STARTERS
Maple Blue Cheese Spread
Served with pear slices, candied pecans, & baguette. 8.50

White Truffle Sweet Potato Fries
Served with stone-ground mustard aioli. 8.50

BBQ Seasoned Fries
Crispy russet friess tossed with our signature BBQ seasoning. Served with our housemade ranch dressing & marionberry BBQ sauce. 7.50

Hummus Plate
Our housemade sesame-garlic hummus with sliced tomato, cucumber, mixed olives, & warm pita. Substitute GF falafel chips + 1.00

SOUPS
We offer two to three seasonal soups daily that are made from scratch & served with sliced French baguette.
-Coconut Curry Butternut Squash
-Rotating

Cup 4.50 | Bowl 7.95

SALADS
Smoked Paprika Spinach Salad
Organic mixed greens & spinach tossed in a smoked paprika vinaigrette with chopped crispy bacon, blue cheese crumbles, tomatoes, red onion, & crushed walnuts. With Flank Steak 18.00 | Chicken 15.00

Asian Chicken Salad
Marinated chilled chicken breast, red pepper-cabbage slaw, mixed greens, & crispy wontons tossed in our sesame-ginger vinaigrette. Small 10.50 | Large 14.50

Chicken Hazelnut Salad
Roasted chicken breast blended with hazelnuts, dried cranberries, red onion, & creamy dill dressing tossed in a bed of mixed greens with fresh pear slices. 14.50

Wild Pear Salad
Organic mixed greens, candied pecans, fresh pear slices, & blue cheese crumbles with housemade roasted pear vinaigrette. Small 10.00 | Large 14.50

Classic Caesar Salad (without croutons)
Romaine lettuce, herb croutons, & Parmesan cheese tossed in our garlicky Caesar dressing. Small 7.50 | Large 12.50

3P Pasta Salad
A cold pasta salad with green peas & Parmesan cheese tossed in a creamy pesto dressing. Small 7.50 | Large 12.50

Organic Mixed Greens (without croutons)
With tomato, cucumber, red onion, herb croutons, & housemade dressing. Balsamic vinaigrette, roasted pear vinaigrette, creamy cucumber dill, or blue cheese Small 7.50 | Large 12.50

*Add chicken to any salad for 4.00

COMBINATIONS
Salads include fresh seasonal fruit, organic mixed greens, Classic Caesar, & 3P Pasta Salad 13.50
-Quiche & Cup of Soup or Salad
-One Salad & Bowl of Soup
-Two Soups & One Salad
-Two Salads & Cup of Soup
*Substitute Chicken Hazelnut or Wild Pear Salad 1.50 each

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES
Lobster Mac & Cheese
Our four-cheese mac & cheese with lobster. 21.00

Spaghetti Squash & Shrimp
Roasted spaghetti squash in our vodka sauce topped with grilled shrimp, basil chiffonade, & Parmesan cheese. 17.00

Chicken Verde Casserole
Layers of diced chicken breast, green chiles, sautéed onions, cheddar & mozzarella cheeses, corn tortillas, & creamy tomatillo sauce - baked then topped with cream. Served with side of salsa fresca and your choice of mixed greens salad, Caesar salad, or cup of soup. 12.00

Vietnamese Beef Noodle Soup
Our pho starts with the broth - slowly simmered with beef marrow bones, herbs, spices, onions, & ginger root topped with tender slices of grass-fed beef, bean sprouts, cilantro, basil, onions, & lime. Served with hoisin & chili sauces on the side. 13.50

Kahluva Pork
House-smoked pulled pork on a pub bun with ginger-slaw, garam galin, & housemade marionberry BBQ sauce on the side. Served with mixed fries. 15.50

Wild Pear Beef Burger
6oz seasoned grass-fed beef patty topped with cheddar cheese, provolone cheese, tomato, & lettuce on a pub bun with spicy aioli. Served with mixed fries. 15.50

Vegan Burger
Our plant-based patty with lettuce, tomato, pickles, & red onion on a whole grain bun. Served on a vegan bun pub. Served with mixed fries. 14.00

SANDWICHES & WRAPS
Served with lightly salted kettle chips.

