

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

APPETIZERS

- SHRIMP & CRAB BISQUE** - corn & red peppers cup 7.95 bowl 11.95
- BAKED FRENCH ONION SOUP** - swiss & asiago cheese. cup 7.95 bowl 11.95
- SKILLET CORNBREAD** - baked fresh daily; honey butter 8.95
- MEDITERRANEAN CHICKEN SKEWERS** - greek yogurt sauce. 12.95
- BISON MEATBALLS** - tomato sauce, asiago cheese. 14.95
- BAKED GOAT CHEESE** - tomato-basil sauce, flatbread 15.95
- CRISPY FRIED FRESH CALAMARI** - cocktail & ranch sauces 19.95
- JUMBO SHRIMP COCKTAIL** - zesty cocktail sauce 19.95
- OVEN-ROASTED LUMP CRAB CAKES** - mustard mayonnaise 19.95
- TUNA TARTARE** - avocado relish, black & white sesame seeds, toast points 21.95
- APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOPS** - apricot sauce . 24.95

PRIME BURGERS

served with fresh-cut french fries & cole slaw

THICK PRIME ANGUS BURGER
shredded lettuce, tomato,
add choice of cheese 1.00
18.95

ALL-NATURAL TURKEY BURGER
white cheddar, roasted red onions,
mustard, mayonnaise
19.95

BISON BURGER
smoked gouda, caramelized onions,
bread & butter pickles, arugula,
dijonnaise sauce
21.95

Add

**MUSHROOMS OR
APPLEWOOD-SMOKED BACON
TO ANY BURGER**
2.00 EACH

SANDWICHES

served with fresh-cut french fries & cole slaw

GRILLED CHICKEN CLUB
bacon, avocado, jalapeño jack,
mustard mayonnaise
18.95

LUMP CRAB CAKE SANDWICH
lettuce, tomato, tartar sauce
24.95

ROASTED PRIME RIB FRENCH DIP
thinly sliced prime rib, au jus,
horseradish cream sauce
27.95

**BLACKENED NEW YORK STRIP
STEAK SANDWICH**
arugula, tomatoes,
white cheddar, ancho mayo
27.95

SIDE DISHES

- COLE SLAW** 5.95
- RED SKIN MASHED POTATOES** 7.95
- AU GRATIN POTATOES** 7.95
- CREAMED SPINACH** 7.95
- BAKED MAC & CHEESE** 8.95
- BROCCOLI & LEMON VINAIGRETTE** 8.95
- ROASTED MARKET VEGETABLES** 8.95
- BAKED IDAHO POTATO** 8.95
- BBQ-RUBBED SWEET POTATO** 8.95
- COTTAGE FRIES & RANCH DRESSING** 8.95
- ROASTED MUSHROOM CAPS** 9.95
- LOADED GIANT BAKED POTATO** 9.95

SALADS

SIDE FOR 1 • SMALL FOR 2-3 • LARGE FOR 4-6

SIDE SMALL LARGE

- FIELD GREENS** 8.95 • 15.95 • 28.95
cucumbers, tomatoes, carrots, croutons
choice of: ranch, 1000 island, red wine vinaigrette,
blue cheese, balsamic, or citrus lime
- CAESAR** 8.95 • 15.95 • 28.95
romaine, parmesan cheese, garlic croutons
- TUSCAN KALE & SPINACH** 9.95 • 16.95 • 30.95
shredded parmesan, chopped eggs,
pumpkin seeds, lemon-parmesan dressing
- GREEK** 9.95 • 16.95 • 30.95
greens, tomatoes, cucumbers, garbanzo beans, celery, feta,
pepperoncini, kalamata olives, red onions, dill, red wine vinaigrette

Add **GRILLED CHICKEN** - 5.00 • **FRIED CALAMARI** - 8.00 • **GRILLED SALMON** - 10.00 • **SLICED TENDERLOIN** - 11.00

THE WILDFIRE CHOPPED SALAD

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

SMALL 18.95 • LARGE 34.95

TAKE HOME A BOTTLE OF OUR CITRUS LIME VINAIGRETTE

FILET MIGNON

Center cut by master butchers from the finest midwestern beef tenderloin.

- BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS** (12 oz.) - grilled red onions 41.95
- PETITE FILET MIGNON** (7 oz.) - for the lighter appetite 49.95
- FILET MIGNON** (10 oz.) - the most tender of all steaks 59.95
- HORSERADISH-CRUSTED FILET** (10 oz.) - wrapped in applewood-smoked bacon 63.95

OSCAR STYLE lump crab, asparagus, béarnaise sauce *Add* 15.00

WILDFIRE SIGNATURE CRUSTS

enjoy your steak even more with one of our crusts - 3.00 EACH

HORSERADISH • BLUE CHEESE • PARMESAN • MUSHROOM

STEAKS & CHOPS

Our steaks and chops are hand-cut by Stock Yards® Packing
of Chicago and aged 28 - 35 days until they reach their ultimate tenderness and taste,
brushed with our seasoning blend and broiled to your preferred temperature

- MUSHROOM-CRUSTED FANCY PORK CHOPS** (16 oz.) 34.95
two all-natural thick center-cut chops
- ROUMANIAN SKIRT STEAK** (12 oz.) 46.95
special marinade, grilled red onions
- NEW YORK STRIP STEAK** (14 oz.) 51.95
broiled to its fullest flavor
- PORTERHOUSE** (22 oz.) 61.95
two favorite cuts, Char Crust® New York strip & filet mignon in one steak
- CHAR CRUST® BONE-IN RIB EYE** (20 oz.) 64.95
very well marbled chop
- LAMB PORTERHOUSE CHOPS** (18 oz.) 59.95
three of Colorado's finest chops, mint chimichurri

Add **BÉARNAISE SAUCE** - 3.00 • **SHRIMP SKEWER** - 10.00 • **CRAB CAKE** - 18.00

WITH YOUR DINNER

choose one of these sides to accompany your dinner

**RED SKIN MASHED POTATOES • AU GRATIN POTATOES • ROASTED MARKET VEGETABLES
FRESH-CUT FRENCH FRIES • BROCCOLI & LEMON VINAIGRETTE • CREAMED SPINACH**

OR

**BBQ-RUBBED SWEET POTATO • BAKED POTATO • BAKED MAC & CHEESE • COTTAGE FRIES - ADD 1.95
ROASTED MUSHROOM CAPS • LOADED GIANT BAKED POTATO - ADD 3.95**

PRIME RIB OF BEEF AU JUS

rubbed with fresh garlic, sea salt, cracked black pepper and slow roasted for six hours

REGULAR CUT (10 oz.) 41.95 • **QUEEN CUT** (16 oz.) 50.95 • **KING CUT** (22 oz.) 59.95

THE KING OF ROASTS - SERVED WITH HORSERADISH CREAM SAUCE

NIGHTLY SPECIALS

limited quantities prepared nightly

MONDAY	SOUTHERN FRIED CHICKEN** cole slaw, red skin mashed potatoes, mushroom gravy, homemade biscuit	28.95
TUESDAY	SPIT-ROASTED TURKEY DINNER mushroom-herb stuffing, cranberry relish, gravy, red skin mashed potatoes	28.95
WEDNESDAY	FIRE-GRILLED GREEK CHICKEN** boneless half chicken, roasted potato wedges, lemon, garlic, herbs	28.95
THURSDAY	BEER-BRAISED SHORT RIBS roasted root vegetables, red skin mashed potatoes	41.95
FRIDAY & SATURDAY	FILET MIGNON WELLINGTON mushroom stuffing, broccolini, au gratin potatoes	57.95
SUNDAY	SPIT-ROASTED HALF LONG ISLAND DUCK sweet cherry sauce, five-grain wild rice	36.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

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.

FRESH FISH & SEAFOOD

flown in fresh daily from both coasts

COCONUT SHRIMP

baked in our 600°F oven,
ginger-coconut sauce
29.95

CEDAR-PLANKED SALMON

brown sugar-soy glaze
32.95

SIMPLY GRILLED WHOLE BRANZINO

lemon, herbs, capers
38.95

EAST COAST SEA SCALLOPS DE JONGHE

garlic breadcrumb crust
39.95

OVEN-ROASTED LUMP CRAB CAKE DINNER

mustard mayonnaise
39.95

AHI TUNA STEAK TERIYAKI

ponzu sauce, wasabi cream,
black & white sesame seeds
39.95

CHICKEN & BARBECUE

SPIT-ROASTED HERB CHICKEN**

all-natural half chicken from
Harrison's Poultry, garlic & herbs
or with zesty barbecue sauce
24.95

CHICKEN MORENO WITH ARTICHOKES

grilled chicken breasts,
oven-dried tomatoes, arugula,
light garlic broth
26.95

LEMON-PEPPER CHICKEN BREASTS

roasted in our 600°F oven
with natural juices
26.95

BARBECUED BABY BACK RIBS

slowly smoked; zesty barbecue sauce,
cole slaw, applesauce
half 24.95 full 37.95

CHICKEN & BABY BACK RIBS COMBO**

half barbecued chicken &
half slab baby back ribs,
cole slaw, applesauce
42.95

~ **sorry, all white meat not available ~