

Wildfire

159 W Erie St · +13127879000 · Updated: Jan 14, 2026

[View online menu](#)



NIGHTLY SPECIALS 6

Monday: Southern Fried Chicken **\$29.95**

cole slaw, red skin mashed potatoes, mushroom gravy, homemade biscuit; all white meat not available

Tuesday: Roasted Turkey Dinner **\$29.95**

mushroom-herb stuffing, cranberry relish, gravy, red skin mashed potatoes

Wednesday: Fire-Grilled Greek Chicken **\$29.95**

boneless half chicken, roasted potato wedges, lemon, garlic, herbs; all white meat not available

Thursday: Beer-Braised Short Ribs **\$41.95**

roasted root vegetables, red skin mashed potatoes

Friday & Saturday: Filet Mignon Wellington* **\$59.95**

mushroom stuffing, broccolini, au gratin potatoes

Sunday: Parmesan-Crusted New York Steak* **\$59.95**

roasted mushroom caps

APPETIZERS 9

Shrimp & Crab Bisque **AVAILABLE OPTIONS**

corn & red peppers

Cup: \$7.95

Bowl: \$12.95

Baked French Onion Soup **AVAILABLE OPTIONS**

swiss & asiago cheese

Cup: \$7.95

Bowl: \$12.95

Skillet Cornbread **\$9.95**

baked fresh daily; honey butter

Bison Meatballs **\$15.95**

tomato sauce, asiago cheese

Baked Goat Cheese **\$15.95**

tomato-basil sauce, flatbread

Crispy Fried Fresh Calamari **\$19.95**

cocktail & ranch sauces

Jumbo Shrimp Cocktail **\$20.95**

zesty cocktail sauce

Oven-Roasted Lump Crab Cakes

\$22.95

mustard mayonnaise

Applewood-Smoked Bacon-Wrapped Sea Scallops

\$23.95

apricot sauce

SALADS 6

Field Greens

AVAILABLE OPTIONS

cucumbers, tomatoes, carrots, choice of: ranch, red wine vinaigrette, balsamic, or citrus lime

Side: \$8.95

Small: \$15.95

Large: \$28.95

Caesar

AVAILABLE OPTIONS

romaine, parmesan cheese, garlic croutons

Side: \$8.95

Small: \$15.95

Large: \$28.95

Tuscan Kale & Spinach

AVAILABLE OPTIONS

shredded parmesan, chopped eggs, pumpkin seeds, lemon-parmesan dressing

Side: \$9.95

Small: \$16.95

Large: \$30.95

Greek

AVAILABLE OPTIONS

greens, tomatoes, cucumbers, garbanzo beans, celery, feta, pepperoncini, kalamata olives, red onions, dill, red wine vinaigrette

Side: \$9.95

Small: \$16.95

Large: \$30.95

Add Grilled

AVAILABLE OPTIONS

Chicken: \$6.00

Salmon: \$9.00

Shrimp Skewer: \$11.00

Sliced Tenderloin:

\$12.00

The Wildfire Chopped Salad

AVAILABLE OPTIONS

roasted chicken, avocado, tomatoes, blue cheese, bacon, scallions, corn, tortilla strips; tossed with citrus lime vinaigrette. Take home a bottle of our citrus lime vinaigrette

Small: \$18.95

Large: \$34.95

PRIME BURGERS & SANDWICHES 7

Thick Prime Angus Burger*

\$19.95

shredded lettuce, tomato

All-Natural Turkey Burger*

\$20.95

white cheddar, roasted red onions, mustard, mayonnaise

Bison Burger*

\$21.95

all natural; lettuce & tomato

Grilled Chicken Club	\$19.95
bacon, avocado, jalapeño jack, mustard mayonnaise	
Lump Crab Cake Sandwich	\$26.95
lettuce, tomato, tartar sauce	
Roasted Prime Rib French Dip*	\$26.95
thinly sliced prime rib, au jus, horseradish cream sauce	
Blackened New York Strip Steak Sandwich*	\$26.95
arugula, tomatoes, white cheddar, ancho mayo	

