

WILD FIRE

STEAKHOUSE & WINE BAR

APPETIZERS

SOUP OF THE DAY 9 FRESH DAILY CREATION	GRILLED CALAMARI GF 16 WARM SALSA WITH TOMATO, CAPERS, BLACK OLIVES, RED ONION, SALSA VERDE
WILDFIRE'S OWN FRENCH ONION SOUP 11 A FRESHLY PREPARED FAVORITE MADE FROM RICH BEEF STOCK WITH CARAMELIZED SWEET ONIONS	BROILED CAJUN GARLIC SHRIMP 16 SIX CAJUN SEASONED SHRIMP BROILED WITH PANKO BREADCRUMBS
ESCARGOTS PROVENCAL 14 MELTED BUTTER, ROASTED GARLIC, PANKO TOPPING	BEEF CARPACCIO GF 17 ARUGULA, LEMON, GARLIC CHIPS, SHAVED GRANA PADANO, WHITE TRUFFLE OIL

SOCIALABLES

DERON'S VERY CHEESY GARLIC BREAD VE 10 BREAD DRIPPING WITH GARLIC BUTTER AND OOZING WITH MELTED CHEESE	SHRIMP MARTINI GF 16 TIGER SHRIMP, CITRUS INFUSED COCKTAIL SAUCE
FOUR CHEESE SPINACH DIP VE 15 CREAMY BLEND OF GRUYERE, PADANO, GOAT, AND CREAM CHEESE BLENDED WITH SPINACH AND SERVED WITH GRILLED NAAN BREAD	AHI TUNA CUPS 16 DICED AHI TUNA, AVOCADO, AND CUCUMBER LIGHTLY SEASONED WITH SOY AND SESAME SERVED IN A CRISPY WON TON CUP
CALAMARI FRITTI 16 CORN MEAL CRUSTED, SERVED WITH RED PEPPER AIOLI	SEARED SCALLOPS GF 16 SEARED SEA SCALLOPS SERVED WITH CAULIFLOWER PUREE, PICKLED ONIONS AND PORK LARDONS
STEAK BONNE BOUCHE GF 17 SEASONED BITES OF STEAK WITH CHIMICHURRI SAUCE AND HORSERADISH AIOLI FOR DIPPING.	GRAVLAX TOAST 18 CITRUS COLD CURED SALMON SERVED WITH CREAM CHEESE, RED ONION, AND FRIED CAPERS ON GRILLED BAGUETTE SLICE



VE = vegetarian **V**=vegan **GF** = gluten free

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SALADS

WILDFIRE HOUSE SALAD V 11
 WILDFIRE'S OWN CREATION FEATURING ORGANIC GREENS, RED PEPPER, RED ONION, CARROT WITH A RED WINE HERB VINAIGRETTE

WILDFIRE SIGNATURE GRILLED CAESAR SALAD 14
 GRILLED ROMAINE HEARTS, LARDONS OF HOUSE-CURED PORK BELLY, MICRO CROUTONS, GRANA PADANO, ROASTED GARLIC DRESSING

HEIRLOOM BEET SALAD VE GF 14
 ORGANIC GREENS, SHAVED FENNEL, RED ONION, TOASTED PUMPKIN SEEDS, FETA CHEESE

CAPRESE SALAD VE 14
 FRESH SLICED BEEFSTEAK TOMATOES WITH FIOR DI LATTE MOZZARELLA, DRIZZLED WITH FRESH BASIL PESTO AND BALSAMIC REDUCTION

AHI TUNA SUPER SALAD 24
 SEARED AHI TUNA WITH AN ORANGE HOISIN GLAZE ON RED AND WHITE QUINOA, RED ONION, ARUGULA, PINEAPPLE SALSA SESAME DRESSING TOPPED WITH FRIED RICE NOODLES AND POMEGRANATE SEEDS

