

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
11

Wildfire's Caesar Salad

Hearts of romaine tossed in a tangy roasted garlic dressing, herb croutons and sweet corn salsa
11

Medley

Sautéed spicy hot banana peppers, tomatoes and feta cheese
11

Caprese Salad

Bocconcini, hot house tomatoes, with sweet and sour slaw
11

Portobello Mushroom Salad

Vine-ripened tomatoes and balsamic reduction
12

Tender Marinated Beef Skewers

Skewered filet mignon marinated in sake, sesame oil, soya, scallions and garlic
12

Escargots Provençal

Herbed butter, roasted garlic and shallots
11

Grilled Calamari

Warm tomato salsa, capers, black olives and red onions
12

Crab Cakes

Double - breaded crab cakes served with a dill sauce
12

Fresh Steamed Atlantic Mussels

Served in a wine and garlic broth
14

Shrimp Martini

Succulent tiger shrimp served with a citrus vodka infused cocktail sauce
14

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 Grano Padano
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 Grano Padano
22

Seaside Grille

Cedar Plank Grilled Salmon

Maple glazed salmon grilled on aromatic cedar plank
26

Fresh Atlantic Halibut Fillet

Garnished with tomato tarragon au jus
29

Ahi Tuna Steak

Lightly seared with mango salsa and asparagus
32

Garlic Marinated Colossal Thai Tiger Prawns

Served with sweet and sour slaw and orange-beet reduction
39

Lobster

Two grilled Atlantic lobster tails
52

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

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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® T-Bone
The best of both worlds -
striploin and filet mignon
20 oz. 48

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

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

Filet Mignon
Our most tender cut
8 oz. 38
10 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 plates are \$6 each.

Wildfire Grille

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

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

Chicken Churrasco Breast
Served with a delicate mushroom and
port reduction ragoût,
roasted garlic mashed potatoes and seasonal
grilled vegetables
25

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

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

*Wildfire Steakhouse & Wine Bar celebrates our 6th year anniversary.
Visit our website at www.wildfiresteakhouse.com for 20% off your
next dining experience.*

Live jazz every Thursday and Friday evening from 7:00-10:00 pm