

Appetizers

SHRIMP & CRAB BISQUE - corn & red peppers	cup 4.95	bowl 6.95
BAKED FRENCH ONION SOUP - golden brown, swiss & asiago cheese	cup 4.95	bowl 7.95
WOOD OVEN-BAKED PRETZELS - sharp beer cheddar & honey mustard sauces		5.95
BISON MEATBALLS - tomato sauce		7.95
CHICKEN & PORTOBELLO MUSHROOM SKEWERS - apricot sauce		8.95
BAKED GOAT CHEESE - tomato basil sauce, focaccia		8.95
SPINACH & ARTICHOKE FONDUE - garlic toast points		10.95
WILDFIRE MUSSELS - classic skillet roasted		11.95
OVEN-ROASTED CRAB CAKES - mustard mayonnaise		11.95
CRISPY FRIED FRESH CALAMARI - cocktail & ranch sauces		12.95
JUMBO SHRIMP COCKTAIL - zesty cocktail sauce		12.95
APPLEWOOD SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS - apricot sauce		13.95

Wood Oven-Baked Pizza

FRESH MOZZARELLA - fresh tomato and basil	8.95
CLASSIC MUSHROOM - wild mushrooms, swiss, asiago	9.95
GRILLED PEPPERONI - tomato, fresh mozzarella	10.95

Salads

SIDE for 1 • SMALL for 2-3 • LARGE for 4-6

	SIDE	SMALL	LARGE
HOUSE SALAD BOWL artichokes, carrots, eggs, tomatoes, cucumbers, celery, croutons; french, ranch, 1000 island, red wine vinaigrette, balsamic or blue cheese dressing	5.95	11.95	19.95
CAESAR SALAD romaine, parmesan cheese, garlic croutons add grilled chicken 3.00, calamari 3.00, salmon 4.00	5.95	11.95	19.95
SPINACH SALAD bacon, mushrooms, radishes, eggs, warm mustard dressing	5.95	11.95	19.95
GREEK SALAD greens, tomatoes, cucumbers, garbanzo beans, celery, kalamata olives, feta cheese, red onions, dill, red wine vinaigrette	5.95	11.95	19.95
TUSCAN KALE & SPINACH SALAD shredded parmesan, chopped eggs, pumpkin seeds, lemon vinaigrette add grilled chicken 3.00, salmon 4.00, sliced tenderloin 4.00	5.95	11.95	19.95
ROASTED BEET & GOAT CHEESE SALAD field greens, red & golden beets, marcona almonds, balsamic vinaigrette	6.95	12.95	20.95

THE WILDFIRE CHOPPED SALAD

roasted chicken, avocado, tomatoes, blue cheese, bacon, scallions, corn, tortilla strips; tossed with citrus lime vinaigrette

SMALL 13.95 LARGE 23.95

TAKE HOME A BOTTLE OF OUR CITRUS LIME VINAIGRETTE

WILDORF SALAD romaine, spinach, cranberries, raisins, pecans, celery, apples, sunflower seeds, croutons, apple ranch dressing; add grilled chicken 3.00	11.95
GRILLED STEAK & BLUE CHEESE SALAD sliced tenderloin, tomatoes, crispy onions, balsamic vinaigrette	15.95

Prime Burgers & Sandwiches

served with fresh-cut french fries, cole slaw and pickle

THICK PRIME ANGUS BURGER - sesame or multigrain bun, add choice of cheese 1.00	12.95
HANDMADE BLACK BEAN BURGER - avocado, jalapeño jack, tomato, garlic aioli	11.95
ALL-NATURAL TURKEY BURGER - white cheddar, grilled onions, mustard, mayonnaise	12.95
GRILLED CHICKEN CLUB - bacon, avocado, jalapeño jack, mustard mayonnaise	12.95
TAVERN FISH SANDWICH - Wildfire Beer-battered fresh fish, tartar sauce	14.95
MINI BISON BURGER TRIO - mushroom, parmesan & blue cheese crusts	15.95
PRIME RIB FRENCH DIP - melted cheese, au jus	15.95
HIGH PLAINS BISON™ BURGER DELUXE - gruyère cheese, arugula, onion marmalade	15.95
TENDERLOIN STEAK SANDWICH - arugula, red onions, tomato, mozzarella, pesto	15.95

WITH YOUR DINNER

Choose one of the sides to accompany your dinner

REDSKIN MASHED POTATOES • WILD RICE • AU GRATIN POTATOES • CREAMED SPINACH
ROASTED VEGETABLES • FRESH-CUT FRENCH FRIES • FRESH BROCCOLI lemon vinaigrette

~ OR ~

BBQ-RUBBED SWEET POTATO, GIANT BAKED POTATO, MACARONI & CHEESE or COTTAGE FRIES ADD 1.95
WOOD-ROASTED MUSHROOM CAPS or CHEDDAR DOUBLE-STUFFED POTATO ADD 2.95

