

## APPETIZERS

<b>SOUP OF THE DAY</b> FRESH DAILY CREATION	9	<b>GRILLED CALAMARI</b> <b>GF</b>	16
		SERVED WITH WARM SALSA OF TOMATO, CAPERS, BLACK OLIVES, RED ONION AND SALSA VERDE	
<b>WILDFIRE'S OWN FRENCH ONION SOUP</b>	11	<b>BROILED CAJUN GARLIC SHRIMP</b>	16
A FRESHLY PREPARED FAVOURITE MADE FROM RICH BEEF STOCK WITH CARAMELIZED SWEET ONIONS AND A RICH LAYER OF GRUYERE CHEESE		SIX CAJUN SEASONED SHRIMP BROILED WITH PANKO BREADCRUMBS	
<b>ESCARGOTS PROVENCAL</b>	14	<b>BEEF CARPACCIO</b> <b>GF</b>	17
MELTED BUTTER, ROASTED GARLIC, PANKO TOPPING		ARUGULA, LEMON, GARLIC CHIPS, SHAVED GRANA PADANO AND WHITE TRUFFLE OIL	

## SHARABLES

<b>DERON'S VERY CHEESY GARLIC BREAD</b> <b>VE</b>	10	<b>CALAMARI FRITTI</b>	16
BREAD DRIPPING WITH GARLIC BUTTER AND OOZING WITH MELTED CHEESE. SERVED WITH HOUSE-MADE CREAMY CAESAR DIPPING SAUCE		CORNMEAL CRUSTED, SERVED WITH RED PEPPER AIOLI	
<b>SHRIMP MARTINI</b> <b>GF</b>	16	<b>FOUR CHEESE SPINACH DIP</b> <b>VE</b>	15
TIGER SHRIMP, SERVED WITH HOUSE-MADE CITRUS INFUSED COCKTAIL SAUCE		CREAMY BLEND OF GRUYERE, GRANA PADANO, GOAT, AND CREAM CHEESE BLENDED WITH SPINACH AND GARLIC. SERVED WITH FRIED NAAN BREAD	

## SALADS

<b>WILDFIRE HOUSE SALAD</b> <b>V</b>	11	<b>TUSCAN KALE STEAK SALAD</b> <b>GF</b>	24
WILDFIRE'S OWN CREATION FEATURING ORGANIC GREENS, RED PEPPER, RED ONION AND CARROT FRITTES. SERVED WITH A RED WINE HERB VINAIGRETTE		BAVETTE STEAK, ON A BED OF TUSCAN KALE, BUTTERNUT SQUASH, RED ONION, POMEGRANATE SEEDS AND GOAT CHEESE. SERVED WITH AN OREGANO LIME VINAIGRETTE	
<b>WILDFIRE SIGNATURE GRILLED CAESAR SALAD</b>	14		
GRILLED ROMAINE HEART, LARDONS OF HOUSE- CURED PORK BELLY, MICRO CROUTONS, GRANA PADANO. SERVED WITH HOUSE-MADE CREAMY CAESAR DRESSING			

18% Gratuity added automatically for parties of 8 or more

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## FROM THE GRILL

**WHISKEY BBQ BURGER** 18  
 WHISKEY BBQ SAUCE, CARAMELIZED ONIONS,  
 GOAT CHEESE AND ARUGULA ATOP OUR IN-  
 HOUSE, HAND FORMED GROUND STRIPLOIN BEEF  
 PATTY SERVED WITH OUR HOUSE CUT FRIES

**WILDFIRE BACK RIBS**  
**GF (OPTIONAL)**  
 FULL RACK 29                      HALF RACK 24  
 SERVED WITH OUR HOUSE CUT FRIES

**TWIN CHICKEN BREAST** 28  
**GF (OPTIONAL)**  
 GRILLED AND FINISHED WITH SPICY PIRI PIRI  
 SAUCE, HOUSE-MADE BBQ SAUCE OR NATURAL.  
 SERVED WITH SEASONAL VEGETABLES AND  
 TARRAGON ROASTED POTATOES

**MIXED GRILL GF (OPTIONAL)** 30  
 PIRI PIRI CHICKEN BREAST, ½ RACK OF RIBS.  
 SERVED WITH SEASONAL VEGETABLES AND  
 TARRAGON ROASTED POTATOES

**LAMB RACK** 39  
 SERVED WITH SEASONAL VEGETABLES AND  
 TARRAGON ROASTED POTATOES

## STRAIGHT FROM THE SEA

**HERB BAKED HADDOCK** 24  
 BAKED HADDOCK WITH HERB PANKO CRUST.  
 SERVED WITH SEASONAL VEGETABLES AND  
 GARLIC MASHED POTATOES

