

Dinner

DINNER

Served from 5pm to midnight daily

APPETIZERS

Artichoke Heart & Spinach Dip

Served warm with crostini. 6.95

Tempura Prawns

With a garlic soy dipping sauce. 7.95

Roast Garlic & Brie

Served with crostini. 6.95

Shrimp Cocktail

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

Oyster Cocktail

Made with fresh, raw Willapa Bay oysters and our own zesty cocktail sauce. 6.95

Pan Fried Oysters

Served regular or Cajun style. 1.75 each

Onion Rings 3.95

PASTAS, etc.

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

Smoked Salmon Linguine

House-smoked wild Coho salmon with mushrooms, garlic, and green onions

in a creamy basil sauce, topped with parmesan. 16.95

Greek Fettuccine

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

Fettuccine Prima Vera

Fresh seasonal vegetables sautéed in olive oil, deglazed with roasted vegetable broth and topped with Parmesan cheese. 13.95

Add Chicken Breast 2.75

Add Bay Shrimp or Smoked Salmon 3.75

Stuffed Eggplant

Grilled eggplant layered with Portobello mushrooms, spinach, garlic, and parmesan cheese, topped with a roasted red pepper cream sauce. Served with Village

Baker garlic bread. 13.95

ENTRÉES

Served with 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, 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 5 oz. steak, charbroiled and served with garlic mashed potatoes. 14.95

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

Chicken Piccata

Julienne chicken breast in a lemon-caper-Chardonnay sauce with a touch of cream. Served over linguine. 13.95

Wild Coho Salmon

Pan-seared 6 oz. salmon fillet, served with our tartar sauce and orzo-barley-rice pilaf. 16.95

Willapa Bay Oysters

A Wild Goose specialty: eight extra-small oysters, pan-fried golden brown and served with tartar sauce and a baked potato. 16.95

Sea Scallops Gratin

Scallops baked in a gorgonzola cream sauce with artichoke hearts, roasted red peppers and garlic, served with orzo, rice, and barley pilaf. 17.95

Tequila Lime Tiger Prawn Sauté

With butter, garlic, mushrooms and green onions. Finished with Key lime juice and Tequila, Served with orzo-barley-rice pilaf. 15.95

