

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

Lunch Menu

159 W. ERIE ST.
CHICAGO, IL
(312) 787-9000

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

ROASTED PRIME RIB OF BEEF AU JUS*
rubbed with fresh garlic, sea salt, cracked black pepper
and slow roasted for six hours
8 oz. LUNCH CUT 32.95 • 10 oz. REGULAR CUT 36.95

THE KING OF ROASTS IS SERVED WITH HORSERADISH SAUCE

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

Luncheon Plates

choice of red skin mashed potatoes, fresh-cut french fries, fresh broccoli with lemon vinaigrette, creamed spinach, au gratin potatoes, or roasted vegetables
~ or ~
bbq-rubbed sweet potato, giant baked potato or cottage fries ADD 1.95 roasted mushroom caps or loaded baked potato ADD 3.95

CHICKEN & RIBS

LEMON-PEPPER CHICKEN BREAST - roasted in our 600°F oven with natural juices	18.95
SPIT-ROASTED HALF CHICKEN** - all-natural chicken from Harrison's Poultry, garlic & herbs	21.95
BARBECUED CHICKEN** - all-natural half chicken from Harrison's Poultry, zesty barbecue sauce	21.95
BARBECUED BABY BACK RIBS - half slab of ribs, same zesty barbecue sauce, cole slaw	22.95

~ **sorry, all white meat not available ~

FRESH FISH & SEAFOOD

COCONUT SHRIMP - baked in our 600°F oven; ginger-coconut sauce	18.95
CEDAR-PLANKED SALMON* - brown sugar-soy glaze	22.95
OVEN-ROASTED LUMP CRAB CAKE - mustard mayonnaise	23.95
FRESH FISH OF THE DAY - ask your server about today's fresh catch	A.Q.

STEAKS & CHOPS*

MUSHROOM-CRUSTED FANCY PORK CHOP - all-natural, thick center-cut chop	19.95
BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS - grilled red onions	23.95
PETITE FILET MIGNON add a signature crust 2.00	34.95
FILET MEDALLION DUO choose two crusts - parmesan, horseradish or blue cheese	31.95

Salads

	SIDE	SMALL	LARGE
SIDE for 1 • SMALL for 2-3 • LARGE for 4-6			
FIELD GREENS - cucumbers, tomatoes, carrots, choice of dressing	7.95	13.95	24.95
CAESAR - romaine, parmesan cheese, garlic croutons	7.95	13.95	24.95
TUSCAN KALE & SPINACH - shredded parmesan, chopped eggs, pumpkin seeds, lemon-parmesan dressing	8.95	14.95	26.95
GREEK - greens, tomatoes, cucumbers, garbanzo beans, celery, pepperoncini, kalamata olives, feta, red onions, dill, red wine vinaigrette	8.95	14.95	26.95

ADD grilled chicken 5.00 • fried calamari 7.00 • salmon 7.00 • sliced tenderloin 9.00

Sandwiches

served with fresh-cut french fries and cole slaw

PRIME BURGERS*

THICK PRIME ANGUS BURGER - shredded lettuce, tomato	17.95
THICK PRIME ANGUS CHEESEBURGER - cheddar, american, swiss, jalapeño jack or blue cheese	18.95
HIGH PLAINS® BISON BURGER - all natural; lettuce & tomato add choice of cheese 1.00	19.95

SIGNATURES

GRILLED CHICKEN CLUB - bacon, avocado, jalapeño jack, mustard mayonnaise	18.95
OPEN-FACED MEDITERRANEAN SALMON SANDWICH* - avocado, arugula, tomatoes, cucumber yogurt sauce	19.95
LUMP CRAB CAKE SANDWICH - lettuce, tomato, tartar sauce	23.95
ROASTED PRIME RIB FRENCH DIP* - melted cheese, au jus	23.95
BLACKENED NEW YORK STRIP STEAK SANDWICH* - arugula, tomatoes, white cheddar, ancho mayo	24.95

Side Dishes

COLE SLAW	4.95	RED SKIN MASHED POTATOES	5.95	AU GRATIN POTATOES	5.95
FRESH-CUT FRENCH FRIES	5.95	CREAMED SPINACH	5.95	BBQ-RUBBED SWEET POTATO	6.95
BALSAMIC-ROASTED VEGETABLES	5.95	GIANT BAKED IDAHO POTATO	6.95	FRESH BROCCOLI - lemon vinaigrette	7.95
COTTAGE FRIES - ranch dressing	6.95	ROASTED MUSHROOM CAPS	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.

A 3% restaurant surcharge has been added to all guest checks. If you would like this removed, please let us know.