

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, focaccia 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
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|--|------|-------|-------|
| | SIDE | SMALL | LARGE |
| FIELD GREENS SALAD | 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* 9.00

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* 17.95
 add choice of cheese 1.00
 HIGH PLAINS® 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* 23.95
 melted cheese, au jus
 BLACKENED NEW YORK STRIP STEAK SANDWICH* 24.95
 arugula, tomatoes, white cheddar, ancho mayo

WILDFIRE® Dinner Menu

STEAKS, CHOPS & SEAFOOD

CHICAGO

Filet Mignon*

center cut by Master Butchers from the finest midwestern beef tenderloin

- BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS - grilled red onions 36.95
 PETITE FILET MIGNON - for the lighter appetite 42.95
 FILET MIGNON - the most tender of all steaks 51.95
 HORSERADISH-CRUSTED FILET - HOUSE SPECIALTY, wrapped in applewood-smoked bacon 54.95

~ 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 32.95
 ROUMANIAN SKIRT STEAK - special marinade, one of our favorites! 42.95
 NEW YORK STRIP STEAK - broiled to its fullest flavor 47.95
 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 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 28.95
 CEDAR-PLANKED SALMON* - brown sugar-soy glaze 32.95
 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	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** 25.95
 cole slaw, red skin mashed potatoes, mushroom gravy, homemade biscuit, grade "A" honey

Tuesday: SPIT-ROASTED TURKEY DINNER 25.95
 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 36.95
 roasted root vegetables, red skin mashed potatoes

Friday & Saturday: FILET MIGNON WELLINGTON* 50.95
 mushroom stuffing, broccolini, au gratin potatoes

Sunday: PARMESAN-CRUSTED NEW YORK STEAK* 51.95
 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

- SPIT-ROASTED HALF CHICKEN** 23.95
 all-natural chicken from Harrison's Poultry, 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

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|---|---|
| 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 |