

— something to share —

Wild Salmon, Artichoke and Spinach Dip
WASHINGTON alder wood house smoked salmon, spinach, Parmesan and artichokes. 10.95

Crab & Prawn Cakes
Alaskan crab & PACIFIC prawns served with smoky corn, cucumber and avocado slaw lightly dressed with Greek cucumber yogurt. 11.95

Wicked Shrimp
All natural wild caught PACIFIC prawns seasoned with spicy blend of peppers, cayenne and chiles. 12.95

Taco Tower*
All three of our favorites — ceviche prawns, Cajun fish and BBQ pork. 15.95

Smoked Salmon Hash Cake with Pacific Prawns
Griddle seared, savory house smoked wild Alaskan salmon hash cake topped with garlic prawns, fresh spinach and chive butter sauce. 9.95

Simply the Best Calamari
Sliced jalapeño and jalapeño lime aioli. 11.95

Clams Northwest Style
PENN COVE clams simply simmered with white wine, butter, garlic and red pepper flakes. 13.95

WildFin Fondue
Spicy jerk chicken, WASHINGTON Granny Smith apples, toasted croutons, grilled broccolini, red grapes and smoked Gouda and COUGAR GOLD fondue. 13.95

Washington Nachos
COLUMBIA BASIN potato chips, creamy blue cheese, pepper bacon, tomato, green onions and chipotle cream. 7.95

with WildFin BBQ pulled pork, add 3.00

TACOS AND SLIDERS, ORDER 1, 2, 3 OR A DOZEN, YOU GET THE IDEA!

WildFin Street Tacos*
White corn & flour tortilla, coleslaw, jalapeño aioli and avocado tomatillo salsa. each 4.25

choose Cajun seared WILD ALASKAN white fish, PACIFIC white prawn ceviche or WildFin BBQ pulled pork

BBQ Pork Sliders 4.25

WildFin Appetizer Tower
Alaskan crab & shrimp cakes, calamari and WASHINGTON alder wood house smoked salmon and artichoke dip. 19.95

— from the kettle —

Tomato, Basil and Blue
Topped with fresh basil and crumbled blue cheese. 5.95

WildFin Chowder
NORTHWEST seafood, roasted corn, shaved fennel, sweet red peppers, bacon and a splash of dry sherry. 6.95

Classic French Onion
Melted Swiss cheese and crisp buttermilk fried WALLA WALLA onions. 7.95

— from the field —

WildFin Salad
Crisp blend of romaine, iceberg and cabbage, your choice of dressing with carrot, cucumber, red onion, marinated grape tomatoes and Parmesan. 5.95

Smoked Chicken Chop Chop
Alder wood smoked sliced chicken breast, romaine, wine salami, provolone, fresh basil, garbanzo beans, tomatoes, Parmesan and balsamic dressing. 6.95 / 12.50

Caesar
Romaine hearts, croutons and shaved Parmesan. 6.50

Walnuts and Blue*
Romaine, cabbage, creamy blue cheese dressing, red grapes, candied walnuts and blue cheese crumbles. 6.95

Smoked Salmon BLT
Crisp iceberg, tender spinach and crisp croutons, drizzled with avocado dressing and topped with crisp cucumber, crisp bacon, ripe avocado, sweet grape tomatoes and house smoked wild Alaskan salmon. >517 calories 13.95

Santa Fe Chicken Salad
Crisp romaine tossed with blackened chicken and cilantro lime dressing. Topped with smoky black bean and corn salsa, avocado, grape tomatoes and crispy tortilla. 12.95

Smoked Chicken Waldorf
Tender butter lettuce dressed with honey mustard vinaigrette, topped with fresh smoked mozzarella, candied walnuts, sweet grapes, crisp apple and tart cranberries. >641 calories 12.95

Thai Prawn Salad*
Tender all natural wild caught white shrimp tossed with rice noodles dressed with soy peanut vinaigrette and tossed with bean sprout, sweet pepper, cilantro, fresh mint, crisp carrot, cucumber and peanuts. >631 calories 14.95

The Spring Chicken
Lemon grilled chicken breast, baby spinach, sweet baby tomatoes, fresh mozzarella, basil, English cucumber, toasted rosemary croutons and blue cheese crumbles with a Champagne Dijon dressing and tangy balsamic glaze. 13.95

