

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

FETTUCCHINE 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

SMOKED ALASKAN SALMON SPREAD

Alder smoked in house, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkin. 8.95

🔥 SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli. 9.95

PRAWN CEVICHE•

All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 6.95

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

CEVICHE PRAWN

Tomatillo salsa, avocado, jalapeño, spring radish, mango

SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa

SUPERFOOD HOUSE SALAD*

Organic Tuscan kale, heirloom cauliflower, walnuts, pumpkin seed, organic farro and quinoa, honey roasted sweet potato, Washington apples, raspberry vinaigrette. 5.95

BLUE CHEESE SALAD*

Blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 5.95 *Gluten Free*

🔥 SUMMER HARVEST SALAD

Willie Green's Organic Farm spring mix, Skagit Valley strawberries, organic farro and quinoa, onions, chèvre, pumpkin seeds, balsamic vinaigrette. 5.95

INABA FARMS ASPARAGUS SALAD

Radish, cucumber, quinoa, avocado, pumpkin seeds, lime verde, Wilcox Farms organic poached egg. 5.95 *Gluten Free*

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

STRAWBERRY RHUBARB PIE

Skagit Valley first of the season strawberries, Richter Farms crimson rhubarb, strawberry ice cream. 8.95

🔥 WildFin signature item

* contains nuts or nut products

BRUNCH PLATES

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

THE CLASSIC•

Wilcox 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

SMOKED SALMON SCRAMBLE

Two fresh eggs, alder smoked sockeye salmon, capers, lemon, dill, with chive hollandaise, served over biscuits, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 9.95

TRADITIONAL EGGS BENEDICT•

English muffin, breakfast ham, Wilcox Family Farms poached eggs, hollandaise, your choice of WildFin brunch potatoes or smoked Gouda and chipotle grits. 8.95

BREAKFAST TACOS

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

LUNCH PLATES

Enjoy a Blue Cheese or Summer Harvest Salad with your choice of dressing for *3.95.

FISH AND CHIPS

Wild Alaskan true cod hand dipped in Mac & Jack's 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 COPPER RIVER SOCKEYE SALMON•

Lemon garlic vermouth butter, Columbia Basin roasted marble potato, Inaba Farms asparagus, baby tomatoes, avocado lime verde. 21.95 *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 Mishima Reserve Wagyu beef, herb butter, toasted roll, au jus, fries. 9.95 with smoked provolone and caramelized onions, add 1.00

NORTHWEST SEAFOOD FETTUCCHINE 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.

NON-ALCOHOLIC BEVERAGES

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

HUMM LEMON GINGER KOMBUCHA 6.50

STUBBORN SODA 4.95

Black Cherry Tarragon

BLACKBERRY BASIL LEMONADE

Lemonade, Washington blackberries and fresh basil. 4.95

GENERAL MANAGER Thomas Day CHEF Randall Kilcup

• 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!