

DINNER MENU

APPETIZERS + SHARING

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

HOUSE KETTLE CHIPS & DIP | 11 GFA
hand-cut potato chips, malt seasoned, served with a rich and creamy french onion dip

POMME FRITES | 10 GFA
crispy malt vinegar frites + chives served with toun aioli and blueberry ketchup

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

BLACK TIGER SHRIMP COCKTAIL* | 24 GFA / KA / PA
citrus-poached white tiger shrimp served with house cocktail sauce + horseradish aioli, spicy tuna

OYSTERS | MP* GF / KA / PA
seasonal rotation. choice of sauce +1
mignonette, cocktail sauce, horseradish aioli

SIGNATURE HANDHELDS

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

THE WAVE GRASS-FED BURGER | 21 GFA / KA
juicy grass-fed beef burger with american cheddar, pickled red onion, pickle, blueberry ketchup, and toun aioli on a brioche bun

HEIRLOOM TOMATO + BASIL | 15 GFA / V
thick-cut heirloom tomatoes, fresh basil, and broccoli sprouts on a country french loaf with vegan lemon caper mayo | **add chicken +5**

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

Ask your server about our signature sushi + cold bar menu to complete your experience.



We proudly serve 100% non-GMO dishes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourne 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.

SALADS

salad add ons:
chicken **5** | salmon **8** | steak **10** | shrimp **15**

THE WAVE CHOPPED COBB | 15 GF / PA / VA / K
crisp iceberg lettuce, 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 | 14 GF / PA / KA / N
fresh summer berries, candied maple pecans, beamster xo, crispy prosciutto served atop organic mixed greens and dressed with strawberry vin

MAIN COURSES

OHIO GRASS-FED BUTCHER STEAK | 48 GF
grass-fed house butcher steak served with asparagus, house keto cowboy butter, and frites

WILD SALMON | 32 GF / P/ KA
wild-caught salmon served atop sushi rice with asparagus and house keto cowboy butter

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

16-HOUR GRASS-FED SHORT RIB | 40
slow-braised short rib served with orzo mac and cheese, asparagus, chive oil, chives, and micro-greens

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

THE WAVE FISH + CHIPS | 26 GFA
house-made and battered lake erie walleye served with malt vinegar chips, southern slaw, and lemon caper aioli

DIETARY INDICATORS

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

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 Marca13 / 48
Veneto, Italy
- Cava – Naveran14 / 52
Catalonia, Spain
- Sparkling Rosé – JCB No. 69 Crémant de Bourgogne75
Burgundy, France

ROSÉ

- Château de Berne Mediterránea Romance12 / 45
Provence, France
- Peyrassol Cote Du Rhone14 / 54
France
- Lemonade – Day Wines12 / 45
Oregon

WHITES

- Voigner – Terra D’oro10 / 38
Amador, CA
- Pinot Grigio – Piccini Delle Venezie10 / 38
Veneto, Italy
- Sauvignon Blanc – Frenzy14 / 52
Marlborough, New Zealand
- Chardonnay – Sonoma-Cutrer Russian River Ranches18 / 68
Sonoma Coast, CA
- Riesling – Union Sacré13 / 50
Monterey, CA
- Gruner Veltliner – Hopler12 / 45
Burgenland, Austria

REDS

- Pinot Noir – Calera Central Coast16 / 60
California, United States
- Syrah – François Villard L’Appel des Sereines12 / 45
Rhône Valley, France
- Red Blend – Marietta Cellars Old Vine Red12 / 45
California, United States
- Renato Ratti – Langhe Nebbiolo14 / 52
Piedmont, Italy
- Cabernet Sauvignon – Hess Maverick Ranch18 / 68
Napa County, CA

COCKTAILS

SPIRIT-FREE LIBATIONS | 11

CLOUD NINE
bare zero proof, strawberry allulose, pink salt,
fresh lime

SEA GLASS
aplos arise, clementine cordial, pink salt, lemon
juice, soda water

HAND-CRAFTED COCKTAILS | 15

TROPIC LIKE IT’S HOT
absolut vodka, caribbean spiced pineapple rum,
ube coconut euphoria, pineapple juice, lime juice

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

CUCUMBER GIMLET
bombay sapphire gin, cucumber, lime, aloe vera

SOUS VIDE MANHATTAN
cherry infused maker’s mark bourbon, carpano
vermouth, antica, bitters

COCKTAILS ON TAP | 14

SPRINGRIA
mont grave rose, bacardi spiced rum, pineapple,
rose water, sugar

CLEMENTINE CRUSH
titos vodka, clementine cordial, triple sec, saline,
bubbly h2o, lemon juice

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

BEER & SELTZER

- Corona – 6High Noon Peach – 9
- Miller Light – 6White Claw Black Cherry – 8
- Busch Light – 6House Draft Selection – 7
- Michelob Ultra – 6Sun Cruiser Iced Tea – 7
- Hulk Hogan’s RealN/A - Sierra Nevada
- American Beer – 5Golden Ale – 5

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