

Wild Abandon Restaurant & Lounge

Where is the Lounge? You're in it, or are you? Attaching the word lounge to our name is more a statement of mission than a designation of space. We want you to feel comfortable coming to this cozy spot for that special dinner, quick bite, or just cocktails with friends. So are you dining or lounging? It is you that decides whether you are in the restaurant or the lounge. So eat drink and be merry. ***Our house is yours.***

Appetizers to share, or not, and smaller meals

(Make it a meal, add wild greens or **Caesar for \$3.75)

Garlic Bread (takes 10-15 min.) **\$ 3.25**

Goat Cheese Torta

A spread of goat cheese, sun-dried tomato, and pesto with roasted garlic, olive oil, and a balsamic reduction. Served with garlic buttered toasted bread **\$ 11.50**

Fennel Encrusted Ahi Tuna

Seared rare and served with a tomato

caper sauce and rice **\$12**

Oyster Shooters \$2 each

*Sautéed Mushrooms

Mushrooms sautéed in port wine, butter, and herbs. Topped with Parmesan. **\$7**

Steamers

One pound of fresh clams steamed in a white wine garlic butter sauce with just a touch of cream **\$14**

Soup and Salad

(add to any salad *grilled chicken* \$4 *prawns or scallops* \$6)

Soup du jour

cup \$4 bowl \$6

*House Salad

Organic greens with your choice of dressing (lemon basil vinaigrette, creamy gorgonzola) small \$5 Big \$8

**Wild Abandon Garlicky Caesar Salad

small \$5 Big \$8

*Willamette Dream Salad

Organic greens, currants, gorgonzola, candied pecans, and grilled green apples in a lemon-basil vinaigrette. small \$6.75 Big \$10.75

Wild Abandon Burger

Half-Pound *Cascade Natural*

free-range organic ground beef served medium rare on a Grand Central brioche bun with Prosciutto, chevre, fresh basil, and **a lemon-garlic aioli.

Served with roasted red potatoes **\$ 12**

* Portobello Mushroom Sandwich

Grilled marinated Portobello mushroom and hearty grilled veggies served with house made **aioli on Grand Central bread **\$ 8**

ADD CHEESE **\$.75**

ADD POTATOES OR OTHER AVAILABLE SIDE **\$1**

Add wild greens or Caesar salad for **\$ 3.75**

Sides

Roasted Garlic Mashed Potatoes

Grilled Rosemary Polenta **\$3**

Rice **\$3.00**

Vegetables **\$4**

Garlic Bread **\$3.25**

*Pasta Semplice (Pasta with butter

and parmesan or in a marinara sauce) **\$6**

We serve Breakfast and Lunch Weekends 9am-2pm

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Heartier Fare

(add wild green salad or **Caesar salad for \$3.75)

Summer Risotto

a rich risotto with tomatoes, fresh basil, and Smoked Mozzarella

\$13

with prawns of scallops \$19

with chicken \$17

Black Angus Top Sirloin Steak

6-8 oz. top sirloin grilled medium rare (or to the temperature of your choice) and served with sautéed vegetables, garlic mashed potatoes, and a gorgonzola horseradish butter

\$15

Ziti Ziti

Ziti pasta in a rich smoked mozzarella cheese sauce with Portobello mushrooms, roasted garlic, and scallops. Topped with bread crumbs and baked to a golden brown.

\$19

Vegetarian \$13

Cioppino

A mildly spicy hearty stew with fish, shellfish, shrimp, and scallops

\$21

*Tofu Heaven

Tofu sautéed with broccoli, cauliflower, bokchoy, and cabbage in a chestnut curry sauce.

Served over saffron rice \$12.75

Three Cheese Ravioli

Fresh house made ravioli finished with a vegetable

Marinara sauce \$13

*Vegan Linguine Soffritto

Linguini tossed with vegetarian sausage, broccoli, zucchini, olives, roasted red peppers, onion, fresh basil, and a rich sauce of caramelized onions, garlic, and tomato

\$16.50

without vegetarian sausage \$12.75

Most Hearty

(add **Caesar or mixed green salad for \$3.75)

Pan Fried Oysters (gluten free)

Half dozen dredged in rice flour and pan-fried to a golden brown. Served with rice pilaf and sautéed vegetables

\$20

Southern Pork Tenderloin

Southern style rubbed Pork Tenderloin grilled to medium and served with polenta, a garnish of carrot and jalapeno salad, and a honey mustard barbecue sauce \$21

Chicken Champagne

Free range breast of chicken stuffed with chevre, prosciutto, and spinach finished with a cherry tomato-grape champagne butter sauce. Served with a sauté of green beans and carrots and mashed potatoes \$22

Black Angus Ribeye Steak

10 oz Black Angus Ribeye Steak grilled medium rare (or to your preference) and served with mashed potatoes, Sautéed vegetables, and finished with a red wine glaze \$21

Fish of the Day ~ Market Price

* This item is vegan, or may be prepared vegan upon request
ingredient

** This item contains uncooked eggs as an