

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

Lunch Menu

EDEN PRAIRIE CENTER
8251 FLYING CLOUD DRIVE
EDEN PRAIRIE, MN
(952) 914-9100

Appetizers

SHRIMP & CRAB BISQUE - corn & red peppers	cup 6.95	bowl 8.95
BAKED FRENCH ONION SOUP - swiss & asiago cheese	cup 6.95	bowl 8.95
BISON MEATBALLS - tomato sauce, asiago cheese	13.95	
BAKED GOAT CHEESE - tomato-basil sauce, flatbread	13.95	
CRISPY FRIED FRESH CALAMARI - cocktail & ranch sauces	15.95	
SHRIMP COCKTAIL - zesty cocktail sauce	17.95	
OVEN-ROASTED LUMP CRAB CAKES - mustard mayonnaise	19.95	

ROASTED PRIME RIB OF BEEF AU JUS*

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

8 oz. LUNCH CUT 32.95 • 10 oz. REGULAR CUT 36.95

THE KING OF ROASTS IS SERVED WITH HORSERADISH SAUCE

Luncheon Plates

choice of red skin mashed potatoes, fresh-cut french fries, fresh broccoli with lemon vinaigrette, creamed spinach, au gratin potatoes, or roasted vegetables

~ or ~
bbq-rubbed sweet potato, giant baked potato or cottage fries ADD 1.95 roasted mushroom caps or loaded baked potato ADD 3.95

CHICKEN & RIBS

LEMON-PEPPER CHICKEN BREAST - roasted in our 600°F oven with natural juices	18.95
ROASTED HALF CHICKEN** - all-natural chicken, garlic & herbs.	21.95
BARBECUED CHICKEN** - all-natural half chicken, zesty barbecue sauce	21.95
BARBECUED BABY BACK RIBS - half slab of ribs, same zesty barbecue sauce, cole slaw	22.95

~ **sorry, all white meat not available ~

FRESH FISH & SEAFOOD

COCONUT SHRIMP - baked in our 600°F oven; ginger-coconut sauce	18.95
CEDAR-PLANKED SALMON* - brown sugar-soy glaze	22.95
OVEN-ROASTED LUMP CRAB CAKE - mustard mayonnaise	23.95
FRESH FISH OF THE DAY - ask your server about today's fresh catch	A.Q.

STEAKS & CHOPS*

MUSHROOM-CRUSTED FANCY PORK CHOP - all-natural, thick center-cut chop	19.95
BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS - grilled red onions	23.95
PETITE FILET MIGNON add a signature crust 2.00	34.95
FILET MEDALLION DUO choose two crusts - parmesan, horseradish or blue cheese	31.95

Salads

	SIDE	SMALL	LARGE
SIDE for 1 • SMALL for 2-3 • LARGE for 4-6			
FIELD GREENS - cucumbers, tomatoes, carrots, choice of dressing	7.95	13.95	24.95
CAESAR - romaine, parmesan cheese, garlic croutons	7.95	13.95	24.95
TUSCAN KALE & SPINACH - shredded parmesan, chopped eggs, pumpkin seeds, lemon-parmesan dressing	8.95	14.95	26.95
GREEK - greens, tomatoes, cucumbers, garbanzo beans, celery, pepperoncini, kalamata olives, feta, red onions, dill, red wine vinaigrette	8.95	14.95	26.95
ADD grilled chicken 5.00 • fried calamari 7.00 • salmon* 7.00 • sliced tenderloin* 8.00			

THE WILDFIRE CHOPPED SALAD

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

SMALL 17.95 • LARGE 30.95

TAKE HOME A BOTTLE OF OUR CITRUS LIME VINAIGRETTE

Sandwiches

served with fresh-cut french fries and cole slaw

PRIME BURGERS*

THICK PRIME ANGUS BURGER - shredded lettuce, tomato	16.95
THICK PRIME ANGUS CHEESEBURGER - cheddar, american, swiss, jalapeño jack or blue cheese	17.95
BISON BURGER - all natural; lettuce & tomato add choice of cheese 1.00	18.95

SIGNATURES

GRILLED CHICKEN CLUB - bacon, avocado, jalapeño jack, mustard mayonnaise	16.95
DILL-CRUSTED WALLEYE SANDWICH - lettuce, tomato, tartar sauce	19.95
LUMP CRAB CAKE SANDWICH - lettuce, tomato, tartar sauce	21.95
ROASTED PRIME RIB FRENCH DIP* - thinly sliced prime rib, au jus	22.95
BLACKENED NEW YORK STRIP STEAK SANDWICH* - arugula, tomatoes, white cheddar, ancho mayo	22.95
SLICED TURKEY SANDWICH - avocado, white cheddar, arugula, cucumber, tomato, honey mustard	15.95

Side Dishes

COLE SLAW	4.95	RED SKIN MASHED POTATOES	5.95	AU GRATIN POTATOES	5.95
FRESH-CUT FRENCH FRIES	5.95	CREAMED SPINACH	5.95	BBQ-RUBBED SWEET POTATO	6.95
BALSAMIC-ROASTED VEGETABLES	5.95	GIANT BAKED IDAHO POTATO	6.95	FRESH BROCCOLI - lemon vinaigrette	7.95
COTTAGE FRIES - ranch dressing	6.95	ROASTED MUSHROOM CAPS	7.95	LOADED BAKED POTATO	8.95

* 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.