

## 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.

<b>Mac &amp; Jack's African Amber</b> Redmond, Washington	5.50
<b>Diamond Knot Blonde</b> Mukilteo, Washington	5.50
<b>Leavenworth Whistling Pig Hefeweizen</b> Olympia, Washington	5.50
<b>Georgetown Manny's Pale Ale</b> Seattle, Washington	5.50
<b>Rogue Dead Guy Ale</b> Issaquah, Washington	6.50
<b>Deschutes Black Butte Porter</b> Bend, Oregon	5.50
<b>Elysian IPA</b> Seattle, Washington	6.50
<b>Dick's Danger Ale</b> Centrailia, Washington	5.50
<b>Pike Place Kilt Lifter</b> Seattle, Washington	6.50
<b>Airway's Brewing Pre-Flight Pilsner</b> Kent, Washington	5.50

## beer (mostly) by the bottle

<b>Coors Light</b> Golden, Colorado	4.25
<b>Budweiser</b> St. Louis, Missouri	4.25
<b>Stella Artois</b> Belgium	5.50
<b>Pabst Blue Ribbon</b> Milwaukee, Wisconsin (16oz. can — how else!?)	1.95
<b>Corona</b> Mexico City, Mexico	5.50
<b>Kaliber Non-Alcohol</b> Dublin, Ireland	4.25
<b>Omission (By Widmer) Gluten Free Pale Ale</b> Portland, Oregon	5.50

## non-alcoholic beverages

<b>Raspberry or Strawberry Lemonade</b>	3.95
<b>Reed's Original Ginger Brew</b>	3.50
<b>Red Bull</b> (regular or sugar free)	3.50
<b>Crater Lake Root Beer</b> Portland, Oregon	3.50
<b>San Pellegrino Sparkling Water</b>	3.50
<b>Mojito Free</b> Fresh lime sour, hand torn mint, splash soda. <i>Classic Lime, Raspberry, Huckleberry, Pomegranate</i>	4.95
<b>Dry Soda</b> <i>Vanilla Bean, Lavender, Wild Lime, Rhubarb</i>	3.95

## "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
Charles & Charles Riesling	6.95	9.95	25.95
Proletariat Sauvignon Blanc	8.95	11.95	28.95
Metrovino 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

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

<b>Sauvignon Blanc</b>			26.50
Waterbrook WA			27.95

<b>Riesling</b>	6.95	9.95	25.95
Pacific Rim WA			28.50
OS <i>Champoux</i> WA			31.95
Chateau Ste. Michelle <i>Eroica</i> WA			

<b>Pinot Gris</b>			28.50
Adelsheim OR			31.50

<b>Other Whites</b>	5.95	8.95	22.50
Beringer White Zinfandel CA			25.50
Maryhill Gewurztraminer WA			28.50
Kiona Chenin Blanc WA			29.95
Seven Hills Viognier WA			34.95
"K" Vintners Viognier WA			

<b>Sparkling</b>	6.95		25.50
Domaine Ste. Michelle Brut WA			35.50
Argyle Brut OR			26.50
Ruffino Prosecco, IT	7.95		

## red wines

<b>Cabernet Sauvignon</b>	7.95	10.95	26.95
14 Hands WA			29.95
Chateau Ste. Michelle <i>Indian Wells</i> WA			35.50
Canoe Ridge WA			39.95
Reininger WA			52.95
Woodward Canyon <i>Artist Series</i> WA			63.50
Fidelitas <i>Champoux Vineyard</i> WA			69.95
Caymus CA			96.95
Leonetti WA			

<b>Merlot</b>	8.95	11.95	29.50
Columbia Crest H3 WA			33.50
Nelm's Road WA			36.50
Northstar WA			

<b>Zinfandel</b>			33.50
Seghesio CA			38.95
Forgeron WA			

<b>Syrah</b>	10.95	13.95	29.50
Terra Blanca <i>Arch Terrace</i> WA			31.95
Gordon Brothers WA			35.95
Gamache WA			42.95
Kestrel <i>Winemaker Series</i> WA			

<b>Pinot Noir</b>	8.95	11.95	29.50
Rock Point OR			32.95
Argyle OR			45.95
Penner-Ash OR			47.95
Domaine Drouhin OR			

<b>Blends and Other Reds</b>	7.95	10.95	26.95
Colores del Sol ARG	7.95	10.95	26.95
Hedges <i>CMS</i> WA			29.95
Tamarack <i>Firehouse Red</i> WA			32.50
Alexandria Nicole <i>Quarry Butte</i> WA			35.50
Dunham <i>Trutina</i> WA			35.95
Balboa Sangiovese WA			38.50
Walla Walla Vintner's Cabernet Franc WA			39.50
Gorman <i>Zachary's Ladder</i> WA			47.95
DeLille <i>D2</i> WA			52.50
Spring Valley <i>Uriah</i> WA			52.95
L'Ecole 41 <i>Apogee</i> WA			



