

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	12.95	
BAKED GOAT CHEESE - tomato-basil sauce, focaccia	13.95	
CRISPY FRIED FRESH CALAMARI - cocktail & ranch sauces	15.95	
SHRIMP COCKTAIL - zesty cocktail sauce	16.95	
OVEN-ROASTED LUMP CRAB CAKES - mustard mayonnaise	20.95	

Salads

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

Prime Burgers & Sandwiches

served with fresh-cut french fries and cole slaw
add mushrooms or applewood-smoked bacon to any burger 2.00 each

THICK PRIME ANGUS BURGER*	16.95
add choice of cheese 1.00	
ALL-NATURAL TURKEY BURGER	17.95
white cheddar, roasted red onions, mustard, mayonnaise	
HIGH PLAINS® BISON BURGER*	18.95
all natural; lettuce & tomato add choice of cheese 1.00	
GRILLED CHICKEN CLUB	16.95
bacon, avocado, jalapeño jack, mustard mayonnaise	
LUMP CRAB CAKE SANDWICH	23.95
lettuce, tomato, tartar sauce	
ROASTED PRIME RIB FRENCH DIP*	23.95
thinly sliced prime rib, au jus	
BLACKENED NEW YORK STRIP STEAK SANDWICH*	24.95
arugula, tomatoes, white cheddar, ancho mayo	

* This item may be served undercooked. 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.

WILDFIRE® Dinner Menu

STEAKS, CHOPS & SEAFOOD

TYSONS GALLERIA

Filet Mignon*

center cut by Master Butchers from the finest midwestern beef tenderloin

BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS - grilled red onions	34.95
PETITE FILET MIGNON - for the lighter appetite	41.95
FILET MIGNON - the most tender of all steaks	49.95
HORSERADISH-CRUSTED FILET - HOUSE SPECIALTY, wrapped in applewood-smoked bacon	52.95

~ medium well & well done filets will be butterflied ~

Steaks & Chops*

our steaks and chops are hand-cut by Stock Yards Packing of Chicago and aged 21 - 28 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 - two all-natural thick center-cut chops	29.95
ROUMANIAN SKIRT STEAK - special marinade, one of our favorites!	41.95
NEW YORK STRIP STEAK - broiled to its fullest flavor	45.95
PORTERHOUSE - two favorite cuts, Char Crust® New York strip & filet mignon in a single steak	53.95
CHAR CRUST® BONE-IN RIB EYE - very well marbled chop	54.95

ADD TO YOUR STEAK shrimp skewer 9.00 • lump crab cake 20.00

WILDFIRE SIGNATURE CRUSTS

enjoy your steak even more with one of our crusts - 2.00 each
HORSERADISH • BLUE CHEESE • PARMESAN

Fresh Fish & Seafood

flown in daily from both coasts

COCONUT SHRIMP - baked in our 600°F oven; ginger-coconut sauce	27.95
CEDAR-PLANKED SALMON* - brown sugar-soy glaze	31.95
OVEN-ROASTED LUMP CRAB CAKE DINNER - mustard mayonnaise	40.95
FRESH FISH OF THE DAY - ask your server about today's fresh catch	A.Q.

WITH YOUR DINNER

choose one of these sides to accompany your dinner

RED SKIN MASHED POTATOES • CREAMED SPINACH • ROASTED VEGETABLES
FRESH-CUT FRENCH FRIES • FRESH BROCCOLI lemon vinaigrette

~ OR ~

BBQ-RUBBED SWEET POTATO, GIANT BAKED POTATO or COTTAGE FRIES ADD 1.95
ROASTED MUSHROOM CAPS or LOADED BAKED POTATO ADD 3.95

STEAK ORDERING GUIDE

BLUE - cold, red center	MEDIUM RARE - red, warm center	MEDIUM WELL - dull, pink center
RARE - very red, cool center	MEDIUM - pink, hot center	WELL - broiled throughout

NIGHTLY SPECIALS

limited quantities prepared nightly

Monday & Tuesday: SOUTHERN FRIED CHICKEN** 25.95
cole slaw, red skin mashed potatoes, mushroom gravy, homemade biscuit, grade "A" honey

Wednesday: LUMP CRAB CAKE-CRUSTED RAINBOW TROUT 44.95
mustard sauce, roasted vegetables

Thursday: BEER-BRAISED SHORT RIBS 35.95
roasted root vegetables, red skin mashed potatoes

Friday: FILET MIGNON WELLINGTON* 49.95
mushroom stuffing, broccolini, au gratin potatoes

Saturday: PARMESAN-CRUSTED NEW YORK STEAK* 48.95
roasted mushroom caps, creamed spinach

Sunday: SPIT-ROASTED TURKEY DINNER 25.95
mushroom-herb stuffing, cranberry relish, gravy, red skin mashed potatoes

ROASTED PRIME RIB OF BEEF AU JUS*

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

10 oz. REGULAR CUT 36.95 • 16 oz. QUEEN CUT 45.95

22 oz. KING CUT 54.95

THE KING OF ROASTS IS SERVED WITH HORSERADISH SAUCE

Chicken & Barbecue

SPIT-ROASTED HALF CHICKEN** 21.95
all-natural chicken, garlic & herbs or with zesty barbecue sauce

LEMON-PEPPER CHICKEN BREASTS 23.95
roasted in our 600°F oven with natural juices

BARBECUED BABY BACK RIBS half 22.95 full 36.95
full, meaty slab, zesty barbecue sauce, cole slaw, applesauce

CHICKEN & BABY BACK RIBS COMBO** 39.95
half barbecued chicken and half slab baby back ribs, cole slaw, applesauce

~ **sorry, all white meat not available ~

Side Dishes

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