Upgrade Your Side
-Wild Pear or Chicken Hazelnut Salad + 5.00
-Fries - Sweet + 4.50 | Mixed + 3.50 | Russet + 3.00
-Cup of Soup + 3.50

Frut, Organic Mixed Greens Salad, Classic Caesar Salad, or 3P Pasta Salad + 4.00 Substitute a Gluten Free Bun + 2.00

PHO DIP
Thinly sliced roast beef, lime-garlic aioli, bean sprouts, basil, cilantro, & onion with hoisin & sriracha drizzled on a toasted hoagie roll with our housemade pho broth for dipping. 14.00

Lobster & Seafood Melt
Lobster and seafood salad made with red onion & creamy dill dressing, toasted & served open-faced on focaccia bread topped with tomatoes, & Dill Havarti cheese. 13.50

Chicken Bacon Club
Grilled marinated chicken breast, crispy bacon, provolone cheese, tomato leaf lettuce, & sun-dried tomato and basil aioli toasted on focaccia. 13.50

French Dip & Dill Havarti
Served toasted with sliced roast beef, provolone cheese, roasted red peppers, caramelized onions, & garlic aioli on a French baguette. 12.50

BBQ Pork Bank Mi
Vietnamese sandwich with BBQ marinated sliced pork, pickled carrots & daikon radish, cucumber, cilantro, onion, & sriracha mayo on a crusty French roll. 12.00

Deluxe BLT & Avocado
Crispy bacon, tomato, leaf lettuce, avocado, & fresh basil leaves on toasted multi-grain bread with spicy aioli. 11.50

DELI
Roasted Beef & Blue Cheese
House-roasted sliced beef, balsamic caramelized red onions, lettuce, & tomato on focaccia with a creamy blue cheese spread. 12.50

Asian Chicken Wrap
Marinated chicken breast, red pepper cabbage slaw, mixed greens, & wontons in a sesame-ginger vinaigrette wrapped inside a tomato tortilla. 11.50

Wild Pear Chicken Pizza
Fresh peas, chicken, candied pecans, blue cheese crumbles, & mozzarella cheese on a pesto base. 12.00

Adult Cheese Pizza
Mozzarella & Parmesan with Italian herbs on housemade marinara. 9.00 Add Pepperoni + 1.00

SIGNATURE 8” PIZZAS
Add a Cup of Soup + 3.50
Add a Mixed Greens Salad, Classic Caesar Salad, 3P Pasta Salad or Fruit Salad + 4.00
Add Wild Pear or Chicken Hazelnut Salad + 5.00
Available with a Gluten Free Crust + 2.75

Wild Pear Chicken Pizza
Albacore Tuna with Lemon-Caper Mayo
Caprese

*Parties of 8 or more will be charged a automatic 20% gratuity
*There is a 2.00 split plate fee

GLUTEN FREE OPTION

VEGAN OPTION
**DESSERT MENU**

Seasonal Cake du Jour
See the case for today's fresh seasonal cake of the day. 8.50

Chocolate Cake du Jour
See the case for today’s rotating selection of chocolate cake. 8.50

House Cobbler/Crisp
Berry, Peach, Pear... Which one will it be today? Ask your server for today's selection of fresh fruit cobbler made with our sweet buttermilk biscuit topping or brown butter oatmeal crumble, served warm with your choice of housemade ice cream. 8.50

Chocolate Torte
A truly decadent flourless torte containing bitter-sweet chocolate & espresso covered in chocolate ganache with roasted raspberries. 8.50

Key Lime Tart
Rich key lime custard in a buttery shortbread crust, topped with whipped cream. 8.50

Creme Brulee
Housemade vanilla bean custard topped with a crust of caramelized sugar. 8.00

Wild Pear Cheesecake
Classic cheesecake served with caramelize pear & caramel sauce. 7.50

Croissant Bread Pudding
Rich & custardy, served warm with caramel sauce, & whipped cream. 7.50

Assorted Cookies
Choose from white chocolate pecan, oatmeal raisin, ginger-molasses, chocolate chip, snickerdoodle, peanut butter, or gluten-free chocolate chunk.

Housemade Small Batch Ice Cream
- Vanilla Bean
- Peach, Candied Peach, & Salted Caramel
- Pear Ginger Sorbet (Dairy-Free)
- Roasted Flavor - Ask your server for current flavor

* By the Scoop 3.00
* By the Pint 7.00
* On a Cone 4.00
* As a Float 4.50

As a Affogato
With a single shot of espresso 5.00
Add a shot of espresso + 1.00
Add another scoop of ice cream + 3.00

As a Sundae
With your choice of chocolate sauce, salted caramel, or raspberry coulis, with toasted hazelnuts, whipped cream, & a marscapone cherry. 5.00

As a Cookie Sundae
with one of our housemade cookies. 7.00

- Gluten Free Option
- Vegan Option

*Follow us on facebook at wildpearrestaurant

**HAPPY HOUR**

A beverage purchase of any kind is required per person for the Happy Hour food menu.

