dinner menu

— starters —

WildFin Appetizer Tower•
Crab & shrimp cakes, calamari, Manila clams. 23.95

Crab and Shrimp Cakes
Alaskan crab, all natural Oregon prawns, smoky corn, cucumber and avocado slaw, cucumber Greek yogurt. 13.50

Rosemary Potato Bread
Garlic butter, smoked salmon spread. 4.95

Fresh Oysters
Cucumber ginger mignionette, spicy horseradish cocktail, fresh lemon 14.95 1/2 Dozen - 24.95 Baker's Dozen *Gluten Free*

Warm Brie & Cambozola Crostini
Toasted rosemary potato bread, northwest pears, bacon jam, pistachio, balsamic glaze. 8.95

Simply the Best Calamari
Sliced jalapeño, jalapeño–lime aïoli. 13.50

Clams Northwest Style
Manila clams, Washington chardonnay, butter, garlic, red pepper flakes. 13.95 *Gluten Free Available*

Rogue Cheddar Fondue
Spicy jerk chicken, apples, toasted croutons, broccolini, cambozola, Rogue Creamery and WildFin IPA white cheddar fondue. 13.95

Wicked Shrimp
All natural Pacific white prawns, soft croutons spicy pepper blend, cayenne, chiles. 13.50

Chili Rubbed Baby Back Ribs
Sweet & spicy ginger BBQ sauce, pickled cucumber. 9.95

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

Street Tacos• *Gluten Free Available*
what's your favorite? each 4.50

- Cajun Seared Fish
  jalapeño aïoli, avocado tomatillo salsa & jicama slaw
- Caribbean Jerk Chicken
  jicama slaw, mango mint salsa & pickled red onion
- Smoky Chipotle Wagyu Beef
  corn and black bean salsa, tomatillo & avocado

Wagyu Beef Slider•
Snake River Farms Wagyu beef, roasted horseradish-onion aïoli, crispy sweet onion, brioche bun. 4.50

Northwest Seafood Chowder
Corn, fennel, smoked bacon, dry sherry. 7.50

French Onion Soup
Swiss cheese, buttermilk fried onions. 8.50
Gluten Free Available

WildFin Salad
Romaine, iceberg lettuce, carrot, cucumber, red onion, sweet grape tomatoes, Parmesan, choice of dressing. 7.50 *Gluten Free*

Caesar
Romaine hearts, croutons, Parmesan. 7.50
Gluten Free Available

Fall Harvest Salad*
Baby greens, Kale, shaved brussel sprouts, Washington apple, maple-honey roasted sweet potato, pumpkin seeds, champagne vinaigrette. 8.95 *Gluten Free*

Mac & Cheese
Corkscrew pasta, lobster–cream sauce, Rogue Creamery white cheddar, Parmesan–bread crumb topping. 8.95

Roasted Brussel Sprouts
Bacon, honey-lime glaze, sriracha. 5.95 *Gluten Free*

Jalapeño Corn Bread
Iron skillet cornbread, maple honey butter. 5.95

— 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 5.50

Alaskan Salmon• 26.95

Alaskan Halibut• 34.95

Choose your preparation:

Simply Grilled, olive oil, kosher salt, pesto, lemon, fingerling potatoes, broccolini, baby tomatoes.
636 calories Gluten Free

Himalayan Salt Block Seared, brussel sprouts, honey-maple roasted sweet potato, honey-lime glaze. *Gluten Free*

Crab & Shrimp Cakes
Alaskan crab, all natural Oregon shrimp, smoky corn, cucumber–avocado slaw, Greek yogurt, lemon dressed arugula. 21.95

"All In" Fish and Chips
Mac & Jack's Amber battered Alaskan true cod, Northwest seafood chowder, apple-cabbage slaw. 19.95

Mixed Seafood Grill•
Wild all natural scallops, Pacific white prawns, Alaskan salmon, lemon-garlic vermouth butter, avocado-basil lime verde, asparagus, baby carrots. 29.95 *Gluten Free*

Alaskan Snow Crab Stuffed Roasted Cod•
Spinach, Parmesan, artichokes, broccolini, red jacket mashed potatoes, chive beurre blanc. 24.95

Shrimp and Grits•
All natural Pacific white prawns, Andouille sausage, tomato, WildFin blonde ale, smoked Gouda and chipotle grits, sunny side up organic egg. 23.95

Grilled Boneless Idaho Trout
Cucumber Greek yogurt–basil sauce, broccolini, fingerling potatoes. 18.95 ***596 calories*** *Gluten Free*

Prawn and Scallop Scampi
Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, asparagus, garlic, grape tomatoes, lemon. 26.95 *Gluten Free Available*

Smoked Salmon BLT Salad•
Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 15.95 ***622 calories*** *Gluten Free Available*

*Seared Ahi Salad•
Wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, spring radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro. 18.95
638 calories

Today's Fresh Catch•
Ask your server for today's preperation.

