WONDERLAND

Dinner Menu

Served Tuesdays through Sundays 4pm - 9pm.

APPETIZERS

CHIMICHANGA ROLLS (2) $11.95
Pulled chicken tossed in Tinga sauce, pickled jalapeño and shredded Chihuahua cheese, rolled into a wonton and fried crispy with a side of creamy Southwest Lime sauce.

ELOTE DIP $11.95
A creamy dip of sweet corn, black beans, cilantro, cream cheese, Chihuahua cheese and Cholula with corn tortilla chips. Gluten Free.

SUPER TOTS (6) $11.95
Handmade crispy fried jumbo tots topped with buttermilk aioli,** chopped bacon, green onion and freshly grated Parmesan.

JUST TOTS (6) $8.95
Handmade crispy fried jumbo tots served with a curry ketchup.

BRUSSELS SPROUTS $10.95
Sautéed Brussels sprouts with bacon, fig, and balsamic reduction, topped with freshly grated Parmesan. Gluten free.

(V) TEMPURA VEGGIES $8.95
Carrots, green beans and scallions, rice flour battered and fried with a side of Godzilla sauce (made with honey). (Hot) Gluten free.

SAUTÉED BEETS $9.95
Red and golden beets sautéed with lemon, walnuts, Bleu cheese, roasted garlic and tarragon. Gluten free.

WONDERWINGS* or (V) TOFU WINGS
6 for $10.95 • 12 for $19.95

Choose a style:
- Buffalo (V) (Hot)
- Creole Dry Rub (V)
- Godzilla (honey Sriracha)
- Nashville Hot (V) (Hot)
- Royal Barbecue (V)

Choose a sauce:
- Bleu Cheese**
- Buttermilk Aioli**
- Garden Mayo (V)
- Truffle Aioli (V)

We do not make Ranch dressing. You must try our BUTTERMILK AIOLI.**

SIDES

- SIDE OF MAC & CHEESE $7
- (V) VEGAN MAC $7 (made with cashews)
- MASHED POTATOES $4
  Served with mushroom gravy.
- (V) VEGAN MASHED POTATOES $4
  Served with mushroom gravy.
- CHILI° or SOUP cup $5.5 | bowl $6.5
  °Our chili is made with pork.
- (V) FRENCH FRIES $4
- ONION RINGS $5
  Add a side of tartar sauce** for $1
- (V) CAJUN FRIES $5
- CHILI° FRIES $8
  Add cheese and sour cream for $1
- EXTRA SAUCES** $1

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Gluten Free Bread + $2.
**Some of our sauces include raw eggs.

ENTRÉES

CHAMP'S MEATLOAF $18.95
Scratch-made beef-pork-veal meatloaf, mashed potatoes, sautéed green beans and mushroom gravy.

STEAK FRITES $26.95
6 ounce medium rare steak,* egg yolk mousse with tarragon reduction and golden fries tossed in truffle oil, topped with salt-cured egg yolk, Parmesan and chive.

CHILI CRISP CARBONARA $24.95
Soy glazed pork belly on a bed of spaghetti tossed in an egg sauce with Parmesan, shallot, garlic and bacon tallow, topped with green onion and salt-cured egg yolk.

CHICKEN PICCATA $19.95
Pan fried breaded chicken thigh topped with a lemon caper sauce, fresh herbs and pickled lemon, served with mashed potatoes and sautéed green beans.

CHICKEN POT PIE $16.95
Grilled chicken in mornay sauce with carrots, celery, onions, peas and potatoes, topped with a scratch-made buttermilk biscuit.

(V) VEGAN CABBAGE ROLLS (3) $16.95
Steamed cabbage leaves stuffed with rice, mushrooms, carrots, garlic and shallots, smothered in tomato sauce.

(V) LENTIL LOAF DINNER $17.95
Homemade lentil loaf, mashed potatoes, sautéed green beans and mushroom gravy.

FRIED CHICKEN DINNER
SATURDAY & SUNDAY ONLY (while it lasts!)
HALF $18.95 | FULL $24.95

Breast, leg, thigh and wing (2 of each with a full order) and 2 sides:

- mac and cheese
- mashed potatoes with mushroom gravy
- collard greens
- green beans
- onion rings
- French fries
- Cajun fries

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MAC AND CHEESE

CLASSIC MAC AND CHEESE $13.95
Cavatappi pasta tossed with a creamy blend of American, Muenster, and Gruyere, topped with Parmesan and toasted breadcrumbs.

(V) VEGAN MAC $13.95
Cavatappi pasta tossed with our own house-made vegan cheese sauce and toasted breadcrumbs. **Our vegan cheese sauce is made with cashews.**

BUFFALO MAC $14.95
With Buffalo sauce and Bleu cheese crumbles. + chicken $4 | steak* $10

TUSCAN CHICKEN MAC $17.95
With grilled chicken thigh, cherry tomatoes, spinach, herbs.

(V) LOADED VEGAN MAC $16.95
With marinated mushroom stems, peas, spinach.
Our vegan cheese sauce is made with cashews.

