Kid's Brunch Menu

Served from 8:30am — 3:00pm every Saturday and Sunday.
All of our Kid's meals are 7.95
and include a starter, entrée, dessert and beverage.

Starter

Fresh Veggie Sticks
Seasonal vegetable slices, ranch dressing for dipping.

Entrées

Choice of a fresh fruit, fries or vegetables with your entrée.

Bacon and Eggs*

Burger with Cheese*
Old's Gluten Free Bun (add a buck)

Fish and Chips

Tillamook Grilled Cheese

Peanut Butter & Jelly Sandwich

Fettuccine and Cream Sauce or Marinara

Housemade Beer Battered Chicken Strips

Dessert

Chocolate Ice Cream Sundae

Beverages

Complimentary refills.

Coca Cola

Diet Coca Cola

Sprite

Mr. Pibb

Orange Juice

Pineapple Juice

Tomato Juice

Apple Juice
**Kid’s All Inclusive**
7.95
Includes a starter, entrée, ice cream sundae and beverage.

**Starter**
FRESH VEGGIE STICKS
Seasonal vegetable slices, ranch dressing for dipping.

**Entrées**
Choice of a fresh fruit, fries or vegetables with your entrée.

**Burger with Cheese**
Udi’s Gluten Free Bun (add a buck)

**Fish and Chips**

**Tilamook Grilled Cheese**

**PEANUT BUTTER & JELLY SANDWICH**

**Fettuccine and Cream Sauce or Marinara Chicken Strips**

**Soft Drinks**
SOFT DRINKS
Coke, Diet Coke, Dr. Pepper, Sprite

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**Kid’s a la Carte**
For younger WildFin Osceola with more adventurous palates, we offer the following smaller portions for smaller prices.

**Starter**
SEAFRood CROStIINI
Alaskan crab & all natural Oregon bay shrimp, sweet tomato, basil, cilantro, avocado lime verde, toasted rosemary bread. 7.95

SIMPLY THE BEST CALAMARI
Sliced jalapeño and jalapeño lime aioli. 9.95

NORTHWEST SEAFOOD CHOWDER
Corn, fennel, smoked bacon, dry sherry. 5.50

CLAMS NORTHWEST STYLE
Clams from Daths Seafoods simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 9.95

STREET TACOS - Gluten Free Available
What’s your favorite? each 4.95

CAJUN SEARED FISH
Jalapeño slaw, 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

WILDFIN SALAD
Romaine, iceberg lettuce, carrot, cucumber, red onion, sweet grape tomatoes, Parmesan, choice of dressing. 5.50 Gluten Free

BLUE CHEESE SALAD* Smoky Rogue Creamery blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 5.95 Gluten Free

FALL HARVEST SALAD
Arugula greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potato, pumpkin seeds, onions, Champagne vinaigrette. 5.95 Gluten Free

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**Non-Alcoholic Beverages**
STRAWBERRY LEMONADE 4.50
REED’S ORIGINAL GINGER BREW 4.50
RED BULL Regular or sugar free. 4.50
CRATER LAKE ROOT BEER Portland, Oregon 4.50
SAN PELLEGRINO SPARKLING WATER 3.95
HUMM BLITZ KOMBUCHA 6.50
STUBBORN SODA 4.95
Agave Vanilla, Orange Hibiscus
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. 5.95

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**Brunch Plates**
All brunch plates are offered with complimentary housemade scones and a special treat from our Chef.

**The Classic**
Wild Alaskan Family Farms organic egg any style, bakery smoked bacon and breakfast sausage, your choice of Wildfin brunch potatoes or smoked Gouda and chipotle grits, English muffin. 9.95 Gluten Free Available

**Bread Pudding French Toast**
Vanilla custard, caramelized pineapple, maple butter, served with maple syrup. 6.95

**Northwest Seafood Scramble**
Two fresh eggs, house smoked sockeye salmon, Alaskan crab, all natural Oregon shrimp, hollandaise, chives, served over biscuits, your choice of Wildfin brunch potatoes or smoked Gouda and chipotle grits. 9.95

**Traditional Eggs Benedict**
English muffin, breakfast jam, WildFin Family Farm organic poached eggs, hollandaise, your choice of Wildfin brunch potatoes or smoked Gouda and chipotle grits. 8.95

**Breakfast Tacos**
Chorizo, scrambled Wild Fin organic eggs, refried black beans, jalapeño aioli, avocado tomatillo salsa, cilantro. 12.95 Gluten Free Available

**Lunch Plates**
Enjoy a Blue Cheese or WildFin Salad with your choice of dressing for 9.95.

**Fish and Chips**
Wild Alaskan true cod hand dipped in WildFin Red ale batter and served with Washington apple and jicama slaw and fries. 10.50

FLASH SEARED CAJUN FISH TACOS
Corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa, crunchy jicama slaw. 9.95 Gluten Free Available

GRILLED ALASKAN EYEBACKET SALMON
Lemon garlic Veronica butter, Columbia Basin roasted marjoram potato, broccoli, baby tomatoes, avocado lime verde. 13.95 Gluten Free

SMOKED SALMON BLT SALAD
Crisp iceberg, spinach, soft crooutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 10.50 Gluten Free Available

CHEDDAR BURGER*
Hand formed Washington Double R Ranch beef, handmade brioche bun, WildFin signature sauce, fries. 7.95 with smoky bacon, add 1.00 Gluten Free Available Udi’s Gluten Free Bun (add a buck)

SMOKED CHICKEN PIKE
Marinated tomato, avocado, bacon, crisp iceberg lettuce, basil cucumber yogurt mayonna, Grand Central Bakery brioche, black bean, corn & quinoa salad, house pickled vegetables. 6.95

OPEN FACE CRAB AND SHRIMP
Alaskan crab, all natural Oregon shrimp, spinach, tomato, artichokes, avocado lime verde, rosemary potato bread, Tillamook cheddar, Parmesan, spinach salad, fries. 8.95

FRENCH DIP
Thin shaved Mishima Reserve Wagyu beef, herb butter, toasted roll, au jus, Fries. 8.95 with smoked provolone and caramelized onions, add 1.00

NORTHWEST SEAFOOD FETTUCCINE ALFREDO
Manila clams, aged smoked wild salmon, white fish, spinach, mushroom, roasted red peppers, shaved Parmesan. 11.95

MAC & CHEESE
Conegrip pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 10.95

SMOKED CHICKEN CHOP CHOP SALAD
Romaine, saladini, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 10.95 Gluten Free

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**Wildfin Select**
Every summer, WildFin works directly with dedicated hardworking fishermen to provide you with sustainable VTEA certified wild salmon from the waters of Alaska and British Columbia.

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**Sweet Treats**

**Donuts**
Served caramel sauce, fried to order and dusted with cinnamon anise sugar. 5.95

**Chocolate Overload Cake**
Tillamook vanilla ice cream, Uharranelli chocolate sauce. 5.95

**Fresh Apple Carame Cobbler**
Washington apples, salted caramel ice cream. 5.95

**Warm Cookies & Cream**
Fresh baked Belgium milk & dark chocolate cookies, candied walnuts, Washington Bing cherries, Tillamook vanilla ice cream. 5.95

In a hurry and no time for dessert? Warm, fresh baked cookies to go. $1.95 each or 3 for $5. We are aware, these are the best cookies you’ve ever tried.

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*Wildfin signature item
*contains nuts or nut products

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*The image contains fewer than 200 calories per serving...