

THE WILD HORSE

• Chef Feature's •

BREAKFAST

Belgian Waffle French Toast

Belgian waffle's dipped and griddle fried. Topped with whipped cream and served with maple syrup. **11.75**

Lighter side 2pc...8.50

9am - 11:30am Mon - Fri
9am - 1:00 Sat - Sun



OUR

Fried Chicken & Waffles

House Panko breaded breast of chicken between 2 Belgian waffles with crisp bacon, Southwest mayo, cheddar cheese and a side of maple syrup. Served with fries or house salad. **15.50**

Available after 11:30am

APPETIZER

Crispy Honey Shrimp

Tender, crispy battered shrimp, tossed with green onions in a Thai honey sauce. **14.50**

Available after 11:30am



DAILY

Grilled Reuben Sandwich

House made Pastrami, hickory smoked, shaved, then stacked up with sauerkraut, swiss cheese and Russian dressing between grilled Rye bread. Served with fries or house salad. **16.00**

Available after 11:30am

DINNER

Schwan City Stirfry

Seasonal fresh vegetables, sautéed in lemongrass oil, then finished with a Schezwan teriyaki sauce and served over chow mein noodles **12.50**

Add Chicken Breast.....6.50
Add Pacific Shrimp.....6.50
Add 6oz Center Cut Sirloin...12.50

Available after 4pm.



PICKS

St. Louis Pulled Pork Sandwich

Pulled pork shoulder, slow cooked in our house St. Louis BBQ sauce, then piled high with aged cheddar and pickled slaw' on top of a house made Brioche roll. Served with fries or house salad. **14.75**

Available after 11:30am

DESSERTS

"House Specialties"

1950's New York Cheesecake

House made with a Chocolate Hazelnut center. **6.00**

OLE SMOKES..... Sticky Toffee Pudding

Our house made sticky toffee pudding infused with OLE SMOKES coffee and topped with a sweet toffee sauce. **6.00**

WH Donuts

Tasty mini cake donuts served with a Skor crumble & caramel sauce. **6.00**