***skinnyfin items contain fewer than 650 calories**

***notice: consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice may increase your risk of foodborne illnesses — eat smart at WildFin!**

dinner menu

— from our waters —

FEATURING THE FINEST SEAFOOD AVAILABLE FROM THE PACIFIC NORTHWEST AND ALASKA

Enjoy a Caesar or WildFin Salad with your choice of dressing for 4.50

Copper River Sockeye Salmon*
Copper River sockeye salmon is grilled with olive oil, kosher salt, and lemon. Served with herb grilled fingerling potatoes, broccolini and baby tomatoes. >636 calories 20.95

Crab & Shrimp Cakes
Alaskan crab and Pacific prawns served with smoky corn, cucumber and avocado slaw lightly dressed with Greek yogurt along side fresh lemon dressed arugula. 18.95

Blackened Pacific Albacore*
Wild caught all natural Oregon coast sashimi-grade tuna is lightly blackened and served rare over a refreshing Greek yogurt and cucumber sauce with a crab, avocado, spinach and tomato salad lightly dressed with lemon vinaigrette. 22.95

Searred Alaskan Sole
Crusted with Parmesan and crushed walnuts and served over mashed potato with fried caper beurre blanc. 17.95

Crab Stuffed Rockfish
Pacific rockfish filled with Alaskan snow crab, spinach, Parmesan and artichokes. Roasted to a golden brown, served with fresh broccolini, red jacket mashed potatoes and chive beurre blanc. 20.95

WildFin Fish and Chips
Wild Alaskan white fish hand dipped in MAC & JACK'S ale batter and served with WildFin slaw and fries. 15.95

Fish Tacos*
Wild Alaskan white fish dusted with Cajun seasonings and flash seared. Served with corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa and crunchy jicama slaw. >613 calories 14.95

Idaho Trout
Boneless all natural trout filet is grilled and served with a creamy cucumber Greek yogurt basil sauce, char grilled broccolini and baby fingerling potatoes. >596 calories 16.95

Miso King Salmon*
Wild troll caught southeast Alaskan King salmon is lightly marinated in a sweet and savory blend of miso, sake and soy. Served with sushi rice and seared baby bok choy. >635 calories 23.95

Garlic Prawns
All natural wild Pacific white prawns sauteed with garlic butter, tender artichoke hearts, sweet baby tomatoes, toasted rosemary croutons and fresh lemon. Served with garlic roasted broccolini. 21.95

Alaskan Oscar
Wild caught Copper River Sockeye and Pacific halibut cheeks grilled with olive oil, topped with Alaskan Snow crab, wild Pacific white prawns and classic Bernaise suace and smoked tomato Hollandaise. Served with WASHINGTON fingerling potatoes and grilled broccolini. 24.95

WILDFIN SELECT

Every summer, WildFin works directly with Alaskan fishermen to provide you with sustainable USDA-Certified wild Alaska Sockeye salmon from the Copper River. The fresh salmon are flash-frozen within hours of being caught, naturally preserving the quality and taste for enjoyment throughout the winter.

Three hundred miles of rugged & unrelenting river requires Copper River Sockeye salmon to store remarkable amounts of nutrients in order to muscle their way back up the long and treacherous rapids. Copper River salmon is valued for its superior taste, vibrant color, high Omega-3 content, and exceptional quality.



WildFinAmericanGrill



WildFinGrill

425 427-0127

835 NW GILMAN BLVD, ISSAQUAH WA 98027

www.WildFinAmericanGrill.com

GENERAL MANAGER Thomas Day

CHEF Dylan Keplinger



ZONE

— from the ranch —

Enjoy a Caesar or WildFin Salad with your choice of dressing for 4.50

Land and Sea Oscar
Wild caught Copper River Sockeye and 28 day aged Midwest tenderloin of beef, topped with Alaskan Snow crab, wild Pacific white prawns and classic Bernaise sauce. 26.95

Peppercorn Flat Iron Steak*
28 day aged flat iron steak, sliced thin, served with fries, spinach greens and cherry tomatoes. 19.95

WildFin Grilled Ribeye*
16oz. 28 day aged, with WildFin steak seasoning, WASHINGTON fingerling potatoes and grilled broccolini with garlic butter. 24.95

