

HORS D'OEUVRES

Chef's selection of delicious items to share

STARTERS

SOUP OF THE DAY

Fresh daily creation

CALAMARI FRITTI

Cornmeal crusted, served with spicy red pepper aioli

BEEF CARPACCIO *gf*

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

ESCARGOT PROVENCAL

Melted butter, roasted garlic and panko topping

SIGNATURE CAESAR SALAD

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

BROILED CAJUN GARLIC SHRIMP

Six cajun seasoned shrimp broiled with

MAINS

8 OZ NEW YORK STRIPLOIN *gf*

Served with seasonal vegetables and garlic mashed potatoes

TWIN CHICKEN BREASTS *gf (optional)*

Finished with spicy piri piri sauce or house made bbq sauce. Served with seasonal vegetables and tarragon roasted potatoes

WILDFIRE BACK RIBS *gf (optional)*

Served with our house cut fries

FRENCHED BONE IN VEAL CHOP

Grain fed veal chop, served with seasonal vegetables and garlic mashed potatoes

BUTTERNUT SQUASH RAVIOLI *ve*

Fresh oyster mushrooms and Grana Padano served in a white truffle butter sauce

HERB BAKED HADDOCK

Baked haddock with herb panko crust served with seasonal vegetables and garlic mashed potatoes

TUSCAN KALE STEAK SALAD *gf*

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

DESSERTS

WILDFIRE CRÈME BRULEE *gf*

Traditional homemade vanilla custard using Madagascar vanilla beans

CLASSIC CARROT CAKE

Carrot cake with jumbo Georgia pecans, fresh cream cheese and butter icing with coconut

NEW YORK CHEESECAKE

Ultimate creamy vanilla cheesecake served with fruit coulis and fresh fruit garnish

SENSATIONAL CHOCOLATE CAKE

A decadent 4 layer chocolate cake



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