

APPETIZERS

SOUP OF THE DAY 10

Fresh daily creation

WILDFIRE'S OWN FRENCH ONION SOUP 13

A freshly prepared favourite made from caramelized sweet onions and a rich layer of Swiss cheese

ESCARGOTS PROVENCAL 16

Melted butter, roasted garlic, panko topping

BROILED CAJUN GARLIC SHRIMP 18

Six cajun seasoned shrimp broiled with panko breadcrumbs

BEEF CARPACCIO GF 19

Arugula, lemon, garlic chips, shaved Grana Padano and white truffle oil

CALAMARI FRITTI 18

Cornmeal crusted, served with red pepper aioli

SHRIMP MARTINI GF 18

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

FOUR CHEESE SPINACH DIP VE 17

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

WILDFIRE HOUSE SALAD V 13

Wildfire's own creation featuring organic greens, red pepper, red onion and carrot frites. Served with a red wine herb vinaigrette

WILDFIRE SIGNATURE GRILLED CAESAR SALAD 16

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

TUSCAN KALE STEAK SALAD GF 27

Bavette steak, on a bed of tuscan kale, butternut squash, red onion, pomegranate seeds and goat cheese. Served with an oregano lime vinaigrette

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From The Grill

From The Sea

WHISKEY BBQ BURGER 20

Whiskey BBQ Sauce, Caramelized Onions, Goat Cheese And Arugula Atop Our In-House, Hand Formed Ground Striploin Beef Patty Served With Our House Cut Fries

WILDFIRE BACK RIBS GF (optional)

Full rack 32 Half rack 27
Served With Our House Cut Fries

TWIN CHICKEN BREASTS 31

GF (optional)
Grilled And Finished With Spicy Piri Piri Sauce, House-Made BBQ Sauce Or Natural. Served With Seasonal Vegetables And Tarragon Roasted Potatoes

MIXED GRILL GF (optional) 33

Piri Piri Chicken Breast, ½ Rack Of Ribs. Served With Seasonal Vegetables And Tarragon Roasted Potatoes

Lamb Rack GF (optional) 29

Served With Seasonal Vegetables And Tarragon Roasted Potatoes.

HERB BAKED HADDOCK 27

Baked Haddock With Herb Panko Crust. Served With Seasonal Vegetables And Garlic Mashed Potatoes

GRILLED SALMON 32

Grilled Atlantic Salmon With A Citrus Glaze. Served With Seasonal Vegetables And Orange Ginger Rice

SESAME CRUSTED SEARED AHI TUNA 32

Sesame Seed Crusted Tuna With A Citrus Glaze. Served With Seasonal Vegetables And Orange Ginger Rice

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Pasta

PESTO PASTA **VE** 22

Spaghettini, roasted pine nuts, sundried tomatoes, goat cheese and seasonal vegetables, with basil pesto

ADD SHRIMP 9

TENDERLOIN FETTUCCINI 32

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

BUTTERNUT SQUASH RAVIOLI 32

Served with Grana Padano in a white truffle oil cream sauce

Steaks

NEW YORK STRIPLOIN **GF**

8oz 39 12oz 45

FILET MIGNON **GF**

7oz 42 10oz 48

RIB EYE **GF**

12oz 42 20oz 59

BAVETTE **GF**

8oz 32

CENTRE CUT TOP SIRLOIN **GF**

8oz 36

PORTERHOUSE **GF**

20oz 56

All Steaks Served With
Garlic Mash Potatoes And Seasonal
Vegetable

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Sides

BRANDY PEPPERCORN SAUCE	8	VE GF
SAUTED MUSHROOMS	8	
SWEET POTATO FRIES	8	V
ASPARAGUS	8	VE GF
GARLIC STUDED SPINACH	8	VE GF
SAUTEED ONIONS	8	GF

Add-ons

BROILED GARLIC SHRIMP	10	GF
PEPPERCORN BUTTER	.00	
SHALLOT TRUFFLE BUTTER	.00	
BLUE CHEESE BUTTER	.00	

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Desserts

WILDFIRE CRÈME BRULÉE GF 11

Traditional vanilla custard made in-house with Madagascar vanilla beans
Our signature dessert from day 1!

BLACK & WHITE TRIPLE "C" CHEESECAKE 11

Chocolate brownie, chocolate cheesecake and chocolate mousse all combined for chocolate decadence.
Unparalleled!