WildFin Select

Every summer, WILDFIN works directly with dedicated hardworking fishermen to provide you with sustainable USDA–Certified wild salmon from the waters of Alaska and British Columbia.

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

— WildFin specialties —

Enjoy a Caesar or WildFin Salad with your choice of dressing for 5.50

Grilled Ribeye•
16oz. 28 day aged, WildFin steak seasoning, tri–colored fingerling potatoes, roasted brussel sprouts. 29.95 *Gluten Free Available*

Add your choice of Grilled -
All natural scallops. 8.50
Pacific White prawns. 8.50
Alaskan Salmon. 8.50

Peppercorn Flat Iron Steak•
28 day aged, sliced thin, french fries, spinach greens, cherry tomatoes. 20.95 *Gluten Free Available*

WildFin Dinner House Burger•
Bacon onion jam, Cambozola, grilled red onion, arugula, Schwartz Bros. brioche bun, french fries, house pickled vegetables. 16.95

Grilled Ribeye Sandwich•
Toasted French roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 17.95

Northwest Seafood Fettuccine Alfredo
Manila clams, alder wood smoked salmon, Alaskan cod, *Pacific* white prawns, fresh spinach, mushroom, roasted red peppers, Parmesan. 25.95

Chili Prawn Mac & Cheese
Corkscrew pasta, lobster–cream sauce, chili smoked all natural Pacific white prawns, crisp bacon, Rogue Creamery white cheddar, Parmesan–bread crumb topping. 17.95

Smoked Chicken Chop Chop Salad
Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 14.95
Gluten Free

Short Rib Pot Pie
Braised beef short rib, local wild mushrooms, pearl onions, fresh herbs, creamy mashed potato, classic pie crust, white truffle oil. 19.95

— sweet treats —

Bread Pudding*
Vanilla custard, candied walnuts, pears, golden raisins, whiskey sauce. 7.95

Fresh Apple Cobbler
Washington apples, salted caramel vanilla ice cream. 7.95

Donuts
Fried to order, maple bourbon sauce, cinnamon–anise sugar. 7.95

Peanut Butter Pie*
Chocolate cookie crust, peanut butter mousse, chocolate ganache, peanut brittle, Tillamook vanilla bean ice cream. 7.95

our partners

COPPER RIVER SEAFOODS *Cordova, Alaska*
DURIS FARMS *Puyallup, Washington*
BORNSTEIN'S SEAFOODS *Bellingham, Washington*
ROGUE CREAMERY *Central Point, Oregon*
CAFE DARTE COFFEE *Federal Way, Washington*
RICHTER FARMS *Puyallup, Washington*
TILLAMOOK CREAMERY *Tillamook, Oregon*
OSTROM FARMS *Olympia, Washington*
DOUBLE R RANCH *Okanogan, Washington*
CARPINITO BROTHERS FARMS *Kent, Washington*
PENN COVE SHELLFISH *Coupeville, Washington*
INABA FARMS *Wapato, Washington*
DRAPER VALLEY FARMS *Mount Vernon, Washington*
ZENNER'S SAUSAGE *Portland, Oregon*
WILLIE GREENS *Monroe, Washington*
MOSBY FARMS *Auburn, Washington*
DRY SODA CO. *Seattle, Washington*
HERBCO FARMS *Duvall, Washington*
LOCAL NORTHWEST BEER AND WINE PRODUCERS
Seattle to Spokane, Bellingham to Bend

>skinnyfin items contain fewer than 650 calories

** contains nuts or nut products*

"barrel to bar"

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	1*liter*
Acrobat Pinot Gris	9.95	12.95	30.95
WildFin Chardonnay	8.95	11.95	28.95
The Benches Riesling	8.95	11.95	28.95
Cadaretta Sauvignon Blanc	9.95	12.95	30.95
WildFin Red Blend	8.95	11.95	28.95
Wines by Joe Pinot Noir	9.95	12.95	30.95
Alexandria Nicole Bohemian Blend	10.95	14.95	31.95
Terra Blanca Cabernet Sauvignon	11.95	15.95	35.95

white wines

Chardonnay

Ryan Patrick *Naked Chardonnay* WA			26.95
Columbia Crest WA			26.95
Apex WA			28.95
The Original's WA	8.95	11.95	28.95
Kendall Jackson CA	9.95	12.95	29.95
Long Shadows 9 Hats WA			31.95
Bookwalter *Couplet* WA			34.50
Chateau Ste. Michelle *Cold Creek* WA			37.50
Dunham *Shirley Mays* WA			37.50
Woodward Canyon WA			53.50
Bourdeaux Cellars WA			53.50
Cakebread CA			52.95