House Wine 5.50
Draft Beer 5.00
Chicken Verde Casserole
Diced chicken breast, green chilies, sauteed onions, cheddar & mozzarella cheeses, corn tortillas & creamy tomatillo sauce. 11.00
Lobster Melt
With mild havarti on focaccia. 10.00
Pepperoni Pizza
Pepperoni & mozzarella cheese on our housemade marinara base. 8.50
Wild Pear Salad
Grilled pecans, fresh pears, & blue cheese on a bed of organic mixed greens with our housemade roasted pear vinaigrette. 8.00
White Truffle Sweet Potato Fries
With stone-ground mustard aioli. 7.00

* Up to 2 hours prior to close. Meals will be sent cold with reheating instructions.

**FAMILY MEALS**

Available for pick up from 4:30 pm - 6:30 pm. Monday thru Saturday.
Call to order. Order Online for same-day orders. Same-day orders must be placed 2 hours before pick up.

Chicken Verde Casserole
- 4 lbs of layered chicken, green chilies, onions, cheddar & mozzarella cheeses, corn tortillas, & a creamy tomatillo sauce.
- Choice of a Caesar or Organic Mixed Greens salad

Upgrade to Wild Pear Salad + 4.00

**DRINK MENU**

Coffee
Dark roast - House coffee 3.25
Black Tea
English Breakfast, Earl Grey, Decaf English Breakfast, 3.25
White Ginger Pear Tea 3.25
Green Tea
Jasmine or China Gunpowder. 3.25
 Herbal Tea
Citrus Mint, Ginger Lemongrass, & Blueberry Merlot. 3.25.
Vietnamese Iced Coffee
Two shots of espresso with sweetened condensed milk over ice. 3.25
Hot Chocolate 3.50
Espresso Single Double
Latte 3.95 4.50
Cappuccino 3.95 4.50
Mocha 4.15 4.75
Chai 4.00
Espresso 3.00 3.75
Steamer 3.50
- Extra shot + .75
- Shot of Flavour + .50
- Substitute almond milk, oat milk, or cream + .75

Assorted Beverages
Strawberry Lemonade 3.95
Paradice Iced Tea 3.25
Coke 3.25
Diet Coke 3.25
 Sprite 3.25
Lemonade 3.25
Tonic 3.25
Soda Water 2.00

Italian Soda
Without Cream 3.75
- Blackberry, Caramel, Vanilla, Hazelnut, Lime, Peach, Pomegranate, Strawberry, & Raspberry.
Sugar-Free Caramel, Vanilla, Hazelnut, Strawberry, & Raspberry.

Bottled/Canned Beverages
Bottled Water 1.95
San Pellegrino Sparkling Water 2.75
San Pellegrino Orange 3.25
San Pellegrino Grapefruit 3.25
San Pellegrino Prickly Pear 3.25
Martinelli’s Apple Juice 3.25
Root Beer 3.25
Cock N Bull Ginger Beer 3.25

**FAMILY MEALS**

Available for pick up from 4:30 pm - 6:30 pm. Monday thru Saturday.
Call to Pre-Order. Order Online for same-day orders. Same-day orders must be placed 2 hours before pick up.
Meals will be sent cold with reheating instructions.

Family Meal - Serves 4 $55.00
Please choose one of the following meals:

Kahlua Pulled Pork
- 1.5 lbs of our house smoked & marinated pulled pork with our Marionberry BBQ Sauce. Serves 4.
- Pulled Pork Sandwich
  - 4 pub burgers with garlic aioli
  - Ginger-lime Cabbage Slaw
  - Hawaiian Mac Salad
- Hawaiian Mx Plate
- Jasmine rice
- Ginger-lime Cabbage Slaw
- Hawaiian Mac Salad

Lobster Mac & Cheese
- 3.5 lbs Housemade four-cheese mac & cheese with a 1/2 lb of lobster.
- Half a loaf of French baguette
- Choice of a Caesar or Organic Mixed Greens salad.
- Add Chef’s Choice Dessert + 10.00
- Add Assorted Cookies + 5.00

Pork Rojo Casserole
- 4 lbs of layered pork, chilies, sauteed onions, cheddar & mozzarella cheeses, corn tortillas, & a creamy red chili sauce.
- Choice of a Caesar or Organic Mixed Greens salad.