TUSCAN KALE STEAK SALAD GF 24
 FLANK STEAK, CHICAGO STYLE ON A BED OF TUSCAN KALE, BUTTERNUT SQUASH, RED ONION, POMEGRANATE SEEDS WITH FETA CHEESE AND OREGANO LIME VINAIGRETTE



ARTISINAL HANDHELDS

WHISKEY BBQ BURGER 18
 WHISKEY BBQ SAUCE, CARAMELIZED ONIONS, GOAT CHEESE, AND ARUGULA ATOP OUR INHOUSE GROUND STRIPLOIN BEEF PATTY SERVED WITH HOUSE CUT FRIES

BACON, BRIE & BRUSSELS BURGER 19
 MELTED BRIE, CRISPY BACON, CARAMELIZED ONIONS BRUSSELS SPROUTS, TOPPING OUR IN HOUSE GROUND STRIPLOIN BEEF PATTY SERVED WITH HOUSE CUT FRIES

CHICKEN PROSCIUTTO BRIE SANDWICH 20
 SEASONED CHICKEN BREAST, TOPPED WITH PROSCIUTTO, BRIE, ARUGULA AND CAJUN AIOLI ON A BRIOCHE BUN WITH HOUSE CUT FRIES.

MUSHROOM BEAN BURGER VE 16
 A PATTY OF KIDNEY BEANS, AND MUSHROOM DUXELLE TOPPED WITH AVACADO, AND PICKLED ASPARAGUS SERVED WITH HOUSE CUT FRIES

PREMIUM ACCOMPANIMENTS 6

BRANDY PEPPERCORN SAUCE **VE GF**
 SAUTEED MUSHROOMS **VE GF**
 PARMESAN TRUFFLE POLENTA FRIES **VE**

SWEET POTATO FRIES **V**
 ASPARAGUS **VE GF**
 GARLIC STUDDERD SPINACH **VE GF**

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Served with seasonal vegetables and a choice of the following:

(unless otherwise indicated)

sautéed Tuscan kale

house cut fries

rosemary roasted potatoes

pommery mashed potatoes

garlic mashed potatoes

baked potato

orange ginger rice

Moroccan quinoa

savoury lentils

POULTRY & BONES

TWIN CHICKEN BREAST 28
GF (OPTIONAL)

GRILLED AND FINISHED WITH SPICY PIRI PIRI SAUCE, HOUSE-MADE BBQ SAUCE OR NATURAL

MIXED GRILL GF (OPTIONAL) 30
PIRI PIRI CHICKEN BREAST, ½ RACK OF RIBS

WILDFIRE BACK RIBS GF (OPTIONAL)
18OZ FULL RACK 30 HALF RACK 25

MIAMI RIB GF 30
BRAISED LONG BONE BEEF RIB SERVED OVER GARLIC MASHED POTATOES, SEASONAL VEGETABLES AND DRIZZLED WITH AU JUS

STRAIGHT FROM THE SEA

HERB CRUSTED HADDOCK 22
BAKED HADDOCK WITH HERB PANKO CRUST SERVED WITH SAUTEED TUSCAN KALE AND POMMERY MASHED POTATOES

BLACKENED TILAPIA WITH PINEAPPLE SALSA GF 24
BLACKENED TILAPIA, FRESH PINEAPPLE SALSA SERVED WITH SAUTEED TUSCAN KALE AND CHOICE OF SIDE.

GRILLED SALMON WITH RED PEPPER CHIMICHURRI GF 29
GRILLED ATLANTIC SALMON WITH RED PEPPER CHIMICHURRI SAUCE AND MOROCCAN QUINOA

PANFRIED PICKEREL GF 29
PAN FRIED PICKEREL WITH SAUTEED SPINACH, TARRAGON ROASTED FINGERLING POTATOES AND LEMON BUERRE BLANC SAUCE