CLASSIC CARROT CAKE 11

Carrot cake with Jumbo Georgian Pecans, fresh cream cheese and butter icing with fresh coconut. *What else can we say!*

NEW YORK CHEESECAKE 11

The ultimate creamy vanilla cheesecake. Served with fruit coulis and garnished with fresh fruit

SENSATIONAL CHOCOLATE CAKE 11

A sensationally rich chocolate cake. *Sure to satisfy any chocolate craving!*

FRESH BERRIES GF 11

An assortment of fresh berries topped with whipped cream

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RED WINES BOTTLES

Calamus Estate Winery, Cabernet Sauvignon, ON	270
Cave Spring Cellars, Pinot Noir, ON	80
Redstone Winery, Cabernet-Merlot, ON	59
Stratus, Tollgate, Cabernet Sauvignon/cabernet Franc, ON	82
Vineland Estate Winery, cabernet Merlot, ON	68
Mission Hill Family Estate Winery, Reserve Merlot	43
Mission Hill Family Estate Winery, Reserve Shiraz	62
Stanners Vineyard, Cabernet Franc	62
Errazuriz, Cabernet Sauvignon, Chile	69
Vieja Bodega, Malbec, Argentina	58
Deakin Estate, Shiraz, Australia	45
Phoenix Penley Estate, Cabernet Sauvignon, Australia	34
The Boxer, Mollydooker, Shiraz, Australia	69

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RED WINES BOTTLES

Two Hands, Sexy Beast, Cabernet Sauvignon, Australia	102
Yalumba Bush, Grenache, Australia	94
Chateau Larose, Perganson, France	106
Chateau Larose, Trinuandon, France	90
Doudet-Naudin, Pinot Noir, France	58
Antinori, Il Bruciato, Tenuta Guado al Tasso, Superiore, Italy	104
Banfi, Col di Sasso, Cabernet-Sangiovese, Italy	40
Brillio, Cabernet Sauvignon/Merlot, Italy	78
Bocelli, Sangiovese, Italy	78
Castello di Gabbiano, Bellezza, Chianti Classico, Italy	127
Masi, Brolo di Campofiorin Oro, Italy	88
Masi, Seriego Alighieri, Vaio, Amarone Classico, Italy	195
Charles Smith, Cabernet Sauvignon, US	89

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RED WINES BOTTLES

Cypress, Cabernet Sauvignon, by J.Lohr, US	56
Guenoc, Cabernet Sauvignon, US	83
Noble Tree, Cabernet Sauvignon, US	93
The Dreaming Tree, Cabernet Sauvignon, US	49
Freemark Abbey, Cabernet Sauvignon, US	141
2003 Silver Oak, Alexander Valley, Cabernet Sauvignon, US	230
Blackstone, Merlot, US	46
Dancing Coyote, Pinot Noir, US	94
Solid Ground, Pinot Noir, US	52
Bogle Vineyards, Phantom, Zinfandel/Petite Sirah, US	94
Michael David, 6th Sense Syrah, US	74
McManis, Petite Sirah, US	61
Peju, Merlot, US	150

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WHITE WINES BOTTLES

Cave Spring Cellars, Dolomite, Chardonnay , ON	44
Colaneri Estate Winery, Stallechua Riesling , ON	44
Domaine Queylus, Chardonnay , ON	69
Flaxbourne, Sauvignon Blanc, New Zealand	54
David Butterfield, Chardonnay, France	58
Paul Mas, Viognier, France	54
Andrian Trelano, Pinot Grigio, Italy	58
Masi Possesioni, Sauvignon Blanc, Italy	39
Eventi, Pinot Grigio, Italy	40
McMannis, Chardonnay, US	57
Sycamore Lane, White Zinfandel, US	42
Chateau St Jean, Fume Blanc, US	55

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1/2 BOTTLES SPARKLING

Cabert, Prosecco, 375ml, Italy 36

Cave Spring Cellars, Riesling, ON 29

Kendall Jackson, Chardonnay, US 50

Masi Costasera , Amarone della Valpolicella,
Classico, Italy 71

J.Lohr, Los Osos, Merlot, US 50

Schug, Pinot Noir , US 76

Jeio, Cuvee Brut Rose 45

Villa Sandi, Il Fresco 41

Louis Roderer, Brut Champagne 176

Lanson, Black Label, Brut Champagne 156

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The background of the entire page is a close-up, high-contrast image of a wildfire. The flames are bright yellow and orange, with some darker, smoky areas, set against a black background. The fire appears to be rising and spreading across the frame.

Wildfire Steakhouse Room Service Menu

Hours

Lunch:

Monday – Friday:
11:30am – 3:30pm

Dinner:

Monday – Saturday:
4pm – 10pm
Sunday:
4pm – 9pm