

W I L D F R E

ROOM DELIVERY MENU

Available between 4 pm to 9 pm from Tuesday to Saturday.

- All items are packed in disposable boxes for your safety
- Order for pick up at the Restaurant or get it delivery to your room
 - DELIVERY FEE OF \$ 5 ADDED TO EVERY BILL
- 18% delivery gratuity will be included in your bill for delivery
- Payment at the door by credit, debit card or cash

Please call extension #5006 for delivery

SALADS

WILDFIRE HOUSE SALAD **VE** 13

Wildfire's own creation featuring organic greens, bell peppers, red onions, cucumber, tomato, and topped with crumbled feta. Tossed in a mint, basil and dill vinaigrette

WILDFIRE SIGNATURE GRILLED CAESAR SALAD 15

Grilled romaine heart, house-made bacon bits, micro croutons, and Grana Padano. Served with house-made creamy Caesar dressing

HEIRLOOM BEET SALAD **VE** 14

Organic greens, red onions, and fresh heirloom beets in a red wine vinaigrette. Topped with crumbled feta and roasted pumpkin seeds

ADD TO SALAD: CHICKEN BREAST 11 6 oz NY STRIPLOIN 16 SALMON 20

APPETIZERS

SHRIMP MARTINI **GF** 18

Tiger shrimp, served with house-made citrus infused cocktail sauce.

VERY CHEESY GARLIC BREAD **VE** 14

Bread dripping with garlic butter and oozing with melted cheese. Served with house-made creamy Caesar dipping sauce.

COCONUT SHRIMP 17

6 golden brown tiger shrimp with our special coconut breading. Served with lemon aioli.

CALAMARI FRITTI 18

Cornmeal crusted, served with red pepper aioli.

FOUR CHEESE SPINACH DIP **VE** 18

Creamy blend of Gruyere, Grana Padano, goat, and cream cheese blended with spinach and garlic. Served with fried Naan bread.

VE = vegetarian V = vegan GF = gluten free

Prices and items subject to change without notice

ENTREES

GRILLED SALMON 32

Atlantic salmon with a Katsu hoisin glaze. Served with seasonal vegetables and garlic herb roasted potatoes.

PORTOBELLO RAVIOLI VE 28

Portobello filled ravioli with sautéed mushrooms in a light peppercorn brandy cream sauce, Finished with a light drizzle of truffle oil.

TENDERLOIN FETTUCCINI 32

Beef tenderloin, mushrooms, asparagus, and Grana Padano served in a creamy chipotle sauce.

SEAFOOD PASTA 32

Baby Shrimp, bay scallops, salmon, and spinach in a tomato basil sauce on fettuccini. Topped with Grana Padano.

WILDFIRE BACK RIBS GF (optional) Half rack 26 Full rack 35

House blended BBQ sauce. Served with seasonal vegetables and house cut fries.

MIXED GRILL GF (optional) 33

Piri piri chicken breast and ½ rack of ribs. Served with seasonal vegetables and garlic herbed potatoes.

TWIN CHICKEN BREAST 29

Grilled and finished with either spicy piri piri sauce, house made BBQ sauce or natural. Served with seasonal vegetables and garlic herb potatoes.

WILDFIRE CHEESEBURGER & FRIES 19

In-house ground beef patty, cheddar cheese, red onion, lettuce, tomato, pickles on a brioche bun and house cut fries.

ADD BACON \$2.00

NEW YORK STRIPLOIN	8 oz 35	12 oz 44
FILET MIGNON	7 oz 37	10 oz 46
RIB EYE	12 oz 44	20 oz 54
CENTRE CUT TOP SIRLOIN	8 oz 34	

All our steaks are finished to perfection with our own herbaceous, in-house made, WILDFIRE seasoning blend and served with seasonal vegetables and garlic mashed potatoes

PREMIUM ADD ONS: 7

Shrimp skewer, sautéed asparagus, sautéed mushrooms, peppercorn Brandy sauce, sweet potato fries

DESSERTS

all desserts 10

SALTED CARAMEL CHEESECAKE

White chocolate cheesecake, chocolate cookie crumb base and salted caramel topping

CHOCOLATE LAVA CAKE

Warm chocolate cake filled with chocolate ganache

CLASSIC CARROT CAKE

Jumbo Georgian pecans, fresh cream cheese frosting and butter icing with fresh coconut

NEW YORK CHEESECAKE

Fresh fruit coulis topping