

OCTOBER 26TH—NOVEMBER 8TH

lunch

TWO COURSES FOR \$35

SEATTLE RESTAURANT WEEK

starters

AHI CRISPY RICE•

spicy yellowfin tuna, crispy sushi rice, ginger soy reduction, wasabi ginger

SEASONAL FALL HARVEST SALAD*

SIMPLY THE BEST CALAMARI

sliced jalapeño and jalapeño lime aioli

SEAFOOD CHOWDER

corn, fennel, smoked bacon, dry sherry

entrees

SEARED AHI SALAD*•

wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro

SHRIMP & GRITS•

all natural Pacific white prawns, andouille sausage, tomato, Blonde ale, smoked Gouda and chipotle grits, sunny side up egg

SIMPLY GRILLED SALMON•

lemon garlic vermouth butter, garlic and herb marble potatoes, seasonal vegetables, baby tomatoes, avocado lime verde

BEEF CLUB•

thin shaved Open Prairie beef, horseradish mayo, fried pickled red onions, white cheddar, bacon, marinated tomato, rye bread

desserts

BUTTERSCOTCH PUDDING BRÛLÉE*

butterscotch custard, caramel whipped cream, brittle
gluten free

DONUTS

maple bourbon sauce, cinnamon anise sugar

COCONUT CREAM PIE*

chocolate coated flaky pie crust, coconut custard, macadamia nut caramel sauce, coconut Chantilly cream

**contains nuts or nut products*

• 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!