

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

ORANGE JUICE

PINEAPPLE JUICE

TOMATO JUICE

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

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

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, 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.

CARIBBEAN JERK CHICKEN

Jicama slaw, mango salsa, pickled onion.

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, cauliflower, walnuts, pumpkin seed, organic farro and quinoa, honey roasted sweet potato, Washington apples, raspberry vinaigrette. 6.50

NORTHWEST SEAFOOD CHOWDER

Corn, fennel, smoked bacon, dry sherry. 6.50

BLUE CHEESE SALAD*

Blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 6.50 *Gluten Free*

🔥 WINTER HARVEST SALAD*

Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, quinoa and organic farro, Champagne vinaigrette. 6.50

NON-ALCOHOLIC BEVERAGES

CRATER LAKE ROOT BEER Portland 4.95

SAN PELLEGRINO SPARKLING WATER 4.95

HUMM LEMON GINGER KOMBUCHA 6.95

BEDFORD'S SODA 4.95

Orange Crème, Vanilla Crème Beer, Marionberry Crème, Ginger Ale

SIDES

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 5.50

BRUSSELS SPROUTS

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

GENERAL MANAGER Katharine Aronsohn CHEF Martin Virgen

• 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 signature item

*contains nuts or nut products

🍷 skinnyfin items contain fewer than 650 calories

WILDFIN SPECIALTIES

Enjoy a Blue Cheese or Winter Harvest Salad for \$4.95.

PEPPERCORN CRUSTED STEAK•

Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes. 13.50 *Gluten Free*

NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alder smoked wild salmon, white fish, spinach, mushroom, roasted red peppers, shaved Parmesan. 12.50

🔥 MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 11.50

GRILLED PETITE TENDER WEDGE SALAD•*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 12.50

🔥 SMOKED CHICKEN CHOP CHOP SALAD

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 11.50 *Gluten Free*

CHEDDAR BURGER•

Hand formed Washington Double R Ranch beef, Grand Central Bakery brioche bun, Wildfin signature sauce, fries. 8.50 *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, potato salad with andouille and blue cheese vinaigrette. 8.50

FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska.

Enjoy a Blue Cheese or Winter Harvest Salad for \$4.95.

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. 13.50 *Gluten Free*

PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan bread crumbs, Bob's Red Mill organic farro risotto, fried capers, butter sauce. 13.95

🔥 SEARED WILD SOCKEYE•

Himalayan salt block seared, Brussels sprouts, honey maple roasted sweet potatoes, honey-lime glaze. 13.50

FISH AND CHIPS

Backwoods Copperline Amber ale battered, served with Washington apple and jicama slaw, and fries. 11.50

🔥 FLASH SEARED CAJUN FISH TACOS•

Corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa, crunchy jicama slaw. 10.50 *Gluten Free Available*

IDAHO TROUT

Cucumber Greek yogurt sauce, broccolini, mushrooms, Columbia Basin roasted marble potato. 11.50 *Gluten Free*

SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 11.50 *Gluten Free Available*

YELLOWFIN TUNA SANDWICH•

Wild line caught ahi, wasabi ginger aioli, Grand Central Bakery brioche bun, daikon napa slaw. 10.50

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. 12.50 *Gluten Free Available*

SHRIMP AND GRITS•

All natural Pacific white prawns, Zenner's andouille sausage, tomato, Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 12.50

SWEET TREATS

DONUTS

Served with caramel sauce, fried to order and dusted with cinnamon anise sugar. 6.50

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 6.50

CARAMEL APPLE PIE

Washington Granny Smith apples, caramel sauce, caramel ice cream. 6.50