

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	16.95	
SHRIMP COCKTAIL - zesty cocktail sauce	17.95	
OVEN-ROASTED LUMP CRAB CAKES - mustard mayonnaise	19.95	

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

THICK PRIME ANGUS BURGER*	16.95
add choice of cheese 1.00	
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	21.95
lettuce, tomato, tartar sauce	
ROASTED PRIME RIB FRENCH DIP*	22.95
thinly sliced prime rib, au jus	
BLACKENED NEW YORK STRIP STEAK SANDWICH*	22.95
arugula, tomatoes, white cheddar, ancho mayo	

WILDFIRE® Dinner Menu

STEAKS, CHOPS & SEAFOOD

EDEN PRAIRIE CENTER

Filet Mignon*

center cut by Master Butchers from the finest midwestern beef tenderloin

BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS - grilled red onions	38.95
PETITE FILET MIGNON - for the lighter appetite	45.95
FILET MIGNON - the most tender of all steaks	52.95
HORSERADISH-CRUSTED FILET - HOUSE SPECIALTY, wrapped in applewood-smoked bacon	55.95

~ 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	33.95
ROUMANIAN SKIRT STEAK - special marinade, one of our favorites!	43.95
NEW YORK STRIP STEAK - broiled to its fullest flavor	49.95
PORTERHOUSE - two favorite cuts, Char Crust® New York strip & filet mignon in a single steak	57.95
CHAR CRUST® BONE-IN RIB EYE - very well marbled chop	57.95

ADD TO YOUR STEAK shrimp skewer 9.00 • crab cake 18.00

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	31.95
CEDAR-PLANKED SALMON* - brown sugar-soy glaze	34.95
DILL-CRUSTED WALLEYE - lemon butter	36.95
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 VEGETABLES • CREAMED SPINACH
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
RARE - very red, cool center

MEDIUM RARE - red, warm center
MEDIUM - pink, hot center

MEDIUM WELL - dull, pink center
WELL - broiled throughout

NIGHTLY SPECIALS

limited quantities prepared nightly

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

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

Wednesday & Thursday: BEER-BRAISED SHORT RIBS 36.95
roasted root vegetables, red skin mashed potatoes

Friday & Saturday: FILET MIGNON WELLINGTON* 51.95
mushroom stuffing, broccolini, au gratin potatoes

Sunday: PARMESAN-CRUSTED NEW YORK STEAK* 52.95
roasted mushroom caps

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

ROASTED HALF CHICKEN** 23.95
all-natural chicken, garlic & herbs or with zesty barbecue sauce

LEMON-PEPPER CHICKEN BREASTS 25.95
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
AU GRATIN POTATOES 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
FRESH BROCCOLI - lemon vinaigrette 7.95	LOADED BAKED POTATO 8.95