

WILD GARLIC GRILL



DINNER MENU

APPETIZERS

- Grilled Garlic Shrimp*** grilled veggies, roasted corn salsa, warm brie, beurre blanc 18.25
- Gilroy Garlic Swiss Fondue** served with fresh-baked sourdough bread 15.25
- Steamed Prince Edward Island Mussels*** white wine, garlic, tomatoes, beurre blanc 19.50
- Roasted Garlic Fries** made with Christopher Ranch Garlic (Gilroy, CA), extra virgin olive oil 14.25
- Ceviche*** shrimp & scallops marinated in lime, cilantro, onion, tomatoes, avocado, hearts of palm tapenade, Sriracha mayo, baby field greens 18.75
- Aged Prosciutto di Parma*** fresh berries, melon, grilled pineapple, baby field greens, honey-Dijon vinaigrette 18.75
- Crispy Soft Shelled Crab** garden greens, seaweed, ginger soy beurre blanc 19.75

SALADS & SOUPS

- Caesar Salad** chopped romaine, vine-ripened tomatoes, Parmesan, New York Caesar dressing 12.25
- Caprese Salad** vine-ripened tomatoes, fresh mozzarella, basil pine nut pesto, balsamic reduction (petite salad) 16.75
- Roasted Beet Salad** baked goat cheese, baby greens, white truffle oil, balsamic reduction 15.75
- California Field Greens Salad** baby greens, vine-ripened tomatoes, choice of dressing 10.25
- Oregon Wild Mushroom Soup** or **Soup de Jour** Cup 8.50 Bowl 9.50

All of our entrees are presented fully garnished with organic vegetables and an appropriate side.

MAIN COURSES

- Grilled Choice-New York Strip Steak*** sautéed spinach, organic vegetables, garlic mashed potatoes, olive oil-poached garlic cloves, cabernet wine reduction 33.75
- Braised Veal Osso Bucco** simmered in oregon wild mushroom petite Syrah reduction with aromatic herbs and vegetables presented over risotto 33.75
- Spice-Rubbed Saint Louis BBQ Ribs** (basted in savory BBQ sauce) garlic mashed potatoes, sautéed spinach, organic vegetables, garlic confit 25.75
- Linguini Bolognese** braised beef, pork & veal, plum tomato, garlic, mushroom, red wine herb sauce 23.75
- Grilled Compart Family Farms, Duroc Pork Loin**, Anasazi bean salsa, garlic mashed potato, natural reduction 26.75
- Grilled Northwest Pacific Salmon*** roasted pepper & artichoke tapenade, risotto, basil beurre blanc 27.75
- Longline Caught Wild Alaskan Cod Fillet*** oven-poached in white wine, garlic tomato fondue, roasted garlic mashed potatoes, basil beurre blanc 24.75
- San Francisco Pier Stew*** select fish, shrimp, mussels, roasted peppers in garlic tomato saffron chardonnay broth 27.75
- Roasted Garlic Chicken Breast** sautéed spanich, organic vegetables, garlic mashed potatoes, natural reduction & olive oil-poached garlic cloves 23.25
- Chef's Special Risotto** wild mushrooms, warm goat cheese, Parmesan, chardonnay wine butter 25.75
- Braised Red Quinoa & French Lentils** roasted corn salsa, avocado tapenade, braised organic veggies, baby field greens 23.75
- Garlic Herb Chicken Breast Risotto** presented over risotto, with natural reduction, sautéed spinach organic vegetables, parmesan 25.75
- Shrimp Rigatoni** simmered in a Tomato Garlic Parmesan cream with fresh Basil, organic vegetables 27.75
- Gold Canyon Angus Meatloaf** with vine ripe tomatoes, garlic mashed potatoes, cabernet wine sauce 23.75

***Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**



Our award-winning chef, Steven Schultz, first learned his trade in Paris, France. He later perfected his culinary skills in Scottsdale and Tucson, Arizona. Chef Schultz also lived in Monterey Bay above Cannery Row while working in Carmel Valley, California. While living there, he came to appreciate the area's many talented food artisans as well as the incredible bounty of the Salinas Valley Agricultural Area. At Wild Garlic Grill, Chef Schultz integrates these influences by combining French cooking techniques with the rich flavors of Gilroy garlic, fresh California produce and top-quality ingredients to create an exciting melange of delicious dishes while offering a wide range of superior wines selected primarily from family-run boutique wineries. Check out our "Specials" board showcasing Chef Schultz's signature dishes!