

KID'S ALL INCLUSIVE

7.95

Includes entrée, chocolate chip cookie and beverage.

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



SMART CATCH

Good food is more than just delicious, good food also means a better food world, one that is diverse, sustainable, equitable, and accessible for all.

The James Beard Foundation is about good food. From the James Beard Awards, which celebrate the heights of culinary excellence, to an array of gastronomic experiences throughout the year around the country, the James Beard Foundation is passionate about making the food world a more delicious place.

We're excited to share that we are a Smart Catch Leader for 2020!

Ask about our commitment to sustainable sourcing when you come in next, and learn more about the Smart Catch program:

jamesbeard.org/smart-catch



TO GO MENU & WILDFIN FAMILY MEALS

www.WildFinAmericanGrill.com
(360) 718-7701

777 WATERFRONT WAY, SUITE 101,
VANCOUVER WA 98660



WildFinGrill



WildFinAmericanGrill



ALCOHOLIC BEVERAGES

GROWLERS TO GO

32 oz, \$8.95

WILDFIN SHANDY Lemon

WILDFIN IPA Anchorage

LOOWIT SHADOW SHINOBI IPA Vancouver

WILDFIN BLONDE Anchorage

WILDFIN HEFEWEIZEN Anchorage

BUOY IPA Astoria

ROTATING LOCAL SEASONAL TAP Pacific Northwest

GIGANTIC BREWERY SEASONAL TAP Portland

FORT GEORGE ROTATING TAP Astoria

ECLIPTIC CAPELLA PORTER Portland

PELICAN SEA'N RED ALE Pacific City

PFRIEM PALE ALE Hood River

COCKTAILS ON TAP

Available 16 oz. / 32 oz.

HUCKLEBERRY COLLINS 19.95/36.95

SCRATCH MARGARITA 19.95/36.95

IN THE BOTTLE

COORS LIGHT 3.95

GHOSTFISH GRAPEFRUIT IPA (GLUTEN FREE) 4.95

PORTLAND CIDER CO. KINDA DRY APPLE CIDER 4.95

CORONA 3.95

FULL SAIL SESSION LAGER 3.95

2 TOWNS PINEAPPLE CIDER 4.95

WINES BY THE BOTTLE

Each 18.95

COLUMBIA CREST H3 CHARDONNAY

VILLA MARIA PINOT GRIGIO

CHARLES SMITH KUNG FU RIESLING

ERATH ROSÉ

DRUMHELLER CABERNET SAUVIGNON

WASHINGTON HILLS MERLOT

RADIUS RED BLEND

NON-ALCOHOLIC BEVERAGES

RED BULL Regular or sugar free. 4.95

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

REFRESHERS

32 oz.

BLACKBERRY BASIL LEMONADE

Lemonade, Washington blackberries and fresh basil. 7.95

SODA OR ICED TEA 6.95

STARTERS

 **SIMPLY THE BEST CALAMARI**
Sliced jalapeño and jalapeño lime aioli. 13.95

AHI CROSTINI
Wild line caught yellowfin, grilled baguette, ginger wasabi aioli, avocado, pickled jalapeño, daikon radish. 14.95

GARLIC PRAWNS
Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes, soft croutons. 14.95 *Gluten Free Available*

TACOS AND SLIDERS *Order 1, 2, 3 Or A Dozen, You Get The Idea!*

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 SLIDERS•
Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50 each or 3 for 12.95

SUPERFOOD HOUSE SALAD*
Organic Tuscan kale, cauliflower, walnuts, pumpkin seed, organic farro and quinoa, honey roasted sweet potato, Washington apples, raspberry vinaigrette. 8.95

ADD SOME PROTEIN:
Grilled Chicken Breast, 5.95 House Smoked Wild Sockeye, 6.95
Grilled Wild Sockeye, 8.95 Grilled Sustainable White Prawns, 8.95

NORTHWEST SEAFOOD CHOWDER
Corn, fennel, smoked bacon, dry sherry. 8.95

 **SPRING HARVEST SALAD***
Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, quinoa and organic farro, Champagne vinaigrette. 8.95

INABA FARMS ASPARAGUS SALAD
Radish, cucumber, quinoa, avocado, pumpkin seeds, lime verde, Wilcox Farms organic poached egg. 8.95 *Gluten Free*

SIDES


GRILLED INABA FARMS ASPARAGUS
Warm tomato prosciutto vinaigrette, shaved Manchego cheese, fresh herbs, lemon and garlic. 8.95 *Gluten Free*

ROSEMARY POTATO BREAD
Sweet fig and chive butter. 5.95

 **MAC & CHEESE**
Corkscrew pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 10.95

**contains nuts or nut products*

 *skinnyfin items contain fewer than 650 calories*

 *WildFin signature item*

WILDFIN SPECIALTIES

Enjoy a Spring Harvest Salad for \$6.95.