Filet Mignon

center cut by Master Butchers from the finest midwestern beef tenderloin

PETITE FILET MIGNON - for the lighter appetite	28.95
FILET MIGNON - the most tender of all steaks	32.95
HORSERADISH-CRUSTED FILET - HOUSE SPECIALTY, wrapped in applewood-smoked bacon	35.95
HIGH PLAINS BISON™ FILET - recommended medium rare with our coffee rub.	37.95
WILDFIRE BONE-IN FILET - a very special cut	42.95

~ medium well & well done filets will be butterflied ~

Steaks & Chops

our steaks and chops are hand-cut by Stock Yards Packing of Chicago and aged 21 - 28 days until they reach their ultimate tenderness and taste, brushed with our seasoning blend and broiled over glowing embers to your preferred temperature

MUSHROOM-CRUSTED FANCY PORK CHOPS - two all-natural thick center cut chops	23.95
BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS - grilled red onions	26.95
RIBEYE MEDALLIONS AL FORNO - parmesan crust, mushroom caps (VERY LIMITED QUANTITIES)	27.95
ROUMANIAN SKIRT STEAK - special marinade, one of our favorites!	28.95
NEW YORK STRIP STEAK - broiled to its fullest flavor	petite 27.95 / 32.95
LAMB PORTERHOUSE CHOPS - three of Colorado's finest lamb chops	34.95
PORTERHOUSE - two favorite cuts, Char-Crusted® New York strip & filet mignon in a single steak.	36.95
CHAR CRUSTED® BONE-IN RIB EYE - very well marbled chop	37.95

~ ADD GRILLED SHRIMP SKEWER TO ANY STEAK 7.95 ~

WILDFIRE SIGNATURE CRUSTS & SAUCES

enjoy your steak even more with one of our crusts or sauces - 2.00 EACH

CRUSTS: HORSERADISH • BLUE CHEESE • PARMESAN • MUSHROOM
DOUBLE BAKED POTATO • BÉARNAISE

SAUCES: BÉARNAISE • PEPPERCORN

Roasted Prime Rib of Beef Au Jus

"king of roasts" is rubbed with fresh garlic, sea salt, cracked black pepper and slow roasted for six hours and served with horseradish sauce

PRIME RIB 10 OZ - Regular cut	27.95
PRIME RIB 16 OZ - Queen cut	32.95
PRIME RIB 22 OZ - King cut	36.95

STEAK ORDERING GUIDE

BLUE - cold, red center

RARE - very red, cool center

MEDIUM RARE - red, warm center

MEDIUM - pink, hot center

MEDIUM WELL - dull, pink center

WELL - broiled throughout

Fresh Fish & Seafood

flown in daily from both coasts

SHRIMP & PENNE PASTA - corn, fire-roasted tomatoes, garlic-basil broth	18.95
COCONUT SHRIMP - baked in our wood-burning oven, ginger-coconut sauce	23.95
CEDAR-PLANKED SALMON - brown sugar soy glaze.	25.95
POTATO-CRUSTED EAST COAST SEA SCALLOPS - fresh garlic spinach, chipotle-butter sauce	26.95
SWORDFISH "LONDON BROIL" - oven-roasted tomatoes and red onions.	27.95
TUNA STEAK TERIYAKI - ponzu sauce and wasabi cream.	27.95

Signature Combination Plates

we have paired our steaks & chops with the freshest seafood available

<i>Avalon</i>	WOOD-ROASTED SEAFOOD PLATTER 31.95 crab cake, bacon-wrapped scallops, cedar-planked salmon, coconut shrimp
<i>Savoy</i>	WILDFIRE MIXED GRILL 36.95 lamb chop, mushroom-crust pork chop, filet medallion with choice of crust
<i>Ellington</i>	PARMESAN-CRUSTED PETITE NEW YORK STRIP & GARLIC SHRIMP 36.95 simply delicious with garlic butter
<i>Club</i>	PETITE FILET & POTATO-CRUSTED SEA SCALLOPS 39.95 chipotle-butter sauce
<i>Stardust</i>	CLASSIC SURF & TURF A.Q. filet mignon, parmesan-crust lobster tail

Chicken & Barbecue

SPIT-ROASTED HALF CHICKEN* 17.95 all-natural Freebird™ chicken, garlic & herbs	
BARBECUED CHICKEN* 17.95 all-natural Freebird™ half chicken, broiled with our zesty barbecue sauce	
LEMON-PEPPER CHICKEN BREASTS 18.95 roasted in our wood-burning oven with natural juices	
CHICKEN MORENO WITH ARTICHOKEs 18.95 grilled chicken breasts, tomatoes, arugula, light garlic broth	
BARBECUED BABY BACK RIBS half 16.95 full 26.95 full, meaty slab, zesty barbecue sauce, cole slaw, applesauce	
CHICKEN & BABY BACK RIBS COMBO* 26.95 half barbecued chicken and half slab baby back ribs, cole slaw, applesauce	

