

THANKSGIVING DAY MENU



THURSDAY, NOVEMBER 26, 2026

Traditional Thanksgiving Dinner Served Family Style

APPETIZERS

with our compliments

DEVILED EGGS* • RELISH PLATTER* WITH SPINACH DIP

SALADS

choose two

CAESAR*

romaine, parmesan cheese, garlic croutons

WILDORF*

romaine, spinach, cranberries, raisins, pecans, celery, apples, sunflower seeds, croutons, apple-ranch dressing

THE WILDFIRE CHOPPED SALAD*

roasted chicken, avocado, tomatoes, blue cheese, bacon, scallions, corn, tortilla strips; tossed with citrus lime vinaigrette

MAIN COURSES

choose two

CEDAR-PLANKED SALMON*

brown sugar-soy glaze

ROASTED ALL-NATURAL TURKEY*

hand-sliced white & dark meat,
mushroom-herb stuffing,
cranberry relish, mushroom gravy

SLICED ROAST TENDERLOIN OF BEEF*

shallot-balsamic sauce

SIDE DISHES

choose two

RED SKIN MASHED POTATOES* • SWEET POTATO-PECAN CASSEROLE

ROASTED ASPARAGUS* • CREAMED SPINACH • ROASTED MARKET VEGETABLES*

Add A THIRD SIDE DISH - 3.95 per person

DESSERTS

choose two

PUMPKIN PIE • DOOR COUNTY CHERRY PIE • KEY LIME PIE

MAPLE-PECAN PIE • TRIPLE-LAYER CHOCOLATE CAKE

Add A THIRD DESSERT - 3.95 per person

*These dishes can be modified to be gluten free.

76.95 per person

29.95 children 12 and under

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