

WILDFIRE

Steakhouse & Wine Bar

Wildfire Hors d'oeuvre

A selection of three fresh and delicious creations, prepared daily by our chef.

Appetizers

Today's Soup

Fresh homemade creation

Escargots Provençal

Herbed butter, roasted garlic, shallots and panko
topping

2011 J.B. Duchesne, Chardonnay AOC

Wildfire's Caesar Salad

Hearts of romaine tossed in a tangy roasted garlic
dressing with herb croutons

***2010 Valle Calda, Pinot Grigio delle Venezie
IGT***

Grilled Calamari

With warm tomato salsa, capers, black olives and red
onions

2010 Blackstone Chardonnay

Shrimp Martini

Succulent tiger shrimp with a citrus infused cocktail
sauce

***2011 Vineland Estates Winery, Unoaked
Chardonnay VQA***

Entrees

8oz New York Striploin

With garlic mash Yukon gold potatoes and char grilled seasonal vegetables.

2008 L'Alcalaten Tempranillo DOC

or

Piri Piri Churrasco Chicken Breast

With roasted new potatoes and seasonal vegetables

2010 Bogle Vineyards, Merlot

or

Grilled Mahi Mahi

Chilled mango salsa, wasabi mashed potatoes and seasonal vegetables

2011 Vineland Estates Winery, Unoaked Chardonnay VQA

or

Pesto Pasta

Angel hair pasta with basil, sundried tomatoes, wilted spinach, and toasted pine nuts

2011 Open, Riesling/Gewurztraminer VQA

or

8oz Filet Mignon

With garlic mash Yukon gold potatoes and char grilled seasonal vegetables.

2011 Vina Perez Cruz Cabernet Sauvignon

Dessert

Wildfire Crème Brûlée

Traditional homemade crème brûlée, made with rich Madagascar vanilla beans

or

Decadent Chocolate Torte

Homemade flourless chocolate torte made with rich Belgian chocolate

or

Red Velvet Cake

Moist sponge cake made with rich artisan red cocoa, layered with chocolate ganache and vanilla cream cheese frosting

or

Caramel Brownie Cheesecake

Brownie base topped with creamy cheesecake in a caramel blanket and adorned with a brownie piece on top