

WILDFIRE

Steakhouse & Wine Bar

Appetizers

Chef's Inspired Soup of the Day

Fresh, homemade creations

9

Mache Green Salad

Honey walnut vinaigrette, cherry tomato and crumbled English stilton

12

Heirloom Beet Salad

Organic greens, shaved fennel, green beans, toasted pumpkin seeds and feta cheese

11

Rosemary Seared Beef Carpaccio

Fingerling potato with truffle oil, pommery mustard, garlic chips and shaved parmesan

13

Organic Field Greens

Red wine vinaigrette with cherry tomatoes and pumpkin seeds

10

Caprese Salad

Fior di latte mozzarella, basil, hot house tomatoes with aged balsamic

12

Escargots Provençal

Herbed butter, roasted garlic and shallots

11

House Apple Wood Smoked Salmon

Cucumber ribbons, lemon crème fraiche, capers, gherkins, grated eggs and chives

12

Grilled Calamari

With spicy sausage, warm tomato salsa, capers, black olives and red onions

13

Shrimp Martini

Succulent tiger shrimp served with a citrus vodka infused cocktail sauce

14

Wildfire's Caesar Salad

Hearts of romaine tossed in a tangy roasted garlic dressing, herb croutons and sweet corn salsa

12

Wildfire Appetizer Platter

Composed daily, two person minimum

15 / person

Pastas

Tenderloin Fettuccini

Sterling Silver® beef tenderloin strips with honey mushrooms, radicchio and dill pickles in a creamy chipolte sauce, and finished with Parmigiano Reggiano

24

Hand Rolled Potato Gnocchi

With wild mushrooms, truffle oil, wilted spinach, tomatoes and fresh herbs, sprinkled with Parmigiano Reggiano

26

Seafood Pappardelle

With calamari, black tiger shrimp, lobster, garden peas and roma tomatoes in a cream saffron tarragon sauce

32

Butternut Squash Risotto

Topped with seared scallops and finished with crisp ginger, sage and Parmigiano Reggiano

28

Seaside Grille

Grilled Salmon

Apple wood smoked with a potato galette, julienned snow peas with a cherry tomato cilantro citrus sauce

26

European Striped Sea Bass

With a potato galette and julienned snow peas with a ginger lemon beurre blanc. Garnished with crisp tarragon

29

Colossal Tiger Prawns

Garlic marinated. With whipped potatoes, seasonal vegetables soffritto sauce and a plantain crisp

39

Lobster

Two grilled Atlantic lobster tails. Lemon pernod and parsley butter with whipped potato and seasonal vegetables

52

WILDFIRE

Steakhouse & Wine Bar

Steakhouse

“Voted number one steakhouse by Toronto.com users!”

Sterling Silver® Rib Steak
Grilled with the bone in for the fullest flavour
16 oz. 44
24 oz. 54

Sterling Silver® New York Striploin
The Classic -What else can we say?
8 oz. 35
12 oz. 42
16 oz. 48

Sterling Silver® Porterhouse
Perfect for the serious steak lover - This hearty cut combines a whole bone-in sirloin strip with a tender Filet Mignon
20 oz. 49

Filet Mignon
Our most tender cut
8 oz. 38
10 oz. 44

Provimi Veal Chop
A fine French-cut
14 oz. 44

Surf and Turf
8 oz. filet mignon and lobster tail 55

Steakhouse items are seasoned with our house-blend steak spice and served with roasted garlic mashed potatoes and grilled seasonal vegetables

Sides

All sides are \$6

Sautéed Mushrooms
Parmesan Truffle Polenta Fries
Garlic Studded Spinach

Peppercorn Sauce
Sweet Potato Fries
Asparagus

Wildfire Grille

New Zealand Lamb Rack
Plantain-crust, with bundled green beans, seasonal vegetables and roasted new potatoes au jus
47

Churrasco Mixed Grille
Our award winning back ribs and a Piri Piri chicken breast served with seasonal vegetables and roasted garlic mashed potatoes
28

Piri Piri Half Chicken Churrasco
Our famous Portuguese-inspired chicken, served with seasonal vegetables and roasted garlic mashed potatoes
24

Wildfire Back Ribs
Awarded “best ribs in North Toronto!” Our ribs are basted with homemade barbecue sauce and served with hand cut fries and seasonal vegetables
30

Piri Piri Churrasco Chicken Breast
Served with roasted garlic mashed potatoes and seasonal grilled vegetables
25



American Express presents

SUMMERLICIOUS^{OM}
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