

# 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. **\$8 / \$6**

### Steamers

One pound of fresh clams steamed in a white wine garlic butter sauce with just a touch of cream **\$16**  
smaller portion **\$11**

## Soup and Salad

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

### Soup du jour

cup \$4 bowl \$6

### \*\*Wild Abandon Garlicky Caesar Salad

small \$5 Big \$7

### \*House Salad

Organic greens with your choice of dressing (lemon basil vinaigrette, creamy gorgonzola)  
small \$5 Big \$7

### Warm Roasted Beet and Pear

#### Salad with Oregon Chevre

Served over a bed of arugula and finished with a warmed pine nut and browned butter dressing \$11

### \*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 **\$2.00**

Vegetables **\$4**

Garlic Bread **\$3.25**

**\*Pasta Semplice** (Pasta with butter and parmesan or in a marinara sauce) **\$6**

**We serve Breakfast and Lunch every day 9am-2pm  
(except Tuesday when oddly; we are closed)**

# Wild Abandon Restaurant & Lounge

Why do so many items have two prices?

Half portions, well they are really larger than half, but it is a smaller portion for a smaller price

## Heartier Fare

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

### Seafood Risotto

a rich risotto spiked with prawns, scallops, clams, sun-dried tomatoes, basil, and finished with fried capers

**\$21 / \$16**

### 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 / \$13**

**Vegetarian \$ 13 / \$9**

### Wild Cassoulet

A rich Lamb Stew with bacon, sausage, celery, carrots, onions, and white cannelloni beans. Topped with bread crumbs and parmesan and baked to a golden brown. Served with a small side salad of greens in a Dijon vinaigrette **\$13.75**

### 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

**\$13.50**

### Cioppino

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

**\$ 21 / \$16**

### \*Tofu Heaven

Tofu sautéed with broccoli, cauliflower, bokchoy, and cabbage in a chestnut curry sauce. Served over saffron rice **\$ 12.75 / \$8.75**

### \*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 / \$11.50**

**without vegetarian sausage \$ 12.75 / \$8.75**

## 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

**\$19 / \$12.75**

### Natural Pork Tenderloin

Carlton Farms Organic Pork tenderloin grilled medium. Served with sautéed red potatoes, caramelized apples, and a sage-gorgonzola cream sauce **\$23**

### 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 **\$21**

### Surf and Turf

9 oz. Angus Ribeye Steak grilled medium rare and seared wild Scallops served with a prawn butter, mashed potatoes, and sautéed vegetables **\$25**

Just the steak or just the scallops **\$19**

### Fish of the Day ~ Market Price

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

\*\* This item contains uncooked eggs as an ingredient