

Appetizers

SHRIMP & CRAB BISQUE - corn & red peppers	cup 7.95	bowl 10.95
BAKED FRENCH ONION SOUP - swiss & asiago cheese	cup 7.95	bowl 10.95
MEDITERRANEAN CHICKEN SKEWERS - greek yogurt sauce	11.95	
BISON MEATBALLS - tomato sauce, asiago cheese	14.95	
BAKED GOAT CHEESE - tomato-basil sauce, flatbread	14.95	
CRISPY FRIED FRESH CALAMARI - cocktail & ranch sauces	17.95	
JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	18.95	
OVEN-ROASTED LUMP CRAB CAKES - mustard mayonnaise	19.95	
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS	21.95	
apricot sauce		

Salads

SIDE for 1 • SMALL for 2-3 • LARGE for 4-6	SIDE	SMALL	LARGE
FIELD GREENS	7.95	14.95	26.95
cucumbers, tomatoes, carrots, choice of: ranch, 1000 island, red wine vinaigrette, blue cheese, balsamic, or citrus lime			
CAESAR	7.95	14.95	26.95
romaine, parmesan cheese, garlic croutons			
TUSCAN KALE & SPINACH	8.95	15.95	28.95
shredded parmesan, chopped eggs, pumpkin seeds, lemon-parmesan dressing			
GREEK	8.95	15.95	28.95
greens, tomatoes, cucumbers, garbanzo beans, celery, pepperoncini, kalamata olives, feta, red onions, dill, red wine vinaigrette			
ADD grilled chicken 5.00 • fried calamari 8.00 • salmon 9.00 • 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 17.95 • LARGE 32.95

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	17.95
shredded lettuce, tomato, add choice of cheese 1.00	
ALL-NATURAL TURKEY BURGER	18.95
white cheddar, roasted red onions, mustard, mayonnaise	
BISON BURGER	19.95
all natural; lettuce & tomato add choice of cheese 1.00	
GRILLED CHICKEN CLUB	18.95
bacon, avocado, jalapeño jack, mustard mayonnaise	
LUMP CRAB CAKE SANDWICH	23.95
lettuce, tomato, tartar sauce	
ROASTED PRIME RIB FRENCH DIP	24.95
thinly sliced prime rib, au jus	
BLACKENED NEW YORK STRIP STEAK SANDWICH	24.95
arugula, tomatoes, white cheddar, ancho mayo	

WILDFIRE® Dinner Menu

STEAKS, CHOPS & SEAFOOD

Filet Mignon

center cut by Master Butchers from the finest midwestern beef tenderloin

BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS (12 oz.) - grilled red onions	38.95
PETITE FILET MIGNON (7 oz.) - for the lighter appetite	45.95
FILET MIGNON (10 oz.) - the most tender of all steaks	54.95
HORSERADISH-CRUSTED FILET - HOUSE SPECIALTY (10 oz.) - wrapped in applewood-smoked bacon	58.95
OSCAR STYLE lump crab, asparagus, béarnaise sauce ADD 15.00	
~ 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 (16 oz.) - two all-natural thick center-cut chops	31.95
ROUMANIAN SKIRT STEAK (12 oz.) - special marinade, grilled red onions	43.95
NEW YORK STRIP STEAK (14 oz.) - broiled to its fullest flavor.	47.95
PORTERHOUSE (22 oz.) - two favorite cuts, Char Crust® New York strip & filet mignon in a single steak.	59.95
CHAR CRUST® BONE-IN RIB EYE (20 oz.) - very well marbled chop	59.95
BROILED LAMB PORTERHOUSE CHOPS (18 oz.) - three of Colorado's finest chops, mint chimichurri	59.95

ADD TO YOUR STEAK béarnaise sauce 3.00 • shrimp skewer 9.00 • crab cake 18.00

WILDFIRE SIGNATURE CRUSTS

enjoy your steak even more with one of our crusts - 3.00 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	29.95
CEDAR-PLANKED SALMON - brown sugar-soy glaze	32.95
EAST COAST SEA SCALLOPS DE JONGHE - roasted in our hearth oven	38.95
OVEN-ROASTED LUMP CRAB CAKE DINNER - mustard mayonnaise	39.95
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 • AU GRATIN POTATOES • ROASTED MARKET VEGETABLES • CREAMED SPINACH
FRESH-CUT FRENCH FRIES • FRESH BROCCOLI lemon vinaigrette
~ OR ~
BBQ-RUBBED SWEET POTATO, BAKED POTATO, BAKED MAC & CHEESE, 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: SOUTHERN FRIED CHICKEN** 27.95
cole slaw, red skin mashed potatoes, mushroom gravy, homemade biscuit, grade "A" honey

Tuesday: SPIT-ROASTED TURKEY DINNER 27.95
mushroom-herb stuffing, cranberry relish, gravy, red skin mashed potatoes

Wednesday: FIRE-GRILLED GREEK CHICKEN** 27.95
boneless half chicken, roasted potato wedges, lemon, garlic, herbs

Thursday: BEER-BRAISED SHORT RIBS 37.95
roasted root vegetables, red skin mashed potatoes

Friday & Saturday: FILET MIGNON WELLINGTON 54.95
mushroom stuffing, broccolini, au gratin potatoes

Sunday: SPIT-ROASTED HALF LONG ISLAND DUCK 36.95
sweet cherry sauce, five-grain wild rice

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 39.95 • (16 oz.) QUEEN CUT 48.95
(22 oz.) KING CUT 56.95

THE KING OF ROASTS IS SERVED WITH HORSERADISH SAUCE

Chicken & Barbecue

SPIT-ROASTED HALF CHICKEN**	24.95
all-natural chicken from Harrison's Poultry, garlic & herbs or with zesty barbecue sauce	
CHICKEN MORENO WITH ARTICHOKE	26.95
grilled chicken breasts, oven-dried tomatoes, arugula, light garlic broth	
LEMON-PEPPER CHICKEN BREASTS	26.95
roasted in our 600°F oven with natural juices	
BARBECUED BABY BACK RIBS	half 24.95 full 37.95
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	5.95	ROASTED MARKET VEGETABLES	6.95
RED SKIN MASHED POTATOES	6.95	BAKED IDAHO POTATO	7.95
AU GRATIN POTATOES	6.95	BBQ-RUBBED SWEET POTATO	7.95
CREAMED SPINACH	6.95	COTTAGE FRIES - ranch dressing	8.95
BAKED MAC & CHEESE	7.95	ROASTED MUSHROOM CAPS	9.95
FRESH BROCCOLI - lemon vinaigrette 7.95		LOADED BAKED POTATO	9.95

* 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. You may request to have this taken off your check.