

# DINNER MENU

## APPETIZERS + SHARING

### SOUP DU JOUR

weekly rotation

**ROASTED ARTICHOKE DIP | 15 GFA**  
roasted artichoke, garlic-fontina crème, spinach, peppadew, parmesan, served with warm pita, veggie crudité and avocado oil fried tortillas

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

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

**SPICY SALMON + TUNA CRISPY RICE\* | 16 GF**  
spicy tuna + salmon, avocado, jalapeño, 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 + avocado 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 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



\*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 Mediterránea 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 | 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