## lunch menu

MARCH 26TH - APRIL 5TH

### around town

**WILDFIN WEEKEND BRUNCH**  
*Starting on April 20th*



**WELCOME TO WILDFIN AMERICAN GRILL**

*WildFin is "The Catch of the Northwest" and we strive to bring you a great dining experience using the best ingredients from our farms, fields and waters. Local beers, great Northwest Wines and honest food in a warm and inviting atmosphere. We salute the local businesses and artisans who worked tirelessly with pride and persistence to make WildFin at The Landing in Renton a reality. Thank you for all you do!*

*Restaurant Space Design - Bellevue  
R.Miller Construction - Bothell  
Eric Brooks Architect - Bellevue  
FSA - Everett & Kent  
Washington Commercial Painters - Kirland  
Gregco Excavating - Lake Stevens  
Northwest Cascade - Puyallup  
Totem Steel Fabricators - Woodinville  
Anderson Specialties - Seattle  
HH Steel Erectors - Lake Stevens  
Interior Woodworking Specialties - Redmond  
Krause & Scheeler - Redmond  
J-Tec - Bothell  
Concrete Restoration - Seattle  
Bargreen Ellingson - Tacoma  
Bond Plumbing - Lynwood  
Skilfab - Snoqualmie  
Gluth Contract Flooring - Mukilteo  
Haggard Electric - Snohomish  
C&C Business Systems - Seattle  
J.H. Carr - Kent  
SeaTemp Refrigeration - Maple Valley  
Eastside Tap - Bellevue  
Graphic Display - Seattle  
Perkins Glass - Seattle  
McVey-Oakley Design Studio - Seattle*



WildFinGrill



WildFinAmericanGrill

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[www.WildFinAmericanGrill.com](http://www.WildFinAmericanGrill.com)

GENERAL MANAGER *Les Seligman*

CHEF *Dylan Keplinger*



## 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 Carribean 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



## something to share

**WildFin Appetizer Tower**

ALASKAN CRAB, PACIFIC WHITE PRAWNS & artichoke dip, calamari and WILDFIN PENN COVE clams. 19.95

**Crab & Prawn Cakes**

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

**Alaskan Crab, Pacific Prawn & Artichoke Dip**

ALASKAN CRAB, PACIFIC WHITE PRAWNS, spinach, Parmesan and artichokes. 11.95

**Taco Tower**•

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

**Smoked Salmon Cakes 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

**Wicked Shrimp**

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

## 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 onions. 7.95

## flat breads

**Bacon, Spinach and Tomato**

DAILY’s bacon, fresh spinach, tomato, artichoke hearts and five cheeses. 11.95

**Sausage and Mushroom**

ZENNER’s hot Italian sausage, OSTROM FARMS smoked mushrooms, caramelized onions, roasted red bell peppers, five cheeses and thyme. 11.95

**Smoked Clam & Bacon**

House smoked alder wood sea clams, smoky bacon, fresh mozzarella, sweet peppers, garlic and chiles. 12.50

**Caramelized Onion & Arugula**

Sweet caramelized onion, fresh mozzarella, shredded Parmesan, garlic and balsamic dressed peppery arugula and tomato. 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

## from the field

**WildFin Salad**

Crisp blend of romaine & iceberg with your choice of dressing with carrot, cucumber, red onion, sweet grape tomatoes and Parmesan. 5.95

**Smoked Chicken Chop Chop**

Alder wood smoked sliced chicken breast, romaine, wine salami, fresh basil, Provolone, 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

**Santa Fe Chicken Salad**

Crisp romaine tossed with blackened chicken and cilantro lime dressing. Topped with smoky black bean and corn salsa, avocado, cheddar & pepper-jack cheese, 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. 12.95

**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 Copper River salmon. 13.95

**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. 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

## pasta

**New Orleans Fettuccine**

ZENNER’s Andouille sausage, shrimp, chicken breast, spicy jambalaya sauce and green onions. Hot and spicy! 11.95

**Northwest Seafood Fettuccine Alfredo**

PENN COVE clams, alder wood smoked wild salmon, Alaskan white fish, fresh spinach, roasted red peppers and shaved Parmesan. 12.95