Sauvignon Blanc

Hogue WA			24.95
Waterbrook WA			27.95
Barnard Griffin *Fume Blanc* WA			28.95
Matthews Cellars WA			33.95

Riesling

Long Shadows 9 Hats WA	8.95	11.95	28.95
Chateau Ste. Michelle *Eroica* WA			33.95

Pinot Gris & Other Whites

Maryhill Gewurztraminer WA			26.50
Adelsheim Pinot Gris OR			29.95
King Estate Pinot Gris OR			29.95
Sokol Blosser *Evolution* OR	11.95	15.95	32.95
Seven Hills Pinot Gris WA			33.95
"K" Vintners Viognier WA			37.50

Sparkling

Domaine Ste. Michelle *Brut* WA			26.50
Mountain Dome *Brut* WA			28.95
Argyle *Brut* OR			37.50
Ruffino *Prosecco*, IT	7.95		26.50

red wines

Cabernet Sauvignon

Two Ponds WA	7.95	10.95	26.95
Canoe Ridge WA	10.95	14.95	31.95
Chateau Ste. Michelle *Indian Wells* WA			32.50
Apex, WA			42.95
Reiniger *Walla Walla* , WA			
44.50			
Fidelitas WA			49.95
Basil Cellars WA			51.95
Va Piano WA			53.50
Dunham WA			55.50
Chateau Ste. Michelle Reserve *Ethos* WA			56.95
Woodward Canyon *Artist Series* WA			60.95
Sleight of Hand *The Illusionist* WA			64.95
Caymus CA			83.95

Merlot

Genesis WA			33.50
Gordon Estate WA	12.95	16.95	33.95
Northstar WA			40.95
Woodward Canyon WA			60.95

Zinfandel, Malbec & Syrah

Powers Syrah WA			26.95
Charles Smith *Boom Boom* Syrah WA			32.95
Saviah Malbec WA			33.95
Kestrel Syrah *Winemaker Series* WA			34.95
Frog's Leap Zinfandel CA			43.95
Seven Hills Malbec WA			45.95
Kestrel *Malbec* WA			47.95
Fidelitas *Malbec* WA			49.95
Rombauer Zinfandel CA			48.95
Dusted Valley *Syrah* WA			51.95
Waters Syrah *Loess* WA			55.50

Pinot Noir

Argyle OR			36.50
Ponzi OR			41.95
Penner–Ash OR			52.50
Domaine Drouhin OR			53.95
Domaine Seren OR			56.95

Red Blends

Radius Red WA	7.95	10.95	26.95
Novelty Hill *Red Table* WA			28.95
Kestrel *Lady in Red* WA	8.95	11.95	28.95
Sleight of Hand *The Spellbinder* WA	10.95	14.95	31.95
Dunham *Three Legged Red* WA			34.95
Ryan Patrick *Rebel Red* WA			35.95
Alexandria Nicole *Quarry Butte* WA			36.50
Basel Cellars *Merriment* WA			48.95
Alexandria Nicole *Meritage* WA			54.50
Den Hoed Marie's View *Bordeaux* WA			67.95

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www.WildFinAmericanGrill.com

GENERAL MANAGER *Thomas Day*

CHEF *Ainoy Vongsy*

WiFi ZONE

MARCH 17TH – MARCH 30TH

around town

JOHN CLEESE - PANTAGES THEATER
March 17th

LEWIS BLACK: RANT, WHITE AND BLUE TOUR
PANTAGES THEATERR
March 18th

DAVINA AND THE VAGABONDS
THEATER IN THE SQUARE
March 25th

CLASSICS IV: BEETHOVEN & MOZART
RIALTO THEATER
March 25th

STAR CHEF'S ON BROADWAY: MAGIC & MISCHIEF
PANTAGES THEATER
March 26th

LILA DOWNS - PANTAGES THEATER
March 31st

Growlers To Go

WildFin Beers are now available in Growlers so you can enjoy them anytime. Just ask your server or bartender and they'll set you up with your very own growler so you can enjoy our IPA, Blonde, Red Ale or Bavarian Hefeweizen wherever you are! Growlers are $9.95 plus a refundable deposit.

— 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.