**GRILLED SALMON** 29  
 GRILLED ATLANTIC SALMON WITH A CITRUS  
 GLAZE. SERVED WITH SEASONAL VEGETABLES  
 AND ORANGE GINGER RICE



**SESAME CRUSTED SEARED  
 AHI TUNA** 29  
 SESAME SEED CRUSTED TUNA WITH A CITRUS  
 GLAZE. SERVED WITH SEASONAL VEGETABLES AND  
 ORANGE GINGER RICE

**TWIN LOBSTER TAILS GF** 30  
 TWO, 4OZ TAILS, WITH DRAWN GARLIC BUTTER.  
 SERVED WITH SEASONAL VEGETABLES AND  
 ORANGE GINGER RICE  
**ADD ANOTHER 4OZ LOBSTER TAIL 12**

## PASTA

**PESTO PASTA VE** 19  
 SPAGHETTINI, ROASTED PINE NUTS, SUNDRIED  
 TOMATOES, GOAT CHEESE AND SEASONAL  
 VEGETABLES, WITH BASIL PESTO  
**ADD SHRIMP 9**

**TENDERLOIN FETTUCINI** 29  
 BEEF TENDERLOIN, WILD MUSHROOMS, ASPARAGUS  
 AND GRANA PADANO SERVED IN A CREAMY  
 CHIPOTLE SAUCE

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# W I L D F I R E

## STEAKHOUSE & WINE BAR

# STEAKS

### HOW DO YOU LIKE STEAK PREPARED?

- |                  |   |                    |   |
|------------------|---|--------------------|---|
| <b>BLUE:</b>     | seared outside, completely red throughout           | <b>MED-WELL:</b>   | a slight hint of pink   |
| <b>RARE:</b>     | seared outside and still red 75% through the centre | <b>WELL DONE:</b>  | fully cooked, no pink   |
| <b>MED-RARE:</b> | seared outside, with 50% red center                 | <b>PITTSBURGH:</b> | charred on the outside and blue rare on the inside                  |
| <b>MEDIUM:</b>   | seared outside, 35% pink showing inside             | <b>CHICAGO:</b>    | cooked to the desired inside temperature and charred on the outside |

All our steaks are finished to perfection with our own herbaceous, in, house, WILDFIRE seasoning blend and served with seasonal vegetables and garlic mashed potatoes

### OTHER SIDE DISH OPTIONS AVAILABLE

- |                           |                              |
|---------------------------|------------------------------|
| Sautéed Tuscan Kale       | Caramelized brussels sprouts |
| House cut fries           | Orange ginger rice           |
| Tarragon roasted potatoes | Baked potato                 |

**NEW YORK STRIPLOIN GF**  
8oz 36                      12oz 42

**CENTRE CUT TOP SIRLOIN GF**  
8oz 33

**FILET MIGNON GF**  
7oz 39                      10oz 45  
**ADD BACON \$2.00**

**RIB EYE GF**  
12oz 39                      20oz 56

**BAVETTE GF**  
A QUEBEC FAVORITE, 8oz 29

**PORTERHOUSE GF**  
20oz 53

### PREMIUM ACCOMPANIMENTS 7

- |                                |              |                       |              |
|--------------------------------|--------------|-----------------------|--------------|
| BRANDY PEPPERCORN SAUCE        | <b>VE GF</b> | SWEET POTATO FRIES    | <b>V</b>     |
| SAUTEED MUSHROOMS              | <b>VE GF</b> | ASPARAGUS             | <b>VE GF</b> |
| PARMESAN TRUFFLE POLENTA FRIES | <b>VE</b>    | GARLIC STUDED SPINACH | <b>VE GF</b> |

### TAKE YOUR STEAK TO THE NEXT LEVEL!

#### ADD-ON TO YOUR MEAL

- |                                 |           |  |            |
|---------------------------------|-----------|--|------------|
| <b>SAUTEED ONIONS GF</b>        | <b>3</b>  | <b>PEPPERCORN BUTTER GF</b>  | <b>.00</b> |
|                                 |           | Pink, black, white peppercorn, creamy Madagascar green peppercorn finish, hint of thyme and bay leaves |            |
| <b>BROILED GARLIC SHRIMP GF</b> | <b>9</b>  |  |            |
| <b>4oz LOBSTER TAIL GF</b>      | <b>12</b> | <b>SHALLOT TRUFFLE BUTTER GF</b>   | <b>.00</b> |
|                                 |           | Shallot and thyme butter finished with truffle oil and a hint of bay leaves                            |            |
|                                 |           | <b>BLUE CHEESE BUTTER GF</b>   | <b>.00</b> |
|                                 |           | Blueberries, Stilton, thyme and hint of red wine   |            |

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