BBQ Ribs
Alder wood house smoked and rubbed with Jerk seasonings tossed with signature housemade bourbon BBQ sauce. Served with housemade jalapeño skillet cornbread and creamy slaw. 20.95

Double Dipped Fried Chicken
DRAPER VALLEY FARMS chicken breast, red jacket mashed potatoes and bacon mushroom sauce. 15.95

Cheddar Burger* 12.95
with smoky bacon, add 1.00

Pan Roasted Chicken
DRAPER VALLEY FARMS chicken breast is pan roasted with tri-colored fingerling potatoes, sweet tomato, red onions and garlic butter. 18.95

French Dip*
Thin shaved roasted prime rib, herb butter toasted roll, creamy horseradish, au jus and fries. 14.95
with smoked provolone and caramelized onions, add 1.00

Grilled Ribeye Sandwich*
Grilled Midwest corn fed 28 day aged ribeye steak served on toasted French roll with a creamy blue cheese, caramelized grilled onions, thick grilled tomato, balsamic dressed arugula and fries. 15.95

— pasta —

Northwest Seafood Fettuccine Alfredo
Penn Cove clams, alder wood smoked wild salmon, Alaskan white fish, fresh spinach, roasted red peppers and shaved Parmesan. 17.95

New Orleans Fettuccine
ZENNER'S Andouille sausage, shrimp, chicken breast, spicy jambalaya sauce and green onions. Hot and spicy! 16.95

Cougar Gold Chili Prawn Mac & Cheese
Corkscrew pasta, lobster cream sauce, chili smoked wild caught all natural white prawns, crisp bacon, Parmesan bread crumb topping. 15.95

— flat breads —

Sausage and Mushroom
ZENNER'S hot Italian sausage, OSTROM FARMS smoked mushrooms, caramelized WALLA WALLA onions, roasted red bell peppers, five cheeses and thyme. >529 calories 11.95

Bacon, Spinach and Tomato
DAILY'S bacon, fresh spinach, tomato, artichoke hearts and five cheeses. 11.95

Smoked Clam & Bacon
House smoked alder wood sea clams, smoky bacon, fresh mozzarella, sweet peppers, garlic and chiles. >558 calories 12.50

Caramelized Onion & Arugula
Sweet caramelized onion, fresh mozzarella, shredded Parmesan, garlic and balsamic dressed peppery arugula and tomato. >629 calories 10.95

BBQ Pulled Pork
TILLAMOOK pepper Jack cheese, fresh jalapeño, shaved red onion, jalapeño aioli. 12.50

Chop Chop
WildFin house smoked sliced chicken breast, romaine, salami, garbanzo beans, basil, tomato, Parmesan and balsamic vinegar dressing. 10.95

— sides —

Cougar Gold Mac & Cheese
Corkscrew pasta, lobster cream sauce, Parmesan bread crumb topping baked in a cast iron skillet. 6.95

Jalapeño Cornbread
Cast iron skillet baked with maple butter 5.95

Grilled Broccolini
Fresh broccolini with garlic butter, fresh lemon and Parmesan. 5.95

Cinnamon Allspice Sweet Potato Fries 3.95

Sausage Grits
Hot Italian sausage, creamy corn and Parmesan grits. 3.95

WildFin Parmesan Chili Seasoned Fries 3.95

WildFin Bread 2.95

— sweet treats —

Bread Pudding*
Vanilla custard, caramelized walnuts, pears, golden raisins and whiskey sauce. 6.95

WildFin Apple-Pear Cranberry Cobbler
Topped with TILLAMOOK vanilla bean ice cream. 6.95

Donuts
Served with a maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 5.50

Chocolate Overload Cake
Served with TILLAMOOK vanilla ice cream and Ghirardelli chocolate sauce. 6.50

**contains nuts or nut products*

— “barrel to bar” —

We have found these wonderful Washington wines and bring them to you on tap. It's a great way to enjoy a quality glass or bottle of wine and the carbon friendly packaging is great for the environment.

