

# Dinner

Served from 5 PM until 11 PM daily.

## Appetizers

### Artichoke Heart & Spinach Dip

Served with crostini. 6.95

### Beer-Battered Prawns

With house-made beer batter and cocktail sauce. 7.95

### Roasted Garlic & Brie

Served with crostini. 6.95

### Bay Shrimp Cocktail

Made with tender bay shrimp and our own zesty cocktail sauce. 6.95

### Willapa Bay Oysters

Pan-fried or shooters 1.95 each

### Black Bean & Cheese Dip

With white corn tortilla chips. 5.95

### Sautéed Mushrooms

Portabella and button mushrooms sautéed with garlic, finished with Marsala and Rogue Creamery Blue cheese. Served with garlic bread 7.95

## Pasta

All pastas served with sourdough rolls and choice of soup or salad.

### Smoked Salmon Linguine

House-smoked wild Coho salmon with mushrooms, garlic and green onions in a pesto cream sauce, topped with parmesan. 17.95

### Greek Fettuccine

Artichoke hearts, Kalamata olives, spinach, garlic, red onions and tomatoes, sautéed in olive oil and topped with Feta cheese. 14.95

### Chicken Piccata

Grilled boneless, skinless chicken breast served over linguine with mushrooms and broccoli. Topped with a lemon-caper-Chardonnay sauce and a touch of cream. 15.95

### Fettuccine Prima Vera

Fresh seasonal vegetables sautéed in olive oil, deglazed with roasted vegetable broth and topped with Parmesan cheese. 14.95

Add a grilled Chicken Breast 3.00

Add Bay Shrimp 4.00

Add Smoked Salmon 4.50

Add Tofu 3.00

## Entrées

Served with choice of soup or salad, sautéed vegetables, and La Baguette sourdough rolls. Substitute a Caesar salad for 1.95

### Rib Eye Steak

A hand-cut 10 oz. steak, charbroiled and served with creamy horseradish and a baked potato. 19.95

### Top Sirloin Steak

A hand-cut 8 oz steak, charbroiled and served with a baked potato. 15.95

### Petite Flatiron Steak

A tender, lean 6 oz. steak, charbroiled and served with garlic mashed potatoes. 15.95

### Pork Tenderloin

Tender, lean medallions topped with creamy mushroom sauce, served with garlic mashed potatoes. 14.95

### Pecan Crusted Chicken

Boneless chicken breast coated with chopped pecans. Pan-fried golden brown and topped with creamy mushroom sauce and served with garlic mashed potatoes. 15.95

### Wild Coho Salmon

A grilled 6 oz. salmon fillet served with our tartar sauce and orzo-barley-rice pilaf. 16.95

### Willapa Bay Oysters

A Wild Goose specialty. Extra-small Willapa Bay oysters, pan-fried golden brown and served with tartar sauce and a baked potato. 17.95

### Honey-Dijon Sea Scallops

Scallops sautéed with mushrooms, garlic and bacon. Finished in a honey-Dijon cream sauce and served over linguine. 17.95

### Beer Battered Prawns

Tiger prawns dipped in our house-made beer batter, fried crisp and served with cocktail sauce, lemon, and a baked potato. 15.95

### Yellowfin Tuna

A grilled 6 oz. steak served with ginger wasabi soy sauce and orzo-barley-rice pilaf. 16.95

**The Wild Goose Bar**  
has the perfect cocktail  
wine or beer to accompany  
your dinner this evening.