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SHRIMP & CRAB BISQUE - corn & red peppers cup 7.95 bowl 10.9	2 5
BAKED FRENCH ONION SOUP - swiss & asiago cheese cup 7.95 bowl 10.9	2 5
MEDITERRANEAN CHICKEN SKEWERS - greek yogurt sauce	2 5
BISON MEATBALLS - tomato sauce, asiago cheese	2 5
BAKED GOAT CHEESE - tomato-basil sauce, flatbread	2 5
CRISPY FRIED FRESH CALAMARI - cocktail & ranch sauces	2 5
JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	2 5
OVEN-ROASTED LUMP CRAB CAKES - mustard mayonnaise	2 5
APPLEWOOD-SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS 21.9 apricot sauce	₹5
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SIDE for 1 • SMALL for 2-3 • LARGE for 4-6	SIDE	SMALL	LARGE
FIELD GREENS	7.95 •	14.95	26.95
CAESAR	7.95 •	14.95	26.95
TUSCAN KALE & SPINACH			
GREEK	8.95	15.95	28.95
ADD grilled chicken 5.00 • fried calamari 8.00 • salmon* 9.00	• sliced	tenderloin	1 1.00

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*
BISON BURGER*
GRILLED CHICKEN CLUB
DILL-CRUSTED FRESH WALLEYE SANDWICH
LUMP CRAB CAKE SANDWICH 23.95 lettuce, tomato, tartar sauce
ROASTED PRIME RIB FRENCH DIP*
BLACKENED NEW YORK STRIP STEAK SANDWICH* 24.95 arugula, tomatoes, white cheddar, ancho mayo

WILDFIRE Dinner Menu

EDEN PRAIRIE CENTER =

Filet Wlignon

center cut by Master Butchers from the finest midwestern beef tenderloin

BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS (12 oz.) - grilled red onions	39.95
PETITE FILET MIGNON (7 oz.) - for the lighter appetite	46.95
FILET MIGNON (10 oz.) - the most tender of all steaks	55.95
HORSERADISH-CRUSTED FILET (10 oz.) - HOUSE SPECIALTY, wrapped in applewood-smoked bacon	59.95

OSCAR STYLE lump crab, asparagus, béarnaise sauce ADD 15.00

~ medium well & well done filets will be butterflied ~

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

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MUSHROOM-CRUSTED FANCY PORK CHOPS (16 oz.) - two all-natural thick center-cut chops	33.95
ROUMANIAN SKIRT STEAK (12 oz.) - special marinade, grilled red onions	43.95
NEW YORK STRIP STEAK (14 oz.) - broiled to its fullest flavor	49.95
PORTERHOUSE (22 oz.) - two favorite cuts, Char Crust® New York strip & filet mignon in a single steak.	59.95
CHAR CRUST® BONE-IN RIB EYE (20 oz.) - very well marbled chop	59.95
BROILED LAMB PORTERHOUSE CHOPS (18 oz.) - three of Colorado's finest chops, mint chimichurri	59.95

ADD TO YOUR STEAK béarnaise sauce 3.00 • shrimp skewer 9.00 • crab cake 18.00

WILDFIRE SIGNATURE CRUSTS

enjoy your steak even more with one of our crusts - 3.00 each HORSERADISH • BLUE CHEESE • PARMESAN

Fresh Fish & Seafood

flown in daily from both coasts

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 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 - pink, hot center

MEDIUM RARE - red, warm center MEDIUM WELL - dull, pink center WELL - broiled throughout

NIGHTLY SPECIALS =

limited quantities prepared nightly

Monday: SOUTHERN FRIED CHICKEN**	28.95
Juesday: ROASTED TURKEY DINNER	28.95
Wednesday & Thursday: BEER-BRAISED SHORT RIBS roasted root vegetables, red skin mashed potatoes	39.95
Triday & Saturday: FILET MIGNON WELLINGTON* mushroom stuffing, broccolini, au gratin potatoes	55.95
Sunday: PARMESAN-CRUSTED NEW YORK STEAK* roasted mushroom caps, creamed spinach	53.95

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 39.95 • 16 oz. Queen cut 48.95 22 oz. KING CUT 56.95

THE KING OF ROASTS IS SERVED WITH HORSERADISH SAUCE

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——— Chicken & Barbecue ——	
	25.95
CHICKEN MORENO wm ARTICHOKES	26.95
LEMON-PEPPER CHICKEN BREASTS	26.95
BARBECUED BABY BACK RIBS half 24.95 full 3 full, meaty slab, zesty barbecue sauce, cole slaw, applesauce	37.95
CHICKEN & BABY BACK RIBS COMBO** half barbecued chicken and half slab baby back ribs, cole slaw, applesauce	41.95
\sim **sorry, all white meat not available \sim	

Side .	Dishes =====
COLE SLAW	ROASTED MARKET VEGETABLES 6.95
RED SKIN MASHED POTATOES 6.95	BAKED IDAHO POTATO 7.95
AU GRATIN POTATOES6.95	BBQ-RUBBED SWEET POTATO 7.95
FRESH-CUT FRENCH FRIES6.95	COTTAGE FRIES - ranch dressing 8.95
CREAMED SPINACH	ROASTED MUSHROOM CAPS9.95
FRESH BROCCOLI - lemon vinaigrette 7.95	LOADED BAKED POTATO9.95

^{*} 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.