

# 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



\*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.

## 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, beamster 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 marble 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

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  
Veneto, Italy  
13 / 48

Cava – Naveran  
Catalonia, Spain  
14 / 52

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

ROSÉ  
Château de Berne Méditerranée Romance  
Provence, France  
12 / 45

Peyrassol Cote Du Rhone  
France  
14 / 54

WHITES  
Voigner – Terra D’oro  
Amador, CA  
10 / 38

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

Sauvignon Blanc – Frenzy  
Marlborough, New Zealand  
14 / 52

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

Riesling – Union Sacré  
Monterey, CA  
13 / 50

Gruner Veltliner – Hopley  
Burgenland, Austria  
12 / 45

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

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

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

Renato Ratti – Langhe Nebbiolo  
Piedmont, Italy  
14 / 52

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

CAMPFIRE OLD FASHIONED | 13  
bulleit bourbon, la vida mezcal, crème de cacao,  
toasted marshmallow syrup

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