

OCTOBER 25 — NOVEMBER 21

LUNCH

TWO COURSES FOR \$20

SEATTLE RESTAURANT WEEK

STARTERS

FALL HARVEST SALAD

Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, Bob's Red Mill quinoa and organic farro, Champagne vinaigrette.

BREAD SERVICE

Sweet fig and chive butter.

NORTHWEST SEAFOOD CHOWDER

Corn, fennel, smoked bacon, dry sherry.

SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli.

ENTREES

FRIED CHICKEN

Buttermilk fried chicken breast, andouille sausage gravy, mashed potato, sunny-side up Wilcox Family Farms egg.

SIMPLY GRILLED SALMON

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

SMOKED CHICKEN CHOP CHOP

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette.

WILDFIN BOLOGNESE

Corkscrew pasta, Italian sausage from Hill Meats, pear tomatoes, fresh mozzarella, roasted red bell peppers, Parmesan cheese.

DESSERTS

DONUTS

Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar.

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce.

COOKIES

Dark Belgian chocolate, Luxardo cherries, malt.

• 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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PEPPERCORN STEAK•

Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes.

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