



## WildFin American Grill - Issaquah

### Dinner / \$35

#### Appetizer

##### **Fall Harvest Salad**

Baby greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potatoes, pumpkin seeds, onions, 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

#### Entree

##### **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

##### **Bolognese**

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

##### **Peppercorn Steak**

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

#### Dessert

##### **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