SESAME CRUSTED SEARED AHI TUNA 29
SERVED ON A BED OF ORANGE GINGER RICE WITH SEASONAL VEGETABLES AND CITRUS GLAZE

TWIN LOBSTER TAILS GF 30
2, 4OZ TAILS, WASABI MASHED POTATOES, SEASONAL VEGETABLES, GARLIC DRAWN BUTTER
ADD ANOTHER 4OZ LOBSTER TAIL 11



PASTA & RICE

PESTO PASTA VE 19
SPAGHETTINI, ROASTED PINE NUTS, SUNDRIED TOMATOES, GOAT CHEESE, SEASONAL VEGETABLES, BASIL PESTO
ADD SHRIMP 9

TENDERLOIN FETTUCINI 29
BEEF TENDERLOIN, WILD MUSHROOMS, ASPARAGUS, CREAMY CHIPOTLE SAUCE, GRANA PADANO

WILD PORCINI MUSHROOM RISOTTO VE GF 26
WILD FOREST MUSHROOM WITH TRUFFLE OIL AND REGGIANO PARMESAN

SEAFOOD PASTA 30
A BLEND OF FRESH SEAFOOD IN A LEMON DILL CREAM SAUCE WITH SPINACH, AND CHERRY TOMATOES

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STEAKS

AGING

All our steaks are aged in house for a minimum of 40 days to enhance tenderness and flavour

PREMIUM CUTS

FILET MIGNON

extremely tender and very lean

SIRLOIN

lean and flavourful cut

NY STRIPLOIN

juicy with slight marbling adding to the flavour

RIB EYE

more fully marbled giving it a very rich full flavour.

PORTERHOUSE

best of both worlds with the tenderloin and juicy striploin!

SEASONING

All our steaks are finished to perfection with our own herbaceous, in house, WILDFIRE seasoning blend

HOW DO YOU LIKE YOUR STEAK PREPARED?

- BLUE:** seared outside, completely red throughout
- PITTSBURGH:** charred on the outside and blue rare on the inside
- CHICAGO:** cooked to the desired temperature and charred on the outside
- RARE:** seared outside, and still red 75% through the centre
- MED-RARE:** seared outside, with 50% red center
- MEDIUM:** seared outside, 35% pink showing inside
- MED-WELL:** a slight hint of pink
- WELL DONE:** fully cooked, no pink

Served with seasonal vegetables and a choice of the following:

- | | | |
|---------------------------|-------------------------|--------------------|
| Sautéed Tuscan kale | pommery mashed potatoes | orange ginger rice |
| house cut fries | garlic mashed potatoes | Moroccan quinoa |
| rosemary roasted potatoes | baked potato | savoury lentils |

NEW YORK STRIPLOIN GF
8oz 36 12oz 42 16oz 48

RIB EYE GF
12oz 39 20oz 56

FILET MIGNON GF
7oz 39 10oz 45

SMOKED BACON WRAPPED FILET MIGNON GF
7oz 42 10oz 48

BAVETTE GF
A QUEBEC FAVORITE, 8oz 28

PORTERHOUSE GF
20oz 53

CENTRE CUT TOP SIRLOIN GF
8oz 33

TOMAHAWK GF
3.15/oz (32-56oz)

TAKE YOUR STEAK TO THE NEXT LEVEL!

ADD-ON TO YOUR MEAL

SAUTEED ONIONS GF .00

PEPPERCORN BUTTER GF .00

pink, black, white peppercorn, creamy Madagascar green peppercorn finish, hint of thyme and bay leaves

SHALLOT TRUFFLE BUTTER GF .00

shallot and thyme butter finished with truffle oil, hint of bay leaves

BLUE CHEESE BUTTER GF .00

blueberries, stilton, thyme, hint of red wine

BLUE CHEESE CRUST GF 7

MUSHROOM RAGOUT GF 9

BROILED GARLIC SHRIMP GF 9

A LA OSCAR 12

GRILLED SCALLOP SKEWER GF 12

Add a 4oz Lobster Tail GF FOR ONLY 11

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