	6oz	9oz	bottle
Acrobat Pinot Gris	8.50	11.50	27.95
Piccola Chardonnay	7.95	10.95	26.95
Seleccion Riesling	6.95	9.95	25.95
Proletariat Sauvignon Blanc	8.95	11.95	28.95
Wilridge Sangiovese	8.95	11.95	28.95
Piccola Syrah	7.95	10.95	26.95
Proletariat Cabernet Sauvignon	11.95	14.95	32.95
Amelia Bleu Cabernet/Merlot/Syrah	7.95	10.95	26.95

— white wines —

Chardonnay

Columbia Crest <i>Grand Estates</i> WA	7.95	10.95	26.95
Kendall-Jackson <i>Vintner's Reserve</i> CA			27.50
Apex WA			28.50
Ryan Patrick Estate WA			29.95
Upland Estates WA			32.95
Chateau Ste. Michelle <i>Cold Creek</i> WA			34.95
Argyle OR			35.95
L'Ecole 41 WA			37.50
Cakebread CA			47.50
Far Niente CA			52.95

Sauvignon Blanc

Novelty Hill WA			27.95
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Riesling

Pacific Rim WA	6.95	9.95	25.95
Snoqualmie Naked WA			25.95
Chateau Ste. Michelle <i>Eroica</i> WA			31.95

Pinot Gris

Adelsheim OR			28.50
King Estate OR			31.50

Other Whites

Beringer White Zinfandel CA	5.95	8.95	22.50
Maryhill Gewurztraminer WA			25.50
Seven Hills Viognier WA			29.95
“K” Vintners Viognier WA			34.95

Sparkling

Domaine Ste. Michelle Brut WA	6.95		25.50
Argyle Brut OR			35.50
Gloria Ferrer Royal Cuvée CA			36.95
Ruffino Prosecco, IT	7.95		26.50

— red wines —

Cabernet Sauvignon

14 Hands WA	7.95	10.95	26.95
Chateau Ste. Michelle <i>Indian Wells</i> WA			29.95
Canoe Ridge WA			35.50
Reininger WA			39.95
Woodward Canyon <i>Artist Series</i> WA			52.95
Fidelitas <i>Champoux Vineyard</i> WA			63.50
Caymus CA			69.95

Merlot

Chateau Ste. Michelle <i>Col. Valley</i> WA	8.95	11.95	29.50
Barnard Griffin WA			27.95
Nelm's Road WA			33.50
Northstar WA			36.50

Zinfandel

Seghesio CA			33.50
Forgeron WA			38.95

Syrah

Terra Blanca <i>Arch Terrace</i> WA	10.95	13.95	29.50
Gordon Brothers WA			31.95
Gamache WA			35.95
Columbia <i>Red Willow Vineyard</i> WA			39.95

Pinot Noir

Rock Point OR	8.95	11.95	29.50
Argyle OR			32.95
Penner-Ash OR			45.95
Domaine Drouhin OR			47.95

Malbec

Colores del Sol ARG	7.95	10.95	26.95
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Red Blends

Hedges CMS WA	7.95	10.95	26.95
Tamarack Firehouse Red WA			29.95
J Bookwalter Subplot WA			31.95
Dunham Trutina WA			35.50
Brian Carter Byzance WA			38.95
Spring Valley Uriah WA			52.50
L'Ecole 41 Apogee WA			52.95
Seven Hills Pentad WA			52.95
Chateau Ste. Michelle <i>Artist Series</i> Meritage WA			52.95

FEBRUARY 15TH - FEBRUARY 21ST

around town

WILDFIN WEEKEND BRUNCH

You'll want to try this!



SKYLINE VS. INGLEMOOR VARSITY
GIRLS BASKETBALL KINGCO CHAMPIONSHIP

February 15th

SKYLINE, ISSAQUAH & EASTLAKE VARSITY
GIRLS BASKETBALL CROSSOVER CHAMPIONSHIPS

February 19th

ISSAQUAH & EASTLAKE AT VARSITY
WRESTLING STATE CHAMPIONSHIPS

February 15th-16th

LIBERTY AT VARSITY STATE WRESTLING

February 15th-16th

PICCOLA CELLARS WINE DINNER AT WILDFIN

March 7th

GRAPE EXPECTATIONS WINE &
FOOD EVENT AT PICKERING BARN

March 7th

VILLAGE THEATER - THE MOUSETRAP

Thru February 24th

VILLAGE THEATER - TRAIL

March 13th thru April 11th

— cocktails —

At WildFin we take the art of the cocktail seriously. Premium spirits, fresh made mixes, quality garnish and the correct techniques make the difference.

