

Happy Valentine's Day

Wildfire Hors D'oeuvres

Truffle carpaccio crostini, smoked salmon mousse with cucumber and a fresh Caprese skewer

Appetizers

SEAFOOD CHOWDER

A hearty house made creamy chowder with a blend of fresh seafood

WILDFIRE SIGNATURE CAESAR SALAD

Grilled romaine hearts, lardons of house-cured pork belly, micro croutons, Grana Padano, with house made Caesar dressing

ESCARGOTS

Escargot steeped in garlic and butter then topped with panko breadcrumbs for a crispy garlicky bite

CRAB CAKES

A mixture of snow crabmeat, red and green peppers, seasoning and panko bread crumbs fried to perfection

SHRIMP MARTINI **GF**

Tiger shrimp served with citrus infused cocktail sauce

GRILLED PORTABELLO WITH SPINACH **GF**

Grilled portabello mushroom topped with pistachio crusted goat cheese served on a bed of wilted spinach with a raspberry dressing

Main Courses

FILET MIGNON WITH MUSHROOM RAGOUT **GF**

Grilled tenderloin topped with our house made brandy mushroom ragout. Served with seasonal vegetables and garlic mashed potatoes

NEW YORK STRIPLOIN AND SHRIMP **GF**

Grilled New York Striploin served with a skewer of broiled garlic shrimp, seasonal vegetables and garlic mashed potatoes

BRAISED LAMB SHANK

Lamb slow cooked in a braise of Krombacher Dark beer. Served with seasonal vegetables and garlic mashed potatoes

Twin chicken breasts grilled and served in rich Marsala wine reduction with sautéed mushrooms

GRILLED SALMON WITH ROASTED RED PEPPER COULIS **GF**

Grilled salmon on a bed of garlic studded sautéed spinach drizzled with roasted red pepper coulis. Served with tarragon roasted potatoes

PORCINI TRUFFLE RISOTTO **VE,GF**

Wild forest mushroom risotto with Grana Padano and topped with a drizzle of white truffle oil

CHICKEN MARSALA

BACK RIBS

Desserts

SENSATIONAL CHOCOLATE CAKE

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

NEW YORK CHEESECAKE

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

WILDFIRE CRÈME BRULÉE **GF**

Traditional vanilla custard made in-house with Madagascar vanilla beans

Our signature dessert from day 1!

CLASSIC CARROT CAKE

Carrot cake with Jumbo Georgian Pecans, fresh cream cheese and butter icing with fresh coconut.

What else can we say!

\$79 per person before tax and 18% gratuity

W I L D F I R E
STEAKHOUSE & WINE BAR