

WILDFIRE

Gluten-Free Menu

YOUR SERVER WILL DISCUSS THE SPECIFIC MODIFICATIONS FROM OUR REGULAR MENU

Appetizers

BAKED FRENCH ONION SOUP - golden brown; swiss & asiago cheese	cup 7.95	bowl 9.95
BAKED GOAT CHEESE - tomato-basil sauce	13.95	JUMBO SHRIMP COCKTAIL - zesty cocktail sauce 17.95
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS - apricot sauce		19.95

Salads

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

	SIDE	SMALL	LARGE
FIELD GREENS - cucumbers, tomatoes, carrots, choice of dressing.	7.95	14.95	26.95
CAESAR - romaine, parmesan cheese, gluten-free croutons	7.95	14.95	26.95
TUSCAN KALE & SPINACH shredded parmesan, chopped eggs, pumpkin seeds, lemon-parmesan dressing	8.95	15.95	28.95
GREEK greens, tomatoes, cucumbers, garbanzo beans, celery, pepperoncini, kalamata olives, feta, red onions, dill, red wine vinaigrette	8.95	15.95	28.95

ADD grilled chicken 5.00 • salmon 8.00 • sliced tenderloin 10.00

THE WILDFIRE CHOPPED SALAD

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

SMALL 17.95 LARGE 32.95

TAKE HOME A BOTTLE OF OUR CITRUS LIME VINAIGRETTE

Prime Burgers & Sandwiches

served on a homemade bun made with Domata Living Flour; cole slaw

ADD mushrooms or applewood-smoked bacon to any burger 2.00 each

THICK PRIME ANGUS BURGER - shredded lettuce, tomato	16.95
THICK PRIME ANGUS CHEESEBURGER - American, cheddar or swiss cheese.	17.95
ALL-NATURAL TURKEY BURGER - white cheddar, roasted red onions, mustard, mayonnaise	17.95
BISON BURGER - all natural; lettuce & tomato add choice of cheese 1.00	18.95
GRILLED CHICKEN CLUB - bacon, avocado, jalapeño jack, mustard mayonnaise	17.95
OPEN-FACED MEDITERRANEAN SALMON SANDWICH - avocado, arugula, tomatoes, cucumber yogurt sauce.	19.95
ROASTED PRIME RIB FRENCH DIP - thinly sliced prime rib, au jus	23.95
BLACKENED NEW YORK STRIP STEAK SANDWICH - arugula, tomatoes, white cheddar, ancho mayo.	23.95

Steaks, Chops & Prime Rib

BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS	35.95	PORTERHOUSE (22 oz.)	54.95
PETITE FILET MIGNON (7 oz.)	41.95	BONE-IN RIB EYE (20 oz.)	56.95
FILET MIGNON (10 oz.)	50.95	PRIME RIB REGULAR CUT (10 oz.)	36.95
PORK CHOPS (16 oz.)	29.95	PRIME RIB QUEEN CUT (16 oz.)	45.95
ROUMANIAN SKIRT STEAK (12 oz.)	41.95	PRIME RIB KING CUT (22 oz.)	53.95
NEW YORK STRIP STEAK (14 oz.)	44.95		

ADD shrimp skewer to your steak 8.00

Fresh Fish & Seafood

CEDAR-PLANKED SALMON - brown sugar-tamari glaze	31.95
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Chicken & Barbecue

SPIT-ROASTED HALF CHICKEN** - all-natural chicken from Harrison's Poultry, garlic & herbs	22.95
BARBECUED CHICKEN** - all-natural half chicken from Harrison's Poultry, broiled with our zesty barbecue sauce	22.95
CHICKEN MORENO WITH ARTICHOKEs	24.95
grilled chicken breasts, oven-dried tomatoes, arugula, light garlic broth	
LEMON-PEPPER CHICKEN BREASTS - roasted in our 600°F oven with natural juices	24.95
BARBECUED BABY BACK RIBS - full, meaty slab, zesty barbecue sauce, cole slaw, applesauce	half 23.95 full 35.95
CHICKEN & BABY BACK RIBS COMBO** - half barbecued chicken & half slab baby back ribs, cole slaw, applesauce	37.95
WEDNESDAYS (DINNER ONLY): FIRE-GRILLED GREEK CHICKEN**	26.95

boneless half chicken, roasted potato wedges, lemon, garlic, herbs

~ **sorry, all white meat not available ~

WITH YOUR DINNER

choose one of these sides to accompany your dinner

RED SKIN MASHED POTATOES • AU GRATIN POTATOES • ROASTED MARKET VEGETABLES • FRESH BROCCOLI lemon vinaigrette

~ OR ~

BBQ-RUBBED SWEET POTATO, BAKED IDAHO POTATO **ADD 1.95** ROASTED MUSHROOM CAPS or LOADED BAKED POTATO **ADD 3.95**

Side Dishes

RED SKIN MASHED POTATOES	5.95	BAKED IDAHO POTATO	6.95
ROASTED MARKET VEGETABLES	5.95	BBQ-RUBBED SWEET POTATO	6.95
AU GRATIN POTATOES	5.95	ROASTED MUSHROOM CAPS	8.95
FRESH BROCCOLI - lemon vinaigrette	7.95	LOADED BAKED POTATO	8.95

Dessert FLOURLESS CHOCOLATE CAKE - hot fudge, whipped cream 6.95

* 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 associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices.

You may request to have this taken off your check, should you choose.