 **GRILLED RIBEYE**•
16oz. 28 day aged, WildFin steak seasoning, Columbia Basin marble potatoes, Inaba Farms asparagus. 34.95 *Gluten Free*

Add your choice of Grilled:

All Natural Scallops 10.95 Pacific **White Prawns** 8.95
Wild Sockeye 8.95

PEPPERCORN CRUSTED STEAK•
Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes. 23.95 *Gluten Free*

GRILLED PETITE TENDER WEDGE SALAD•*
Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 20.95

 **SMOKED CHICKEN CHOP CHOP SALAD**
Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 17.95 *Gluten Free*

MAPLE CHICKEN GRAIN BOWL*
House smoked chicken breast, organic farro and quinoa, Tuscan kale, shaved Brussels sprouts, blue cheese crumbles, honey roasted sweet potatoes, toasted pepitas and walnuts, maple vinaigrette. 17.95

FRENCH DIP
Thin shaved Wagyu beef, herb butter, toasted Dutch crunch roll, au jus, fries. 16.95 *with smoked provolone and caramelized onions, add 1.00*

CHEDDAR BURGER•
Hand formed Washington Double R Ranch beef, handmade brioche bun, WildFin signature sauce, fries. 14.95
Gluten Free Available With smoky bacon, add 1.95
Udi's Gluten Free Bun (add a buck)

GRILLED RIBEYE SANDWICH•
Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 19.95

PASTAS

CAJUN CHICKEN FETTUCCINE
Spicy tomato sauce, andouille sausage, chicken breast, Parmesan. 21.95

 **WILDFIN BOLOGNESE**
Corkscrew pasta, Italian sausage, pear tomatoes, fresh mozzarella, roasted red bell peppers, Parmesan cheese. 20.95

PRAWN SCAMPI
Thin spaghetti, butter, garlic, herbs, artichoke hearts, lemon, grape tomato, Parmesan garlic bread. 24.95

NORTHWEST SEAFOOD FETTUCCINE ALFREDO
Alderwood smoked wild salmon, Alaskan white fish, prawns, fresh spinach, mushroom, roasted red peppers, shaved Parmesan. 25.95


 **CHILI PRAWN MAC & CHEESE**
Corkscrew pasta, lobster cream sauce, chili smoked all natural Pacific white prawns, crisp bacon, Face Rock white cheddar, Parmesan bread crumb topping. 20.95

FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska. Enjoy a Spring Harvest Salad for \$6.95.

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, Inaba Farms asparagus, baby tomatoes, avocado lime verde. 27.95
636 calories *Gluten Free*

GARLIC PRAWNS & SCALLOPS
Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, Inaba Farms asparagus, garlic, grape tomatoes, lemon, soft croutons. 29.95 *Gluten Free Available*


IDAHO TROUT
Cucumber Greek yogurt sauce, Inaba Farms asparagus, mushrooms, Columbia Basin roasted marble potato. 19.95
Gluten Free

SHRIMP AND GRITS•
All natural Pacific white prawns, andouille sausage, tomato, Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 26.95

FISH AND CHIPS
Pelican Sea'N Red battered, served with Washington apple and jicama slaw, and fries. 18.95

  **FLASH SEARED CAJUN FISH TACOS**•
Corn and flour tortilla, jalapeño aioli, avocado tomatillo salsa, crunchy jicama slaw. 15.95 613 calories *Gluten Free Available*

  **SMOKED SALMON BLT SALAD**
Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 18.95 622 calories
Gluten Free Available

 **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. 19.95 638 calories *Gluten Free Available*

LUNCH COMBINATIONS

*Available only from 12:00-4:00pm.
Choose your favorite two items for \$14.95.*

HALF A SANDWICH
Wagyu Beef French Dip Fish Tacos
Yellowfin Tuna Sandwich

GREEN STUFF
Superfood House Salad* Spring Harvest Salad*

FROM THE KETTLE
Northwest Seafood Chowder

SWEET TREATS

WARM CHOCOLATE CHIP COOKIES
Dark Belgian chocolate, Luxardo cherries, malt. 6.95

DONUTS
Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 9.95

WILDFIN FAMILY MEALS

*Each Serves 4 – 5 People
Please allow one hour for preparation.*

**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.*

CHILI PRAWN MAC & CHEESE 49.95
Harvest Salad, Rosemary Potato Bread, Chocolate Chip Cookies

FISH TACOS 49.95
Harvest Salad, Rosemary Potato Bread, Chocolate Chip Cookies

SHRIMP & GRITS 39.95
Harvest Salad, Rosemary Potato Bread, Chocolate Chip Cookies

PASTA BOLOGNESE 39.95
Harvest Salad, Rosemary Potato Bread, Chocolate Chip Cookies

CAJUN CHICKEN FETTUCCINE 39.95
Harvest Salad, Rosemary Potato Bread, Chocolate Chip Cookies

•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!

GENERAL MANAGER Randy Noia

CHEF Ryan Roberts