

## 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

affordable

### 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

### 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, soft croutons. 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, shaved 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*

### 🔥 FALL HARVEST SALAD\*

Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, quinoa and organic farro, Champagne vinaigrette. 5.95

## 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

### BLACKBERRY BASIL LEMONADE

Lemonade, Washington blackberries and fresh basil. 4.95

## SIDES

### ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

### BRUSSELS SPROUTS

Pan seared, garlic, fresh herbs, chilis, lemon, cucumber yogurt sauce. 5.95

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!

## WILDFIN SPECIALTIES

Enjoy a Blue Cheese or Fall Harvest Salad for \$3.95.

### PEPPERCORN CRUSTED STEAK•

Petite tender 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 PETITE TENDER WEDGE SALAD•\*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 11.95

### 🔥 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, 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 Fall Harvest Salad 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 WILD SOCKEYE•

Lemon garlic vermouth butter, Columbia Basin marble potatoes, broccolini, baby tomatoes, avocado lime verde. 12.95 *Gluten Free*

### PARMESAN CRUSTED SOLE

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

### 🔥 SEARED WILD SOCKEYE•

Himalayan salt block seared, Brussels sprouts, honey maple roasted sweet potatoes, honey-lime glaze. 12.95

### 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*

### IDAHO TROUT

Cucumber Greek yogurt 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 *Gluten Free Available*

### 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

### CARAMEL APPLE PIE

Washington apples, salted caramel ice cream. 8.95

🔥 WildFin signature item

\* contains nuts or nut products

101119B

comfortable

friends

northwest roots

neighborhood

sustainable

casual