



SALADS

GREEK \$12

Peppers, mint, basil, tomatoes, cucumbers, feta cheese, dolmades, topped with oil & vinegar.

APPLE AND DRIED CHERRY \$12

Candied walnut, red onion, moody bleu cheese and balsamic vinaigrette served on a spinach & arugula mix.

SALMON \$14

Fresh greens, dried cherries, sunflower seeds, red onion, topped with honey dijon.

Salad Dressings: Ranch, Balsamic
Vinaigrette, Caesar, Tomato Basil, Bleu
Cheese

TOMATO AND STRAWBERRY

\$12

Baby heirloom tomatoes, fresh basil, mozzarella, mixed greens, avocado, topped with a tomato vinaigrette.

WEDGE \$9

Iceberg lettuce, smoked bacon, baby heirloom tomatoes, cucumbers, bleu cheese crumble, and choice of dressing.

Additional proteins:

Chicken \$6 Shrimp \$7 Fresh Fish \$7

Charcuterie Board \$30

Cured Meats, cheese, olives, nuts, dried fruits, grilled naan bread and choice of jelly or jam

TAPAS

CALAMARI \$12

Served with Cherry Pepper aioli.

SPINACH & ARTICHOKE DIP \$12

Served with crispy pita.

WYVERN CRABCAKE \$13

Served with lemon tartar & corn salsa.

THE ICONIC WYVERN MUSSELS \$13

*Sautéed in white wine, garlic, basil, chorizo,
served over french fries.*

SHRIMP COCKTAIL \$14

*Spicy cocktail sauce, wasabi cream and water
cress.*

TUNA NACHOS \$14

*Blue tortillas topped with peppercorn pressed
tuna, jack cheese, wasabi cream and sweet soy.*

TRUFFLE SMOKED GOUDA FONDUE \$12

*Served with grilled bread, grapes,
and crisp apple.*

FISH & CHIPS \$14

*Choice of fresh catch or cod. Served with house
slaw, French fries, lemon tartar sauce and a
pickle.*

CRISPY CHICKEN WINGS

6 Wings \$10 10 Wings \$14

*Choice of Buffalo, sweet soy, or sweet chili sauce.
Served with celery, and a side of ranch or bleu
cheese dressing*



SANDWICHES

CRISPY CHICKEN THIGH \$13

Served on a brioche bun with avocado ranch, with house slaw and a pickle.

1/2 lb. WYVERN BURGER \$14

Crisp pork belly, thousand island dressing, house slaw, bibb lettuce & tomato.

STEAK \$15

Thin-cut tenderloin, red onion, arugula, chipotle horseradish, aioli, tomato & brie.

ROASTED PORTOBELLO \$12

Served on Cuban bread with swiss cheese, balsamic basil pesto and water cress.

BEEF SLIDERS \$12

American cheese, arugula, apple tomato jam and house slaw.

CUBAN \$14

Ham, slow roasted pork, swiss cheese, pickles, mustard, served on Cuban bread.

TACOS

FRESH CATCH \$14

Choice of flour tortilla or iceberg lettuce served with wasabi slaw, cilantro aioli, crispy wontons & lime.

SHRIMP & SWEET POTATO \$14

Flour tortilla, green onion, jalapeño, sweet potato, ginger, sun-dried tomato aioli & feta cheese.

CHICKEN \$13

Flour tortilla, spicy chicken, green onion, chipotle aioli & corn salsa.

SHORT RIB \$15

Flour tortilla, smoked gouda, caramelized onion & horseradish

HOUSE-MADE FLATBREADS

STEAK AND CHEESE \$13

Thin-sliced prime rib, parmesan cheese, caramelized onions, oregano, and parsley.

WICKED CHICKEN \$12

Spicy buffalo chicken, Franks Red Hot sauce, celery leaf & bleu cheese.

TOMATO CAPRESE \$12

Baby heirloom tomatoes, buffalo mozzarella, fresh basil and balsamic vinaigrette.

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness***
Prices do not include Tax or Gratuity