

Appetizers

- SHRIMP & CRAB BISQUE - corn & red peppers cup 7.95 bowl 9.95
 BAKED FRENCH ONION SOUP - swiss & asiago cheese . . . cup 7.95 bowl 9.95
 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
 JUMBO SHRIMP COCKTAIL - zesty cocktail sauce 17.95
 OVEN-ROASTED LUMP CRAB CAKES - mustard mayonnaise 19.95
 APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS 19.95
 apricot sauce

Salads

- SIDE for 1 • SMALL for 2-3 • LARGE for 4-6
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|----------------------------------------------------------------------------------------------------------------------------------------|------|-------|-------|
| | SIDE | SMALL | LARGE |
| FIELD GREENS | 7.95 | 14.95 | 26.95 |
| cucumbers, tomatoes, carrots, choice of: ranch, italian,
1000 island, 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 8.00 • sliced tenderloin 10.00 | | | |

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 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 17.95
bacon, avocado, jalapeño jack, mustard mayonnaise
 LUMP CRAB CAKE SANDWICH 22.95
lettuce, tomato, tartar sauce
 ROASTED PRIME RIB FRENCH DIP 23.95
thinly sliced prime rib, au jus
 BLACKENED NEW YORK STRIP STEAK SANDWICH 23.95
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 35.95
 PETITE FILET MIGNON (7 oz.) - for the lighter appetite 41.95
 FILET MIGNON (10 oz.) - the most tender of all steaks 50.95
 HORSERADISH-CRUSTED FILET - HOUSE SPECIALTY (10 oz.) - wrapped in applewood-smoked bacon 53.95
 ~ 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 (16 oz.) - two all-natural thick center-cut chops 29.95
 ROUMANIAN SKIRT STEAK (12 oz.) - special marinade, one of our favorites! 41.95
 NEW YORK STRIP STEAK (14 oz.) - broiled to its fullest flavor. 44.95
 PORTERHOUSE (22 oz.) - two favorite cuts, Char Crust® New York strip & filet mignon in a single steak. 54.95
 CHAR CRUST® BONE-IN RIB EYE (20 oz.) - very well marbled chop 56.95
 ADD TO YOUR STEAK béarnaise sauce 2.00 • shrimp skewer 8.00 • 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 27.95
 CEDAR-PLANKED SALMON - brown sugar-soy glaze 31.95
 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** 25.95
cole slaw, red skin mashed potatoes, mushroom gravy,
homemade biscuit, grade "A" honey
 Tuesday: SPIT-ROASTED TURKEY DINNER 26.95
mushroom-herb stuffing, cranberry relish, gravy,
red skin mashed potatoes
 Wednesday: FIRE-GRILLED GREEK CHICKEN** 26.95
boneless half chicken, roasted potato wedges, lemon, garlic, herbs
 Thursday: BEER-BRAISED SHORT RIBS 35.95
roasted root vegetables, red skin mashed potatoes
 Friday & Saturday: FILET MIGNON WELLINGTON 49.95
mushroom stuffing, broccolini, au gratin potatoes
 Sunday: SPIT-ROASTED HALF LONG ISLAND DUCK 33.95
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 36.95 • (16 oz.) QUEEN CUT 45.95
 (22 oz.) KING CUT 53.95

THE KING OF ROASTS IS SERVED WITH HORSERADISH SAUCE

Chicken & Barbecue

- SPIT-ROASTED HALF CHICKEN** 22.95
all-natural chicken from Harrison's Poultry, garlic & herbs or with zesty barbecue sauce
 CHICKEN MORENO WITH ARTICHOKEs 24.95
grilled chicken breasts, oven-dried tomatoes, arugula, light garlic broth
 LEMON-PEPPER CHICKEN BREASTS 24.95
roasted in our 600°F oven with natural juices
 BARBECUED BABY BACK RIBS half 23.95 full 35.95
full, meaty slab, zesty barbecue sauce, cole slaw, applesauce
 CHICKEN & BABY BACK RIBS COMBO** 37.95
half barbecued chicken and half slab baby back ribs, cole slaw, applesauce

~ **sorry, all white meat not available ~

Side Dishes

- | | |
|-----------------------------------------|-----------------------------------------------|
| COLE SLAW 4.95 | ROASTED MARKET VEGETABLES 5.95 |
| RED SKIN MASHED POTATOES 5.95 | BAKED IDAHO POTATO 6.95 |
| AU GRATIN POTATOES 5.95 | BBQ-RUBBED SWEET POTATO 6.95 |
| CREAMED SPINACH 5.95 | COTTAGE FRIES - ranch dressing 7.95 |
| BAKED MAC & CHEESE 7.95 | ROASTED MUSHROOM CAPS 8.95 |
| FRESH BROCCOLI - lemon vinaigrette 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.