

Happy Valentine's Day

Wildfire Hors D'oeuvres

Truffle carpaccio crostini, smoked salmon with cucumber and a fresh Caprese skewer

Appetizers

SOUP OF THE EVENING

A hearty house made creamy chowder with a blend of fresh seafood

WILDFIRE SIGNATURE CAESAR SALAD

Grilled romaine hearts, lardons of house-cured pork belly, micro croutons, Grana Padano, with house made Caesar dressing

ESCARGOTS

Melted butter, roasted garlic, panko topping

CRAB CAKES

A mixture of snow crabmeat, red and green peppers, seasoning and panko bread crumbs fried to perfection

SHRIMP MARTINI GF

Tiger shrimp served with citrus infused cocktail sauce

GRILLED PORTABELLO WITH SPINACH GF

Main Courses

FILET MIGNON WITH MUSHROOM RAGOUT GF

Grilled tenderloin topped with our house made brandy mushroom ragout. Served with seasonal vegetables and garlic mashed potatoes

8OZ NEW YORK STRIPLOIN AND SHRIMP GF

Grilled New York Striploin served with a skewer of broiled garlic shrimp, seasonal vegetables and garlic mashed potatoes

BRAISED LAMB SHANK

Lamb slow cooked in a braise of Krombacher Dark

beer. Served with seasonal vegetables and garlic mashed potatoes

CHICKEN MARSALA

Twin chicken breasts grilled and topped with a rich sauce of sautéed mushrooms and Marsala wine.

GRILLED SALMON WITH ROASTED RED PEPPER COULIS GF

Grilled salmon on a bed of garlic studded sautéed spinach drizzled with roasted red pepper coulis. Served with tarragon roasted potatoes

Desserts

SENSATIONAL CHOCOLATE CAKE

A sensationally rich chocolate cake. *Sure to satisfy any chocolate craving!*

WILDFIRE CRÈME BRULEE GF

Traditional vanilla custard made in-house with Madagascar vanilla beans

Our signature dessert from day 1!

NEW YORK CHEESECAKE

The ultimate creamy vanilla cheesecake. Served with fruit coulis and garnished with fresh fruit

CLASSIC CARROT CAKE

\$79 per person before tax and 18% gratuity

W I L D F I R E
STEAKHOUSE & WINE BAR