WildFin Shandy
Traditional Lemon or Espresso IPA — 5.95

WildFin IPA
Anchorage — 5.95

Mac & Jack's African Amber
Redmond — 5.95

Odd Otter Ottermelon Hefeweizen
Tacoma — 6.50

WildFin Blonde
Anchorage — 5.95

7 Seas Rude Parrot Double IPA
Gig Harbor — 6.50

WildFin Bavarian Hefeweizen
Anchorage — 5.95

Georgetown Manny's Pale Ale
Seattle — 5.95

Two Beers Tipsy Tobaggan Winter Ale
Seattle — 6.50

Airways Brewing Pre-Flight Pilsner
Kent — 6.50

Iron Horse Irish Death
Ellensburg — 6.50

Black Raven Coco Jones Porter
Redmond — 6.50

WildFin Red Ale
Anchorage — 5.95

WildFin Beer Sampler
WildFin IPA, Blonde, Hefeweizen and Coco Jones Porter — 6.50

— beer (mostly) by the bottle —

Coors Light
Golden, Colorado — 4.95

Everybody's Brewing Local Lager
White Salmon — 5.50

Pike Brewing Naughty Nellie Golden Ale
Seattle — 5.50

Rainier
Somewhere, USA (16oz. can — how else?!?) — 1.95

Dos Equis
Somewhere, Mexico — 5.95

Kaliber Non–Alcohol
Dublin, Ireland — 4.95

Spire Mountain Apple Cider
Olympia — 5.50

Seattle Cider Works Semi-Sweet Apple Cider
Seattle — 6.50

031717D

— cocktails —

classic favorites

Barrel–Aged Manhattan
Tatoosh whiskey, Fee Brothers bitters, a little vermouth and a hint of Benedictine aged in our own oak barrels. 13.50

Wild About Mary
Platinum vodka, housemade Mary mix, celery heart and cooked crisp bacon. 9.50

Mojitos
Hand torn mint, fresh lime sour, Monin syrups, mint bitters and fine rums.
Classic, 9.50 Huckleberry, 9.95
Peach, 9.95

Rosemary Lime Cooler
Fresh rosemary, Tanqueray Rangpur gin, cranberry and fresh lime sour. 9.50

Spiced Long Island Ice Tea
Captain Morgan spiced rum, vodka, gin, tequila, lemon sour, Fee Brothers rhubarb bitters 10.95

Whiskey Sour•
Makers Mark, egg white, bitters and fresh lemon sour. 10.50

Scratch Margaritas
Served straight up with blanco tequila, triple sec, fresh lemon & lime sour and our secret ingredient.
Original, 9.95 Pomegranate, 10.50 Cadillac, 11.50

'tinis & cosmos

Lemon Drop
Vodka, limoncello and fresh lemon sour. 9.95

Pomegranate Drop
Platinum vodka, pomegranate, fresh lemon sour. 10.50

Wild Cosmo 10.50

Elderflower Martini
Woodinville Peabody Jones vodka, St–Germain liqueur and fresh lemon sour. 10.50

Black & Blue Martini
Dry Fly vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.50

current creations

Grown up Rootbeer Float
Crown Royal Vanilla, Frangelico, Crater Lake rootbeer, vanilla ice cream. 10.50

Prickly Pear Margarita
Blanco tequila, fresh lime sour, St. Germain liqueur, prickly pear 9.95

Barrel Aged NW Old Fashion
Crown Royal apple, Tuaca, Cointreau Noir, Peychaud's bitters, smoked ice. 11.50

Moscow Mule
Vodka, ginger liqueur, lime sour, ginger beer. 9.95

Strawberry Mule
Vodka, fresh strawberries, ginger liqueur, lime sour, ginger beer. 10.50

Hibiscus Dreamsicle
Stoli Vanilla vodka, lemon sour, cream, Orange Hibiscus Stubborn soda. 9.50

American Sidecar
Tatoosh Rye, lemon sour, Frangelico, Peychaud's Bitters, allspice. 11.50

Berry Lemonade
Vodka, fresh lemon sour, huckleberry. 9.50

Basil Grapefruit Spritzer
Heritage Ruby Red Grapefruit vodka, Rogue Spruce gin, lemon sour, fresh basil. 9.50

non–alcoholic beverages

Strawberry Lemonade 4.25
Reed's Original Ginger Brew 4.25
Red Bull (regular or sugar free) 4.25
Crater Lake Root Beer
Portland, Oregon 4.25
San Pellegrino Sparkling Water 4.25
Humm Blue Wave Kombucha 6.50
Stubborn Soda *Agave Vanilla, Orange Hibiscus* 4.95

sparkling (or not) mocktails

Sparkling Peach Iced Tea 4.95

Smashed Cherry Limeade
Northwest cherries, lime sour and a little something else. 4.95

Blackberry Basil Lemonade
Lemonade, Washington blackberries and fresh basil. 4.95

Pomegranate Ginger Ale *(The Original Shirley Temple)*
Ginger ale and pomegranate syrup. 4.95

Mojito Free
Fresh lime sour, hand torn mint, splash soda. 5.50
Classic Lime, Raspberry, Huckleberry, Pomegranate