

# 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 at your room
- 15% delivery charge will be included in your bill for delivery
- Payment at the door by credit, debit card or cash

**Please call extension #5006 for delivery**

## APPETIZERS

### SHRIMP MARTINI **GF** 16

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

### KALE & GREENS SUPER SALAD **VE** 13

Kale & organic greens, dried apricots, strawberries blueberries, feta and toasted almonds. Served with an apple cider vinaigrette

### WILDFIRE SIGNATURE GRILLED CAESAR SALAD 14

Grilled romaine heart, lardons of house-cured pork belly, micro croutons, and Grana Padano. Served with house-made creamy Caesar dressing

### VERY CHEESY GARLIC BREAD 9

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

### GRILLED MARINATED BEEF BROCHETTES 15

Bbq beef marinated with a garlic rub and served with a hoisin katsu sauce

### STEAMED ASIAN DUMPLINGS 14

Pork dumplings served with a mildly spicy Szechuan dipping sauce

**Vegetarian option available**

### CALAMARI FRITTI 15

Cornmeal crusted, served with red pepper aioli

## ENTREES

### GRILLED SALMON 26

Grilled Atlantic salmon with a hoisin katsu glaze. Served with seasonal vegetables and marjoram roasted potatoes

### TWIN LOBSTER TAILS 34

2, 4oz tails served with drawn garlic butter, seasonal vegetables and wasabi mashed potatoes

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## PORTOBELLO RAVIOLI **VE** 25

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

## TENDERLOIN LINGUINI 26

Beef tenderloin, wild mushrooms, asparagus, and Grana Padano served in a creamy chipotle sauce on linguini

## SEAFOOD PASTA 26

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

## WILDFIRE'S ALL TIME FAVORITE BACK RIBS **GF (optional)**

Full rack **29** Half rack **22**

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

## CHICKEN KALE SALAD 22

Grilled chicken on a bed of Kale & organic greens, with red onion and carrots, strawberries, blueberries, walnuts and goat cheese. Served with hoisin and herb vinaigrette

**NEW YORK STRIPLOIN 8 oz 29 12 oz 38**

**FILET MIGNON 7 oz 31 10 oz 39**

**RIB EYE 12oz 35 20oz 45**

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

**For the perfect match add a 4 oz Lobster Tail 14**

## WILDFIRE CHEESEBURGER & FRIES 18

Cheese, sautéed onions, lettuce, tomato, pickles, Brioche bun and hand cut fries

## CHICKEN SANDWICH 17

Bacon, lettuce, tomato, house made BBQ sauce, Brioche bun and hand cut fries

### PREMIUM ADD ONS: 6

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

## DESSERTS

all desserts 9

### SALTED CARAMEL CHEESECAKE

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

### CHOCOLATE KAHLUA CAKE

Warm chocolate cake and Kahlua topping

### CLASSIC CARROT CAKE

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

### NEW YORK CHEESECAKE

Fresh fruit coulis topping