

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

GINGER ALE

PINEAPPLE JUICE

APPLE JUICE

LEMONADE

APPLE JUICE



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

CLAMS NORTHWEST STYLE

Washington manila clams 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

CEVICHE PRAWN

Tomatillo salsa, avocado, jalapeño, spring radish, mango

SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa

WAGYU BEEF SLIDER

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50

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

NORTHWEST SEAFOOD CHOWDER

Corn, fennel, smoked bacon, dry sherry. 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, Gonzalez Berry Farm 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*

NON-ALCOHOLIC BEVERAGES

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

BEDFORDS SODA 4.50

Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer

BLACKBERRY BASIL LEMONADE

Lemonade, Washington blackberries and fresh basil. 4.95

SIDES

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

GRILLED INABA FARMS ASPARAGUS

Warm tomato prosciutto vinaigrette, shaved Manchego cheese, fresh herbs, lemon and garlic. 5.95 *Gluten Free*

WILDFIN SPECIALTIES

Enjoy a Blue Cheese or Summer Harvest 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, 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, Grand Central Bakery 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 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 Spring Harvest Salad with your choice of dressing for \$3.95.

COPPER RIVER SALMON

For a limited time, WildFin is featuring Alaska's renown Copper River sockeye salmon. From the first bite, you can taste the difference in this wild salmon. Silken texture, deep red color, and incredible flavor is what makes this the world's best salmon. Enjoy!

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*

PARMESAN CRUSTED SOLE

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

🔥 SEARED COPPER RIVER SOCKEYE SALMON

Himalayan salt block seared, roasted beets, horseradish aioli, Inaba Farms asparagus, organic pea shoots, lemon chive oil. 21.95

FISH AND CHIPS

Wild Alaskan true cod hand dipped in Laurelwood Free Range 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, Inaba Farms asparagus, 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

STRAWBERRY RHUBARB PIE

Gonzalez Berry Farm first of the season strawberries, Richter Farms crimson rhubarb, strawberry ice cream. 8.95

GENERAL MANAGER Randy Noia **CHEF** Ainoy Vongsy