

WILDFIRE

Steakhouse & Wine Bar

Appetizers

Chef's Inspired Soup of the Day

Fresh, homemade creations

9

Organic Green Salad

With carrot frites, sun dried tomatoes, tomato, cucumber and onions, in a red wine vinaigrette

10

Candied Pecan and Goat Cheese Salad

Organic greens in a Balsamic vinaigrette, with dried cranberries

12

Portobello Mushroom Salad

Vine-ripened tomatoes and balsamic reduction

12

Medley

Sautéed spicy hot banana peppers, tomatoes and feta cheese

11

Caprese Salad

Bocconcini, hot house tomatoes, with sweet and sour slaw

11

Escargots Provençal

Herbed butter, roasted garlic and shallots

11

Tender Marinated Beef Skewers

Skewered filet mignon marinated in sake, sesame oil, soya, scallions and garlic

12

Wildfire's Caesar Salad

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

11

Grilled Calamari

Warm tomato salsa, capers, black olives and red onions

12

Shrimp Martini

Succulent tiger shrimp served with a citrus vodka infused cocktail sauce

14

Wildfire Appetizer Platter

Composed daily, two person minimum

15 / person

Fresh Pasta

Tenderloin Fettuccini

Sterling Silver® beef tenderloin strips with sautéed button mushrooms, julienne onions and dill pickles tossed in a light cream sauce, finished with Parmigiano Reggiano

26

Vegetarian Pappardelle

Oyster mushrooms sautéed with sun dried tomatoes, olives, red onion and fresh tomatoes, topped with a crumble of feta cheese

22

Ricotta Gnocchi

Hand-harvested wild mushrooms, truffle oil, wilted spinach, tomatoes, roasted garlic, sprinkled with Parmigiano Reggiano

22

Seaside Grille

Cedar Plank Grilled Salmon

Maple glazed salmon grilled on aromatic cedar plank

26

Garlic Marinated Colossal Thai

Tiger Prawns

Served with sweet and sour slaw and orange-beet reduction

39

Fresh Atlantic Halibut Fillet

Garnished with tomato tarragon au jus

29

Lobster

Two grilled Atlantic lobster tails

52

Seaside Grille items are served with wasabi-infused mashed potatoes and seasonal vegetables

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

Sautéed Mushrooms
Sautéed Onions
Garlic Studded Spinach

Peppercorn Sauce
Sweet Potato Fries
Asparagus

Side dishes are \$6 each

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



Join us for **WINTERLICIOUS 2010!**
Ask your server for details.