~ *sorry, all white meat not available ~

Side Dishes

REDSKIN MASHED POTATOES 3.95	GIANT BAKED IDAHO POTATO 4.95
FRESH BROCCOLI - lemon vinaigrette 3.95	BBQ-RUBBED SWEET POTATO 4.95
FIVE GRAIN WILD RICE 3.95	COTTAGE FRIES - ranch dressing 4.95
AU GRATIN POTATOES 3.95	MACARONI & CHEESE 4.95
CREAMED SPINACH 3.95	WOOD-ROASTED MUSHROOM CAPS 5.95
BALSAMIC-ROASTED VEGETABLES 3.95	CHEDDAR DOUBLE-STUFFED POTATO 5.95

WILDFIRE

Club Supper Menu

PERFECT FOR LARGE GATHERINGS • SERVED TO YOUR TABLE FAMILY STYLE

MINIMUM PARTY SIZE OF SIX

Appetizers

choose two

SPINACH & ARTICHOKE FONDUE
BAKED GOAT CHEESE
CHICKEN & PORTOBELLO MUSHROOM SKEWERS
BISON MEATBALLS
FRESH MOZZARELLA, TOMATO & BASIL PIZZA
CLASSIC MUSHROOM PIZZA
GRILLED PEPPERONI PIZZA
CRISPY FRIED FRESH CALAMARI (\$2 per person extra)
OVEN-ROASTED CRAB CAKES (\$2 per person extra)
JUMBO SHRIMP COCKTAIL (\$2 per person extra)
APPLEWOOD SMOKED BACON-WRAPPED SEA SCALLOP SKEWERS (\$2 per person extra)

Salads

choose two

HOUSE SALAD BOWL with 3 dressings: red wine vinaigrette, ranch, 1000 island
GREEK SALAD • CAESAR SALAD • SPINACH SALAD • WILDFIRE CHOPPED SALAD

Main Courses

choose two

SPIT-ROASTED HERB CHICKEN • BARBECUED CHICKEN • PENNE & WOOD-ROASTED VEGETABLES
CHICKEN BREAST MORENO WITH ARTICHOKEs • LEMON-PEPPER CHICKEN BREAST
MUSHROOM-CRUSTED PORK CHOPS • SWORDFISH "LONDON BROIL" • CEDAR-PLANKED SALMON
BARBECUED BABY BACK RIBS (\$2 per person extra) • ROUMANIAN SKIRT STEAK (\$2 per person extra)
BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS (\$2 per person extra) • FRESH FISH OF THE DAY (\$3 per person extra)
ROASTED PRIME RIB OF BEEF (\$3 per person extra)
NEW YORK STRIP STEAK (\$4 per person extra) • FILET MIGNON (\$4 per person extra)
HORSERADISH-CRUSTED FILET MIGNON (\$5 per person extra)

Side Dishes

choose two

REDSKIN MASHED POTATOES • BALSAMIC-ROASTED VEGETABLES • FRESH VEGETABLE OF THE DAY
WILD RICE • CREAMED SPINACH • FRESH BROCCOLI lemon vinaigrette
MACARONI & CHEESE • WILDFIRE CHEDDAR DOUBLE-STUFFED POTATO

Desserts

choose two

TRIPLE-LAYER CHOCOLATE CAKE • WILDFIRE ICE CREAM SANDWICH
SEASONAL BERRY CRISP WITH ICE CREAM • CHOCOLATE-PEANUT BUTTER PIE • HOMEMADE KEY LIME PIE
BAKED APPLE SKILLET PIE • FRESH-BAKED SEASONAL PIE
CLASSIC N.Y. STYLE CHEESECAKE choose 1 topping: mixed berries, hot fudge or snickers®

36.95 per person

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IL - 09/14

Nightly Specials

limited quantities are prepared nightly

Monday

COUNTRY-FRIED "BONELESS" CHICKEN 18.95
cole slaw, grade "A" honey, macaroni & cheese

Tuesday

CRAB CAKE-CRUSTED TROUT 23.95
mustard sauce, wild rice

Wednesday

HIGH PLAINS BISON™ MEATLOAF 20.95
wild mushroom gravy, broccoli-cheddar-stuffed potato

Thursday

SPIT-ROASTED HALF LONG ISLAND DUCK 22.95
sweet cherry sauce, wild rice

Friday

MUSHROOM-STUFFED SALMON 26.95
red wine butter, balsamic-roasted vegetables

Saturday

FILET MIGNON WELLINGTON 34.95
mushroom stuffing, sugar snap peas,
au gratin potatoes

Sunday

SPIT-ROASTED TURKEY DINNER 19.95
mushroom-herb stuffing, cranberry relish, gravy,
redskin mashed potatoes