

# JUNIOR MENU

## 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**

## BEVERAGES

*Complimentary refills.*

#### **COCA COLA**

#### **DIET COCA COLA**

#### **SPRITE**

#### **MR. PIBB**



# 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

### CLAMS NORTHWEST STYLE

Clams from Salish Seafoods simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 9.95

### GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes. 9.50 *Gluten Free Available*

### 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

### WAGYU BEEF SLIDER•

Snake River Farms Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50

### NO LETTUCE AHI SALAD•

Seared rare line caught yellowfin tuna, edamame, roasted potatoes, sweet tomato, kalamata olives, English cucumber, Wilcox Farms organic hard cooked egg, basil, garlic aioli. 6.95 *Gluten Free*

### NORTHWEST SEAFOOD CHOWDER

Corn, fennel, smoked bacon, dry sherry. 5.95

### 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*

## SIDES

JALAPEÑO SKILLET CORN BREAD 5.95

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

ROASTED BRUSSEL SPROUTS

Bacon, honey-lime glaze. 5.95 *Gluten Free*

# WILDFIN SPECIALTIES

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

### PEPPERCORN FLAT IRON STEAK•

28 day aged, sliced thin, sea salt fries, spinach greens, cherry tomatoes. 12.95 *Gluten Free*

### 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

### GRILLED FLAT IRON WEDGE SALAD•\*

Crisp iceberg, smoky Rogue Creamery blue cheese, hickory smoked bacon, green onion, sweet tomato, 28 day aged grilled flat iron steak, balsamic glaze. 11.95 *Gluten Free*

### 🔥 SMOKED CHICKEN CHOP CHOP SALAD

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

### 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

## FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska. Enjoy a Blue Cheese or Garden Salad with your choice of dressing for \$3.95.

### 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.

### GRILLED ALASKAN SOCKEYE SALMON•

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

### PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan breadcrumbs, ancient grain mushroom risotto, fried capers, butter sauce. 13.95

### 🔥 SEARED ALASKAN SOCKEYE SALMON•

Salt block seared, Brussel sprouts, honey-maple roasted sweet potato, honey-lime glaze. 17.95 *Gluten Free*

### 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*

### IDAHO TROUT

Cucumber Greek yogurt basil sauce, broccolini, mushrooms, Columbia Basin roasted marble potato. 10.95 *Gluten Free*

### SMOKED SALMON BLT SALAD

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

### YELLOWFIN TUNA SANDWICH•

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

### 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. 11.95

### SHRIMP AND GRITS•

All natural Pacific white prawns, Andouille sausage, tomato, WildFin Blonde ale, smoked Gouda and chipotle grits, sunny side up Wilcox Farms egg. 11.95

## SWEET TREATS

### DONUTS

Served with 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

• 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!

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🔥 WildFin signature item

\* contains nuts or nut products