



thewildfig

RESTAURANT + LOUNGE

MENU

STARTERS

g/f thewildfig SEASONAL SOUP \$10

created seasonal by our Chef.

g/f BEET SALAD \$15

roasted beets, orange segments, herb feta cheese, zesty vinaigrette

CAESAR SALAD BOWL \$15

crispy romaine lettuce, garlic croutons, Parmigiano-Reggiano, classic dressing

g/f thewildfig SALAD \$15

mesclun greens, cherry tomato, figs, pickled beets, bocconcini, watermelon, Sunflower seeds, Champagne vinaigrette

Add grilled cajun chicken breast \$8
Add grilled or teriyaki Salmon \$8
Add garlic prawn \$8

APPYS

g/f CHICKEN WINGS \$19

1 lbs. crispy chicken wings with sweet Thai chili, or honey garlic, or hot sauce, or ranch or teriyaki

FIRE DUSTED CALAMARI \$17

lemon marinated and breaded calamari topped with dice tomato, cucumber, and red onions with tzatziki sauce

BURGERS

thewildfig BURGER \$13

Alberta prime rib burger serve on ciabatta bun, with melted cheddar cheese, fig relish, tomato, lettuce, onion

add fries or salad \$6.00

CRISPY CHICKEN BURGER \$13

herb and crusted crispy fried boneless chicken legs and thigh, butter lettuce, avocado, Havarti cheese, chipotle mayo.

ADD FRIES OR SALAD \$6.00



OYSTER BAR

Premium Oysters-\$3.ea

Order by half dozen or full dozen

Accompanied With

Fanny Bay Oyster cocktail sauce
mignonette sauce, horseradish & lemon

Featured Oysters \$2.ea



happy hours everyday (4pm - 6pm & 9pm to close)
all week week days

(604) 937-4666 | www.wildfig.ca | 405 North Rd #1, Coquitlam, BC V3K 3V9

MENU



MAINS

SEAFOOD LINGUINI \$27

succulent Italian pasta with mussel, clam, & fish of the day, Parmigiano-Reggiano, cream sauce with bacon, bell peppers, mushrooms, scallions, chilies.

substitute - grilled chicken breast

FISH & CHIPS \$23

beer battered fish fillet, fries, Asian slaw, tartar sauce

g/f MIRIN GLAZED SALMON \$28

sweet mirin glazed salmon on a bed of fragrant sushi rice, slice avocado, bok choy garnished with green onion

CHICKEN CORDON BLUE \$30

chicken breast stuffed with sundried figs, calabrese salami, and our chef blend of cheese; With potato puree and seasonal vegetables

CLASSIC BUTTER CHICKEN \$25

chicken marinated in yogurt tandoori and creamy tomato curry sauce, cooked in traditional east-Indian style, served with basmati rice, naan bread,

g/f

SIZZLING YAKITORI NEW YORK STRIP \$35

Certified Angus beef center cut strip loin cooked to perfection and served on a hot plate with green onion, bell peppers, grape tomatoes, bean sprouts, sesame seeds and seasoned fries

g/f

LAMB SHANK \$34

slow braised shank in a zinfandel demi glaze served with mash potatoes and brussels sprout

g/f

ST. LOUIS BBQ PORK RIBS

\$18 (HALF RACK) \$30 (FULL RACK)

baby back pork ribs slow braised in brandy & spices, Chef's BBQ sauce, fries, baked beans and coleslaw.

g/f

10 OZ. FULLY LOADED RIB EYE \$41

Certified Angus Bee boneless rib eye steak with light natural veal demi glaze. Topped with onion ring, served with seasonal vegetables and choice of fries or mash potatoes

ASK YOUR SERVER FOR

GLUTEN FREE ITEMS *g/f*

HAPPY HOURS MENU

BAR MENU AND WINE LIST

DESSERT

thewildfig BROWNIES \$13

PUMPKIN CHEESECAKE \$13

FRUIT AND BERRY CRUMBLE \$13

g/f GELATO (VANILLA, OR

RASPBERRY, OR MANGO) \$11

ADD ONS

thewildfig BREAD BASKET \$6

ONION RINGS WITH CHIPOTLE AIOLI \$9

YAM FRIES WITH CHIPOTLE AIOLI \$8

g/f MASH POTATOES \$8

g/f SAUTEED MUSHROOMS \$9



@TheWildFigYVR



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