

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
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 | 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: 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 |

* 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.