

NOVEMBER PRIX FIXE

ESCARGOT PROVENCAL

Melted butter, roasted garlic, panko topping

SOUP OF THE DAY

Fresh daily creation

WILDFIRE SIGNATURE GRILLED CAESAR SALAD

Grilled romaine heart, lardons 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 panko breadcrumbs

\$48/guest

(tax & gratuity additional)

Absolutely no modifications or substitutions to the November Prix Fixe menu

Absolutely NO certificates can be combined with this offer. Yes that means COSTCO or BARTER

add on & sides:

lobster tail	\$ 12
bamboo shrimp skewer	\$ 7
asparagus	\$ 7
sweet potato fries	\$ 7
brandy peppercorn sauce	\$ 7
sautéed mushrooms	\$ 7

NEW YORK STRIPLOIN

Grilled to perfection with our signature blend of seasonings, served with seasonal vegetables and garlic mashed potatoes

GRILLED BARRAMUNDI

Grilled Barramundi with a garlic citrus butter Served with Seasonal vegetables and Orange ginger rice

MIXED GRILL **GF optional**

Piri Piri chicken breast, 1/2 rack of ribs. Served with seasonal vegetables and tarragon roasted potatoes.

LAMB RAGU OVER PENNE

Lamb braised in red wine, served in an aromatic tomato sauce

GF - gluten free

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to talk to our Corporate Coordinator

NEW YORK CHEESECAKE

Ultimate creamy vanilla cheesecake. Served with a fruit coulis and fresh fruit garnish

CLASSIC CARROT CAKE

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

WILDFIRE CRÈME BRULEE **GF**

Traditional homemade vanilla custard using Madagascar vanilla beans