

HORS D'OEUVRES

a selection of fresh creations prepared by our chef daily

WINE

paired with a choice of

2013 MARCO POLO

Pinot Grigio

Italy

2012 JACKSON TRIGGS

Cab/Cab

Niagara

2012 JACKSON TRIGGS

Sauvignon Blanc

Niagara

2008 COLANERI, VIRTOUSO

Pinot Noir

Canada

STARTERS

SOUP OF THE DAY

fresh daily creation

P.E.I. MUSSELS

steamed in a spicy tomato sauce or garlic cream sauce

ESCARGOT PROVENÇAL

herbed butter, roasted garlic shallots, panko topping

CALAMARI

warm tomato salsa, capers, black olives, red onions

SIGNATURE CAESAR SALAD

hearts of romaine, roasted garlic dressing, herb croutons, sweet corn salsa

MAINS

10oz NEW YORK STRIPLOIN

garlic mashed potatoes, seasonal vegetables

10oz CHICKEN SUPREME

finished with hot piri piri sauce or homemade bbq sauce

PASTA PRIMAVERA

linguine, market vegetables, house made tomato sauce, grana padano

WILDFIRE BACK RIBS AND GRILLED SHRIMP ON A BAMBOO SKEWER

house cut fries, seasonal vegetables

GRILLED BARRAMUNDI

wasabi mashed potatoes, seasonal vegetables, lemon and lime butter sauce

PORK TENDERLOIN

apple chutney

DESSERTS

PASSION MANGO CHEESE CAKE

light, layered cheese cake with mango glaze

DECADENT CHOCOLATE TORTE

house made flourless Belgian chocolate torte

WILDFIRE CRÈME BRÛLE

vanilla custard made with Madagascar vanilla beans

