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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As a way to offset rising costs, we have added a 3% surcharge to all checks.
You may request to have this taken off your check.

155 - 11/26