku vodka, st-germain elderflower, lychee syrup & purée

**CAMPFIRE OLD FASHIONED | 17**

bulleit bourbon, la vida mezcal, crème de cacao, toasted marshmallow syrup

**HEAT WAVE MARGARITA | 19**

herradura reposado, ancho reyes, grand marnier, agave, fresh lime

**GRAPEFRUIT MARTINI | 16**

absolut vodka, fresh grapefruit, basil, lime, pink salt

### COCKTAILS ON TAP | 14

**SKINNY HOUSE MARGARITA**

cazadores blanco, fresh lime juice, and pink salt

**add a flavor:** jalapeno, strawberry allulose, or clementine cordial +1

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## BEER & SELTZER

Corona – 6

Miller Light – 6

Busch Light – 6

Michelob Ultra – 6

Bud Light – 6

High Noon Peach – 9

White Claw Black Cherry – 8

House Draft Selection – 7

Hulk Hogan's Real American Beer – 5

Sun Cruiser Iced Tea – 7

N/A - Sierra Nevada Golden Ale – 5

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## SWEET TOOTH

**CHOCOLATE TRUFFLE | 12** GF / N

silky mousse, mirror glaze, chocolate

**SKILLET COOKIE | 9**

homemade milk chocolate cookie + vanilla ice cream

**BUTTER CAKE | 11**

scoop vanilla ice cream, blackberry sauce, berries, organic grapes