

Eat. Drink. Repeat.

# Wild Abandon



## Soup and Salad and starters

(add to any salad grilled chicken \$3 prawns or scallops \$6)

**Garlic Bread \$4**

**\*\*Oyster Shooters \$2**

**Soup du jour** cup \$4 bowl \$6

**\*House Salad or  
\*\*Garlicky Caesar  
Salad**

with your choice of dressing or a Caesar  
(lemon basil vinaigrette, creamy gorgonzola, country  
buttermilk, thousand island)  
small \$3 medium \$5 Big \$7

**\*Willamette Dream  
Salad**

A mix of fresh greens, currants, gorgonzola, candied  
pecans, and griddled green apples in a lemon-basil  
vinaigrette. small \$6.75 Big \$10.75

**Bacon Wrapped  
Stuffed Jalapeños**

Spicy Jalapeno peppers stuffed with sausage and cream  
cheese, wrapped in bacon and baked \$2.50 each

**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 and olive oil toasted bread \$11

**\*Sautéed Mushrooms**

Mushrooms sautéed in port wine, butter, and herbs.  
Topped with Parmesan \$9

**\*Curried Vegetable**

**Samosa** Crispy fried wheat pockets filled  
with sweet potato, corn, celery, carrots, and onion.  
Served with a sweet chili dipping sauce \$9

## Sandwiches and Casual Food

Like us

sandwiches are served with house fries, substitutions are allowed. add small salad for \$3 vegetables as a side to any item \$2

**Wild Abandon Burger** Half-Pound Painted Hills natural ground beef, spiked with  
bacon and served with all the fixings and our house sauce \$11 Add cheese 50 cent Add bacon \$1

**\*\*Per Health Dept. regulations and advices we prefer to cook our burgers to a minimum temperature of medium, 155 degrees**

**Seven Hour Sandwich** Slow cooked Boston pork shoulder, caramelized onions, and  
Swiss cheese smothered with our house BBQ sauce on a griddled bun \$11

**\*Portabello Mushroom Sandwich** Grilled marinated Portabello  
mushroom, hearty grilled veggies, and house special sauce on grilled bread \$11

**Country Fried Chicken Strips** Boneless skinless breast of chicken  
battered and fried to order with house fries and house made country buttermilk dipping sauce (Ok ok, its ranch!) \$11

**Polenta Pizza** Griddled Rosemary parmesan polenta topped with tomato sauce, smoked  
Mozzarella, fresh basil, fresh tomatoes, prosciutto, and parmesan single \$5 double \$10 (Vegetarian \$4/\$8)

**Shrimp or Chicken Mazatlan** Shrimp or chicken breast sautéed with a  
spicy mix of peppers and onions served over grilled polenta \$11

**Beer Battered Fish and chips** Wild Alaskan Cod beer battered to order  
and served with house made French fries and tartar sauce \$14

### Mac Attack

**Cheesy Mac** a creamy Mac with  
smoked mozzarella, parmesan, Swiss, and cheddar \$10

**Pomodoro Mac** Prosciutto,  
roasted garlic, tomato, basil, and smoked mozzarella  
\$14 veg \$11

**Cajun Chicken Mac**

spicy Cajun chicken, peppers, and onions in a cheddar  
cheese sauce \$15 veg \$11

**Ziti Ziti** Ziti pasta in a rich smoked  
mozzarella cheese sauce with Portobello mushrooms,  
roasted garlic, and chicken. Topped with bread crumbs  
and baked to a golden brown \$15 Veg \$11

**Portuguese Mac** Linguica sausage, peppers, onions, and mushrooms in a

spicy vodka tomato cream sauce  
\$15 veg \$11

**Come see us for weekend  
brunch, Sat and Sunday 9am  
2pm**

# Wild Abando Dinner Heartier Fare



add side salad for \$3 add vegetables as a side to any item in this section for \$2

## \*Risotto Italia

A hearty risotto with zucchini, peppers, onions, tomatoes, basil, parmesan, and topped with a grilled spicy Italian Sausage \$15 Vegetarian \$11

## \*Veggie Polenta Grill

Grilled rosemary-parmesan polenta and marinated portabello mushrooms, zucchini, red onions, and tomatoes topped with a balsamic drizzle \$11

## \*Tofu Curry

Tofu and vegetables simmered in a mild green curry and served over rice \$10 Add chicken \$4 add prawns \$6

## Country Fried Chicken

Boneless breast of chicken battered and pan fried country style. Served with country gravy and mashed potatoes \$11 Double the chicken \$15

sauté of bourbon, top sirloin, onions, and bacon \$15



## \*\*Top Sirloin

8-10 oz. Natural Top Sirloin Steak spice rubbed and grilled. Served medium rare with a beer mushroom gravy and mashed potatoes \$19

## Pan Fried Oysters

Dredged in rice flour and pan-fried to a golden brown. Served with mashed potatoes, sautéed vegetables, house made tartar and cocktail sauce \$20

## \*\*Steak & Potato Mash

Mashed potatoes topped with a

## \*\*Fish of the Day \$ Market \$

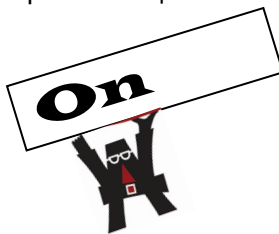
\*\*Oyster Shooters \$2

## French Fries

A mound, made from scratch \$4

Roasted Garlic Mashed Potatoes \$3

With gravy \$4



Griddled Rosemary Polenta \$3

Vegetables \$4

Garlic Bread \$4

## Beverage

Wild Abandon blend Bridgetown coffee / tea \$2.50

Milk \$2.50/1.75

Juice small \$2.50  
large \$3.75

Wienhardts Root Beer Jarritos

San Pelligrino soda  
Cock and Bull Ginger Beer \$3.50

Coke, Diet coke, 7-up, Lemonade, Gingerale \$2.50

Sparkling water

Small San Pelligrino \$3

Large San Pelligrino (750 ml) \$6



\* This item is vegan, or may be prepared vegan upon request   \*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Oyster shooters are raw, Caesar salad contains raw egg as an ingredient, the recommended medium rare temperature of the New York pepper steak falls under the category of undercooked meats, fish of the day in some instances (salmon for example) may be served medium rare

**Gluten** Keeping in mind that our kitchen is not a gluten free environment, we are happy to accommodate the gluten intolerant diet. Many items on our menu are gluten free by nature and we are happy to make adjustments where possible



### Welcome Home.

We have been serving South East Portland diners since 1995. Thank you for being our guest. We hope that you will feel free to drop in anytime for that special occasion, casual rendezvous with friends, or a quick bite. ***Our House is Yours***

**Did we happen to mention? Weekend Brunch!** Saturday and Sunday 9am – 2pm

