

# KID'S BRUNCH MENU

*Served from 9:30am – 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•**

*Udi'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

### TILLAMOOK GRILLED CHEESE

### PEANUT BUTTER & JELLY SANDWICH

### FETTUCCINE AND CREAM SAUCE OR MARINARA

### CHICKEN STRIPS

## SOFT DRINKS

### SOFT DRINKS

Coke, Diet Coke, Dr. Pepper, Sprite

## KID'S A LA CARTE

For younger WildFin Guests with more adventurous palates, we offer the following smaller portions for smaller prices.

## STARTERS

### SEAFOOD CROSTINI

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. 5.95

### CLAMS NORTHWEST STYLE

Clams from Salish 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 aioli, avocado tomatillo salsa & jicama slaw

### CARIBBEAN JERK CHICKEN

Jicama slaw, mango mint salsa & pickled onions

### SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa

### GARDEN SALAD

Romaine, iceberg lettuce, carrot, cucumber, red onion, sweet grape tomatoes, Parmesan, choice of dressing. 5.95 *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*

### HARVEST SALAD

BABY GREENS, shaved brussel sprouts, WASHINGTON apple, maple-honey roasted sweet potato, pumpkin seeds, onions, quinoa, champagne vinaigrette. 5.95 *Gluten Free*

## 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 4.50

### POMEGRANATE LEMONADE KOMBUCHA 6.50

### STUBBORN SODA 4.95

Agave Vanilla, Black Cherry Tarragon

### 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

Classic Lime, Raspberry, Huckleberry, Pomegranate

• 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!

## BRUNCH PLATES

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

### THE CLASSIC

WildFin Family Farms egg any style, hickory smoked bacon and breakfast sausage, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits, English muffin. 8.95 *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 ham, WildFin Family Farms organic poached eggs, hollandaise, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 8.95

### BREAKFAST TACOS

Chorizo, scrambled WildFin organic eggs, refried black beans, jalapeño aioli, avocado tomatillo salsa, cilantro. 8.50 *Gluten Free Available*

## LUNCH PLATES

Enjoy a Blue Cheese or Garden Salad with your choice of dressing for \$3.95.

### FISH AND CHIPS

Wild Alaskan true cod hand dipped in WildFin Red ale batter and served with Washington apple and jicama slaw and fries. 10.95

### FLASH SEARED CAJUN FISH TACOS

Corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa, crunchy jicama slaw. 9.95 *Gluten Free Available*

### GRILLED ALASKAN SOCKEYE SALMON

Lemon garlic vermouth butter, Columbia Basin roasted marble potato, asparagus, baby tomatoes, avocado lime verde. 17.95 *Gluten Free*

### SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 10.95 *Gluten Free Available*

### CHEDDAR BURGER

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

### SMOKED CHICKEN CLUB

Marinated tomato, avocado, bacon, crisp iceberg lettuce, basil cucumber yogurt mayo, Grand Central Bakery brioche, smoked potato salad with andouille and blue cheese vinaigrette. 7.95

### YELLOWFIN TUNA SANDWICH

Wild line caught Ahi, wasabi ginger aioli, Schwartz Brothers Brioche, daikon cucumber napa slaw. 9.95

### FRENCH DIP

Thin shaved Snake River Farms Wagyu beef, herb butter, toasted roll, au jus, fries. 9.95 with smoked provolone and caramelized onions, add 1.00

### NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alder smoked wild salmon, white fish, spinach, mushroom, roasted red peppers, shaved Parmesan. 11.95

### MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 10.95

### SMOKED CHICKEN CHOP CHOP SALAD

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 10.95 *Gluten Free*

### 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.

## SWEET TREATS

### DONUTS

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

### CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 5.95

### FRESH APPLE CARAMEL COBBLER

Washington apples, salted caramel ice cream. 5.95

GENERAL MANAGER Les Seligman CHEF Matt Bemis

WildFin signature item

\* contains nuts or nut products

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