

WILD FIRE

STEAKHOUSE & WINE BAR

BURGERS & SANDWICHES

INHOUSE GROUND STRIPLOIN BURGER 13 IN-HOUSE, HAND FORMED GROUND STRIPLOIN BEEF PATTY, HOUSE MADE BBQ SAUCE, AND CHEDDAR CHEESE. SERVED WITH OUR HOUSE CUT FRIES	BEEF DIP SANDWICH 16 SHAVED STRIPLOIN STEAK, HORSERADISH DIJON AIOLI, ARUGULA, PICKLES, GRUYERE, AND AU JUS. SERVED WITH OUR HOUSE CUT FRIES
CAJUN CHICKEN SANDWICH 15 CAJUN SEASONED CHICKEN BREAST, LETTUCE AND PICKLED ONIONS. SERVED WITH OUR HOUSE CUT FRIES.	STEAK SANDWICH 17 SLICED BAVETTE, SAUTÉED ONIONS, MUSHROOMS, PEPPERS, AND HORSERADISH DIJON AIOLI. SERVED WITH OUR HOUSE CUT FRIES

SPECIALTIES

PESTO PASTA VE 15 SPAGHETTINI, ROASTED PINE NUTS, SUNDRIED TOMATOES, GOAT CHEESE AND SEASONAL VEGETABLES, WITH BASIL PESTO	7oz NEW YORK STEAK GF 25 SERVED WITH OUR HOUSE CUT FRIES
HALF RACK OF RIBS GF (OPTIONAL) 19 SERVED WITH SLAW AND OUR HOUSE CUT FRIES	FILET MIGNON GF 27 CERTIFIED ANGUS BEEF TOPPED WITH PEPPERCORN SAUCE. SERVED WITH SEASONAL VEGETABLES AND GARLIC MASHED POTATOES
BEER BATTERED FISH & CHIPS 17 IPA BEER BATTERED HADDOCK, TARTAR SAUCE, AND SLAW. SERVED WITH OUR HOUSE CUT FRIES	

DESSERTS

WILDFIRE CRÈME BRULEE GF CUSTARD MADE WITH MADAGASCAR VANILLA BEANS	SENSATIONAL CHOCOLATE CAKE A DECADENT CHOCOLATEY 4-LAYER CAKE WITH RICH CHOCOLATE ICING
CLASSIC CARROT CAKE WITH JUMBO GEORGIAN PECANS, RAISINS, FRESH CREAM CHEESE AND BUTTER ICING WITH FRESH COCONUT.	NEW YORK CHEESECAKE RICH CHEESECAKE SERVED WITH FRUIT COULIS AND FRESH FRUIT GARNISH

ALL DESSERTS 9

VE = vegetarian **V**=vegan **GF** = gluten free

Please let your server know of any allergies or food sensitivities you may have.

W I L D F R E

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STARTERS

SOUP OF THE DAY FRESH DAILY CREATION	7	HOUSE SALAD V WILDFIRE'S OWN CREATION FEATURING ORGANIC GREENS, RED PEPPER, RED ONION, AND CARROT FRITTES. SERVED WITH A RED WINE HERB VINAIGRETTE	9
WILDFIRE SIGNATURE GRILLED CAESAR SALAD GRILLED ROMAINE HEART, LARDONS OF HOUSE-CURED PORK BELLY, MICRO CROUTONS, GRANA PADANO. SERVED WITH HOUSE MADE CREAMY CAESAR DRESSING	10	SHRIMP MARTINI GF TIGER SHRIMP SERVED WITH HOUSE MADE CITRUS INFUSED COCKTAIL SAUCE	13
ESCARGOTS PROVENCAL MELTED BUTTER, ROASTED GARLIC, PANKO TOPPING	11	CALAMARI FRITTI CORNMEAL CRUSTED, SERVED WITH RED PEPPER AIOLI	13

LIGHTER OPTIONS

TUSCAN KALE STEAK SALAD GF BAVETTE STEAK, ON A BED OF TUSCAN KALE, BUTTERNUT SQUASH, RED ONION, POMEGRANATE SEEDS AND GOAT CHEESE. SERVED WITH OREGANO LIME VINAIGRETTE	19	AHI TUNA SUPER SALAD SEARED AHI TUNA WITH AN ORANGE HOISIN GLAZE, RED AND WHITE QUINOA, RED ONION, ARUGULA, PINEAPPLE SALSA, TOPPED WITH POMEGRANATE SEEDS AND CARROT FRITTES. SERVED WITH A SESAME DRESSING	19
CHICKEN BREAST GF OPTIONAL SERVED WITH YOUR CHOICE OF PIRI PIRI, BBQ OR NATURAL WITH A WILDFIRE SIGNATURE CAESAR SALAD	15		

ALL PREMIUM SIDES 6 SAUTEED MUSHROOMS V GF ASPARAGUS V GF SWEET POTATO FRIES V GF PARMESAN TRUFFLE POLENTA FRIES V PEPPERCORN SAUCE GF

ADD LOBSTER TAIL 12 • GARLIC SHRIMP 6 • ¼ RACK RIBS 9

18% Gratuity added automatically for parties of 8 or more

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