It's easy to mix and “drink” but it takes care, skill and a commitment to quality to craft a fine cocktail. Our bartenders are professionals in their field so if you don't see your favorite on the menu, just ask and we'll be happy to accommodate your pleasure.

— classic favorites —

The Honest Martini

Vikingfjord vodka or Tanqueray gin, stuffed olives. 8.95

Spiced Long Island Ice Tea

Captain Morgan's Spiced rum, gin, vodka, tequila, fresh lemon sour and Fee Bros. rhubarb bitters. 8.95

Basil Martini

Ketel One vodka or Bombay gin, fresh lemon sour, fresh basil. 9.50

Manhattan

Maker's Mark, sweet vermouth, cherry. 9.50

Wild About Mary

Vikingfjord vodka, housemade Mary mix, celery heart and cooked crisp bacon. 8.50

Whiskey Sour

8.95

WildFin Mai Tai

Rum, fresh juices, Fee Bros. orange bitters and our secret ingredient. 8.95

Scratch Margaritas

Served straight up with blanco tequila, triple sec, fresh lemon & lime sour and our secret ingredient.

Original, 7.95 Pomegranate, 8.50 Cadillac, 8.95

— 'tinis & cosmos —

Lemon Drop

Vikingfjord vodka, fresh lemon sour, lemongello. 8.50

Pomegranate Drop

Vikingfjord vodka, pomegranate, fresh lemon sour. 8.95

Wild Cosmo

7.95

— mojitos —

Long, tall and refreshing. Made famous in old Cuba during the romantic era of Hemingway and carefree times. All our mojitos are made with great Caribbean rums, hand torn mint leaves, fresh made lime sour, Fee Bros. mint bitters and Monin syrups.

WildFin Classic

8.50

Huckleberry

8.95

The Italian Job

Finished with Prosecco. 8.95

— current creations —

Rosemary Lime Cooler

Fresh rosemary, Tanqueray Rangpur Gin, cranberry and fresh lime sour 7.95

WildFin Cherry Coke

Jim Beam Red Stag bourbon, Coca Cola, cherry. 6.95

Berry Lemonade

Vikingfjord vodka, lemon sour, huckleberry syrup. 7.95

Dark & Stormy

Goslings Black Seal Rum & Ginger beer. 7.95

— non-alcoholic beverages —

Raspberry or Strawberry Lemonade

3.95

Reed's Original Ginger Brew

3.50

Red Bull

Regular or sugar free. 3.50

Crater Lake Root Beer

Portland, Oregon. 3.50

San Pellegrino Sparkling Water

3.50

Mojito Free

Fresh lime sour, hand torn mint, splash soda. 4.95
Classic Lime, Raspberry, Huckleberry, Pomegranate

Dry Soda

Vanilla Bean, Lavender, Wild Lime, Rhubarb. 3.95

— draught beer —

At WildFin we are committed to bringing you some of the finest, Northwest craft brewed beers available. You'll always find a consistent selection of the classic styles and a few unexpected surprises.

Mac & Jack's African Amber

Redmond, Washington 5.50

American Oatmeal Stout

Seattle, Washington 5.50

Diamond Knot Blonde

Mukilteo, Washington 5.50

Pyramid Hefeweizen

Seattle, Washington 5.50

Georgetown Manny's Pale Ale

Seattle, Washington 5.50

Rogue Dead Guy Ale

Issaquah, Washington 6.50

Deschutes Black Butte Porter

Bend, Oregon 6.50

Iron Horse Irish Death

Ellensburg, Washington 5.50

Elysian Men's Room Red

Seattle, Washington 6.50

Snoqualmie Seasonal

Snoqualmie, Washington 5.50

Harmon Sammamish Red

Tacoma, Washington 5.50

Fremont Interurban IPA

Seattle, Washington 5.50

— beer (mostly) by the bottle —

Coors Light

Golden, Colorado 4.25

Budweiser

St. Louis, Missouri 4.25

Stella Artois

Belgium 5.50

Pabst Blue Ribbon

Milwaukee, Wisconsin (16oz. can — how else!?) 1.95

Corona

Mexico City, Mexico 5.50

Kaliber Non-Alcohol

Dublin, Ireland 4.25

Omission (By Widmer) Gluten Free Pale Ale

Portland, Oregon 5.50

