

DINNER

RAW BAR & SNACKS

- Blistered Shishito Peppers \$12
Truffles Arancini & Mozzarella \$17
Fried Calamari \$18
Shrimp Cocktail \$18
Wilde Wings \$19

*Six piece Jumbo Spicy Honey Glazed Wings,
Sesame seeds, Scallions, Homemade Blue cheese,
Baby Carrots*

Pork belly buns \$19

*Korean glaze pork belly, Pickle cabbage, Pickle red
onion*

Hummus & Crudite \$21

Shrimp Ceviche \$24

*Shrimp marinated in lemon/lime juice, Fresno
Chillies Red onion, tomatoes, cilantro, Cucumber
and Avocado Served with Tortilla chips*

Charcuterie & Cheese plate \$25

Please Ask Your Server For The Selection

Oysters

(East or West Coast)

½ Dozen \$18 Dozen \$32

*Served with Cocktails sauce, Mignonette Sauce,
Horseradish, Lemon Wedges and Mini Tabasco
Sauce*

SANDWICHES

Buttermilk Chicken Sandwich \$19

Brioche Bun, Hot Sauce Powder, Dijonaise

Wilde Bacon Cheeseburger \$23

*6 oz Patty, Griddled Brioche Bun, Lettuce,
Tomato, Onion*

Lobster Roll \$25

*Buttered potato roll with lump lobster tossed in
mayo, celery, and paprika Served with clarified
butter*

SIDES

- French Fries \$8
Chilli Lime Fries \$10
Mashed Potato \$12
Truffle Parmesan Fries \$12
Maple Glazed Brussels Sprouts \$12
Grilled Jumbo Asparagus \$12

SALAD

*Add: Shrimp +10, Grilled Chicken +8,
Gem Caesar Salad \$19*

*Lemon Cesar Dressing, Little Gem Lettuce, Sourdough
Breadcrumbs, Fresh Grated Parmesan*

Greek Salad \$19

*Romaine lettuce Tomatoes, cucumbers, onions, feta
cheese, Kalamata olives, salt, oregano, olive oil*

Lillie's Salad 17

*Mixed Greens, cranberries, crumble blue
cheese, apples, walnuts, balsamic vinaigrette*

SIGNATURE DISHES

Shepherd's Pie \$23

*Ground Beef In Special Tomato Sauce, English Pea's,
Carrots and Onion, Topped with Mashed Potatoes*

Organic Grilled Chicken \$25

*Grilled Organic Boneless Chicken seasoned with Sumac,
Finished in the Oven with Lemon and Butter Jus*

Mussels Frites \$26

*Classic white wine broth, garlic, butter, shallots, fresh
herbs*

Pan Seared Salmon \$28

Atlantic Salmon, Broiled Asparagus, Tartar sauce

Truffle Gnocchi \$29

*Porcini Duxelle, Brown Butter Cream, Fried Sage,
Chives, Sarvecchio Parm*

Frutti De Mares \$32

*Seafood Pasta: Shrimp, Mussels, Calamari in a spicy
marinara sauce Fettuccine pasta*

Whole Grilled Branzino \$35

*Extra virgin Olive oil Seasoned with Black & Red pepper,
Rock salt and Oregano, Topped Fresh squeezed lemon juice*

Steak & Frites \$35

9 oz Skirt Steak, Au Poivre Sauce, Frites

