

WILDFIRE SIGNATURE CAESAR SALAD

grilled romaine hearts, lardons of house-cured pork belly, micro croutons, grana padano, roasted garlic dressing

CALAMARI FRITTI

cornmeal crusted and served with red pepper aioli

ESCARGOT

broiled in rich garlic butter, topped with panko breadcrumbs

SPINACH SALAD

goat cheese, cranberries, candied walnuts, blueberry balsamic vinaigrette

DERON'S VERY CHEESY GARLIC BREAD

bread dripping with garlic butter and oozing with melted cheese

SOUP OF THE DAY

chef inspired daily creation

BEEF DIP SANDWICH

shaved striploin steak, horseradish Dijon aioli, au jus, house-cut fries

CRUSTED BASA

cornmeal crusted Basa, red pepper aioli drizzle, with black-eyed peas, corn, red pepper, cilantro and seasonal vegetables

IN-HOUSE GROUND STRIPLOIN BURGER

house-made BBQ sauce, house-cut fries, cheddar cheese

CHICKEN BREAST GF

Piri Piri or house-made BBQ chicken breast served with a chopped Caesar salad

1/2 RACK WILDFIRE BACK RIBS GF

with house-cut fries and spiced salsa Verde aioli dipping sauce

WILD PORCINI MUSHROOM RISOTTO V

wild forest mushroom with truffle oil and Reggiano Parmesan

\$28 per person

tax & gratuity additional

WINTERLICIOUS

JANUARY 26-FEBRUARY 8, 2018

LOOKING FOR **AMAZING ENHANCERS TO** YOUR MEAL?

CHECK OUT THE TENT CARD ON YOUR TABLE

VE - vegetarian

V - vegan

GF - gluten free

CLASSIC CARROT CAKE

moist cake with jumbo Georgia pecans, fresh cream cheese and butter icing with fresh coconut

BLACK & WHITE TRIPLE "C" CHEESECAKE

chocolate brownie, chocolate cheesecake and chocolate mousse all combined for chocolate decadence.

NEW YORK CHEESECAKE

ultimate creamy vanilla cheesecake with all butter shortbread crust. Served with fresh chef selected daily topping

CAROLE'S CHOCOLATE CAKE

the moistest, fudgiest 3 layer chocolate cake (guaranteed to satisfy)