

# W I L D F I R E

STEAKHOUSE & WINE BAR

**SOUP OF THE DAY**  
fresh daily creation

**SPINACH SALAD** **VE**  
goat cheese, cranberries, candied walnuts, blueberry balsamic vinaigrette

**WILDFIRE SIGNATURE CAESAR SALAD**  
grilled romaine hearts, lardons of house-cured pork belly, micro croutons, grana padano, roasted garlic dressing

**ESCARGOTS PROVENCAL**  
herbed butter, roasted garlic, panko

**GRILLED CUTTLEFISH** **GF**  
With a sweet spicy Chimichirri sauce

**CALAMARI FRITTI**  
Cornmeal crusted, served with red pepper aioli

**BROILED GARLIC SHRIMP**  
Six buttery shrimp broiled with Panko Breadcrumbs

**SEARED POLENTA** **VE**  
Seared polenta in a light tomato sauce with sauteed red peppers, spinach and sundried tomatoes topped with Grana Padano

**FILET MIGNON (Tenderloin)**  
grilled to perfection with our signature blend of seasonings, served with garlic mashed potatoes and seasonal vegetables

**WILDFIRE SIGNATURE BACK RIBS** **GF**  
house cut fries

**NEW YORK STRIPLOIN** **GF**  
garlic mashed potatoes and seasonal vegetables

**PAN SEARED FILET OF RAINBOW TROUT** **GF**  
spicy maple butter with lemon risotto and seasonal vegetables

**LAMB SHANK** **GF**  
braised with Krombacher dark, Pommery mustard infused mashed potatoes

**TWIN CHICKEN BREAST** **GF**  
spicy piri piri or BBQ sauce, rosemary roasted potatoes, seasonal vegetables

**WILD MUSHROOM RAGOUT WITH GNOCCHI** **VE**  
a creamy blend of wild mushrooms served on a bed of fresh gnocchi

**SEAFOOD PASTA**  
a blend of fresh seafood in a lemon dill sauce with spinach and cherry tomatoes.

**\$43 per person**  
*tax & gratuity additional*

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

**CHECK OUT THE TENT CARD ON YOUR TABLE**

**WINTERLICIOUS**<sup>OM</sup>  
JANUARY 26-FEBRUARY 8, 2018  
Produced by 

**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

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