**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

## 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** 3.95

*\* notice: consuming raw or undercooked meats, poultry, seafood, shellfish,*

*eggs or unpasteurized juice may increase your risk*

*of foodborne illnesses — eat smart at WildFin!*

## from our waters

**ENJOY A CAESAR OR WILDFIN SALAD WITH YOUR CHOICE OF DRESSING FOR 4.50**

**Pacific White Prawn Ceviche Tacos**•

All natural wild prawns marinated in fresh citrus, tomato, jalapeño, and cilantro. Served chilled with avocado tomatillo salsa, jalapeño aioli and fresh grated radish. 14.95

**Copper River Sockeye Salmon**•

COPPER RIVER sockeye salmon is grilled with olive oil, kosher salt and lemon. Served with garlic grilled fingerling potatoes, broccolini and baby tomatoes. 16.95

**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. 14.95

**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. 13.95

**Seared Alaskan Sole**

Crusted with Parmesan and crushed walnuts and served over mashed potato with fried caper beurre blanc. 14.95

**WildFin Fish and Chips**

Wild Alaskan white fish hand dipped in MAC & JACK’s ale batter and served with WildFin slaw and fries. 13.95

**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. 14.95

**Idaho Trout**

Boneless all natural trout filet is pan seared and served with a creamy cucumber Greek yogurt basil sauce, char grilled broccolini and baby fingerling potatoes. 14.95

## from the ranch

**ENJOY A CAESAR OR WILDFIN SALAD WITH YOUR CHOICE OF DRESSING FOR 4.50**

**Peppercorn Flat Iron Steak**•

28 day aged flat iron steak, sliced thin, served with fries, spinach greens and cherry tomatoes. 17.95

**Double Dipped Fried Chicken**

SKAGIT VALLEY FARMS chicken breast, red jacket mashed potatoes and bacon mushroom sauce. 15.95

**Pan Roasted Chicken**

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

## lunch combination

**CHOOSE YOUR FAVORITE TWO ITEMS FOR 12.95**

**Half a Sandwich**

Prime Rib French Dip BBQ Pulled Pork Smoked Chicken Club Crab and Prawn

**Green Stuff**

Caesar Walnuts and Blue Chop Chop

**From the Kettle**

WildFin Chowder Tomato Basil Classic French Onion *(add a buck)*

## skinnyfin <650 lunch

**WILDFIN OFFERS MANY COMPLETE LUNCHES WITH UNDER 650 CALORIES. ALL TASTE, LESS WAIST.**

**Copper River Sockeye Salmon**• 16.95 *636 calories*

**Pacific White Prawn Ceviche Tacos**• 14.95 *613 calories*

**Fish Tacos**• 14.95 *613 calories*

**Grilled Idaho Trout** 14.95 *596 calories*

**Smoked Chicken Club** 10.95 *577 calories*

**Thai Prawn Salad** 14.95 *631 calories*

**Smoked Chicken Waldorf Salad** 12.95 *641 calories*

**Smoked Salmon BLT Salad** 13.95 *517 calories*

**Caramelized Onion & Arugula Flatbread** 10.95 *629 calories*

**Smoked Clam & Bacon Flatbread** 12.50 *558 calories*

**Sausage and Mushroom Flatbread** 11.95 *529 calories*

### sandwiches

**Open Face Crab and Prawn**

A creamy blend of Alaskan crab, PACIFIC prawns, spinach and artichokes on rosemary potato bread with sliced tomato, TILLAMOOK cheddar, Parmesan and fries. 13.95

**BBQ Burger with Pulled Pork**•

Hand formed ground Angus chuck, pulled pork, TILLAMOOK pepper Jack, crisp buttermilk fried WENATCHEE onions, Wild-Fin signature BBQ sauce and fries. 13.95

**Cheddar Burger**•

Hand formed ground Angus chuck with WildFin signature sauce and fries. 12.95

*with smoky bacon, add 1.00*

**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*

**BBQ Pulled Pork**

Toasted brioche, buttermilk coleslaw and WildFin BBQ pork served with fresh COLUMBIA BASIN potato chips. 11.95

**Thai Chicken Sandwich\***

Sweet soy marinated chicken grilled and served with pickled daikon and carrot, cilantro, jalapeño and a sweet soy mayonnaise on a French roll. Served with housemade COLUMBIA BASIN potato chips. 11.95

**Grilled Ham & Cheese**

Shaved HEMPLER’s ham, marinated tomatoes, TILLAMOOK pepper Jack, Swiss and cheddar — with tomato basil soup. 9.95

**Smoked Chicken Club**

Marinated tomato, avocado, bacon, crisp iceberg lettuce, basil cucumber yogurt mayo, toasted French loaf with black bean and corn relish. 10.95

**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

## sweet treats

**Bread Pudding\***

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

**WildFin Strawberry Rhubarb 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*