BUILD YOUR OWN MAC $13.95+

- bacon $5
- chicken $4
- pulled ham $5
- steak* $10
- meatloaf chunks $5
- meaty chili $4 (pork)
- pork belly $5
- tuna $4
- bell peppers $1
- green beans $1
- mushrooms $1
- peas $1
- spinach $1
- tomatoes $1

FRIDAY FISH

FRIDAYS ONLY

CLASSIC FISH FRY $19.95
Crispy golden breaded deep fried cod loins, tartar sauce,** marble rye and pineapple poppyseed coleslaw with your choice of French fries, onion rings, or potato pancakes with apple sauce. Includes a cup of clam chowder, soup of the day, or meaty chili **(our chili is made with pork).**

BAKED COD $19.95
Baked cod loins, marble rye and pineapple poppyseed coleslaw with your choice of French fries, onion rings, or potato pancakes with apple sauce. Includes a cup of clam chowder, soup of the day, or meaty chili **(our chili is made with pork).**

SHRIMP SCAMPI $18.95
Spaghetti and sautéed shrimp, tossed with white wine, lemon, garlic, parsley and butter.

FISH SANDWICH $10.95
ADD FRIES $4
ONION RINGS $5

Crispy golden breaded deep fried cod loin, tartar sauce,** pineapple poppyseed coleslaw and American cheese on a hoagie.

CATCH OF THE DAY : Inquire about Chef's selection.

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SANDWICHES

ADD FRIES $4
ONION RINGS $5

DREAM BURGER $12.95
1/3 lb. ground beef patty,* lettuce, tomato, onion, seasoned butter and American cheese on a toasted bun. + bacon $5 | sunny egg* $3 | extra patty* $5

THE BIG WONDER $16.95
Two all-beef patties,* Wondersauce,** lettuce, American cheese, pickles and minced onion on a toasted bun. + bacon $5 | sunny egg* $3

WILD WEST BURGER $14.95
1/3 lb. ground beef patty* topped with onion rings, pickled jalapeño, house made barbecue sauce and American cheese on a toasted bun.
+ bacon $5 | sunny egg* $3 | extra patty* $5

(V) VEGAN DREAM BURGER $12.95
Our own handmade vegan walnut patty, arugula, pickled onion and truffle aioli on a toasted bun. + sunny egg* $3

THE REUBEN $18.95
1/2 lb. slow roasted corned beef, caramelized sauerkraut, Gruyere cheese and Tiger sauce on toasted marble rye.

(V) BEET REUBEN $12.95
Roasted seasoned beets, caramelized sauerkraut and Tiger sauce on toasted marble rye.

CUBANO $13.95
Pulled ham, pork belly, pickles, Gruyere cheese and whole grain mustard, pressed on a hoagie. (V) Vegan **TOFUBANO** option available.

BANH MI $13.95
Chicken, pork belly or tofu, fermented chili aioli, pickled veggies and cilantro on a toasted hoagie. (V) Tofu option is vegan.

NASHVILLE HOT CHICKEN $12.95
Breaded fried chicken thigh tossed in Nashville hot sauce with pickles and Bleu cheese dressing on a toasted bun.

THE SHROOMVILLE $12.95
Tempura battered oyster mushrooms tossed in Nashville hot sauce with pickles and Bleu cheese dressing on a toasted bun. (V) Vegan option available.

CLUBHOUSE CHICKEN $13.95
Your choice of grilled OR fried chicken thigh with bacon, arugula, tomato, onion and Garden Mayo on a toasted bun.

FRIED GREEN TOMATO BLT $12.95
Fried green tomatoes, bacon, lettuce and buttermilk aioli** on toasted wheat. + avocado $2 | sunny egg* $3

HOT BEEF $16.95
Thinly sliced grilled beef,* house made giardeniera relish, truffle aioli, melted Mozzarella and arugula on a crispy roll.

MUSHROOM PHILLY $13.95
Marinated mushrooms, caramelized onion and bell pepper with house made cheese sauce on a crispy roll.
(V) **VEGAN PHILLY** option available (made with cashews)

DAT PO BOI $11.95
Cornmeal fried shrimp or artichoke, house made remoulade, lettuce, tomato and onion on a crispy roll. (V) Artichoke option is vegan.

TUNA MELT $10.95
Tuna, Muenster cheese, dill, buttermilk aioli,** pepperoncinis and pickled onions on grilled marble rye.

GRILLED CHEESE $9.95
American, Gruyere, and Muenster cheeses on grilled sourdough.
+ tomato $1 | avocado $2 | bacon or pulled ham $5

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SALADS

ADD CHICKEN OR TUNA $4
ADD BACON $5

PEAR TREE SALAD $13.95
Arugula, chopped leaf lettuce, Bartlett pears, Goat cheese and roasted spiced pecans with caramelized onion truffle vinaigrette on the side.

Ⓥ GRILLED TOFU SALAD $12.95
Crispy gochujang marinated tofu, baby spinach, chopped leaf lettuce, soy marinated cucumbers, sesame seeds, green onions, roasted red peppers, crispy shallots and ginger vinaigrette on the side.

COBB SALAD $13.95
Chopped leaf lettuce, grated salt-cured egg yolk, bacon bits, cherry tomatoes, red onions, avocado, and Bleu cheese crumbles, with Bleu cheese dressing** on the side.

Ⓥ WALLY BOWL $13.95
Brown and wild rice, quinoa, black and red beans, parsnips, sweet potatoes, corn, marinated mushrooms, pickled veggies, roasted garlic and fresh parsley, with a vegan Garden Mayo drizzle.

HOUSE SALAD $6.95
Arugula, chopped leaf lettuce, shredded roasted beets, cherry tomatoes, red onions and croutons, with homemade dressing on the side:

- Bleu Cheese**
- Buttermilk Aioli**
- Garden Mayo Ⓥ
- Ginger Vinaigrette Ⓥ
- Caramelized Onion Truffle Vinaigrette
- Pineapple Poppyseed Vinaigrette Ⓥ

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