

Appetizers

Soup of the Day Cup 6 Bowl 9

Garden Salads

Organic Garden Party Salad *gf, vg
Mixed greens, spiced pepita seeds, shallot vinaigrette 10

Willow Creek Beet *gf, v (vg upon request)
Goat cheese, roasted beets, orange, garden greens, house vinaigrette 13

Romaine and Kale Chopped Caesar *v (gf upon request)
With parmesan, croutons, olive oil 13

Eggplant and Chickpea Mezze *vg
Chickpea and Eggplant dip served with warm naan bread 18

Warm and Spicy Artichoke Dip *v, *gf
Goat cheese, artichoke, jalapeno, spinach, tortilla chips 15

Oven Roasted Flat Breads *v
Portobello mushrooms, goat cheese, arugula, truffle oil 16
Margherita style with mozzarella, tomato, basil 14

Nachos *v upon request, *gf
Marinated chicken, black beans, creamy cheese sauce, tomatoes, olives, jalapenos, cilantro, sour cream 18

Filet Mignon sliced on Bruschetta
Certified Angus Prime on three toasted baguette slices with tomato, kale pesto, garlic feta, garden greens, olive oil 25
(vegetarian 14) *pesto contains nuts

Stuffed Mushrooms *v
Herbs, parmesan, bread crumbs, parmesan cream sauce 16



Welcome to the Wild Coast Restaurant



Purveyed with local ingredients wherever &
whenever possible

Ask your server about our daily, unique specials,
California wine & beer selection,
and home baked desserts

Executive Chef Miguel Zambrano

*gf = gluten free, v = vegetarian, vg = vegan

Entrees

Coastal Catch of the Day *gf upon request
Market price

House Ground Sirloin Burger
Bacon, swiss cheese, lettuce, tomato, onion, sriracha aioli with side of kale peanut slaw 25
Add Avocado 3 | Add Mushrooms 4 *slaw contains nuts

Skillet-Fired Chicken Breast *gf upon request
Garlic marsala sauce, artichoke hearts, mushrooms, mashed potatoes, garden vegetables 36

Primavera Penne Pasta *gf, *v upon request
bacon, onions, mushrooms, pine nuts, kale pesto sauce and gluten-free penne pasta 26
Add chicken or prawns 10 *pesto contains nuts

Cowboy Ribeye Steak *gf
16 oz. Bone-in, sautéed mushrooms, port wine reduction, mashed potatoes, garden vegetables 45

Lobster and Prawn Pasta
Spaghetti, white wine garlic cream sauce, green peas, parmesan 45

Eggplant Parmesan *v
Baked eggplant parmesan with kale pesto spaghetti 30

20% gratuity added to parties of 5 or more

\$15 Corkage Fee
\$8 Split Fee for Entrées

15% discount for Active Big Sur Volunteer Fire
Brigade Members...We appreciate you!