OPTION 1 6

Red Skin Mashed Potatoes

Au Gratin Potatoes

Roasted Market Vegetables

Fresh-Cut French Fries

Broccoli & Lemon Vinaigrette

Creamed Spinach

OPTION 2 6

BBQ-Rubbed Sweet Potato **\$1.95**

Baked Potato **\$1.95**

Baked Mac & Cheese **\$1.95**

Cottage Fries **\$1.95**

Roasted Mushroom Caps **\$3.95**

Loaded Giant Baked Potato **\$3.95**

FILET MIGNON 4

Basil Hayden's® Bourbon Tenderloin Tips* **\$41.95**

grilled red onions

Petite Filet Mignon* **\$49.95**

for the lighter appetite

Filet Mignon* **\$59.95**

the most tender of all steaks

Horseradish-Crusted Filet***\$63.95**

wrapped in applewood-smoked bacon

STEAKS & CHOPS 6**Mushroom-Crusted Fancy Pork Chops*****\$36.95**

two all-natural thick center-cut chops

Roumanian Skirt Steak***\$48.95**

special marinade, grilled red onion

New York Strip Steak***\$53.95**

broiled to its fullest flavor

Porterhouse***\$63.95**

two favorite cuts, Char Crust® New York strip & filet mignon in one steak

Char Crust® Bone-In Rib Eye***\$64.95**

very well marbled chop

Lamb Porterhouse Chops***\$63.95**

three of Colorado's finest chops, mint chimichurri

WILDFIRE SIGNATURE CRUSTS 1**Wildfire Signature Crusts**

horseradish, blue cheese, parmesan, mushroom

PRIME RIB OF BEEF AU JUS 1**Prime Rib of Beef au Jus****AVAILABLE OPTIONS**

10 oz. (Regular Cut): \$42.95

16 oz. (Queen Cut): \$51.95

22 oz. (King Cut): \$59.95

FRESH FISH & SEAFOOD 4**Cedar-Planked Salmon*****\$34.95**

brown sugar-soy glaze

East Coast Sea Scallops de Jonghe**\$42.95**

garlic breadcrumb crust

Oven-Roasted Lump Crab Cake Dinner**\$43.95**

mustard mayonnaise

Simply Grilled Whole Branzino**\$38.95**

lemon, herbs, capers

CHICKEN & BARBECUE 5

Roasted Herb Chicken	\$27.95
all-natural half chicken from Harrison's Poultry, garlic & herbs or with zesty barbecue sauce; all white meat not available	
Chicken Moreno with Artichokes	\$29.95
grilled chicken breasts, oven-dried tomatoes, arugula, light garlic broth	
Lemon-Pepper Chicken Breasts	\$29.95
roasted in our 600°F oven with natural juices	
Barbecued Baby Back Ribs	AVAILABLE OPTIONS
slowly smoked; zesty barbecue sauce, cole slaw, applesauce	
	Half: \$25.95
	Full: \$39.95
Chicken & Baby Back Ribs Combo	\$43.95
half barbecued chicken & half slab baby back ribs, cole slaw, applesauce; all white meat not available	

SIDE DISHES 12

Cole Slaw	\$5.95
Red Skin Mashed Potatoes	\$7.95
Au Gratin Potatoes	\$7.95
Creamed Spinach	\$7.95
Baked Mac & Cheese	\$8.95
Broccoli & Lemon Vinaigrette	\$8.95
Roasted Market Vegetables	\$8.95
Baked Idaho Potato	\$8.95
BBQ-Rubbed Sweet Potato	\$8.95
Cottage Fries & Ranch Dressing	\$8.95
Roasted Mushroom Caps	\$10.95
Loaded Giant Baked Potato	\$10.95

STEAKS, CHOPS & PRIME RIB 10

Basil Hayden's® Bourbon Tenderloin Tips*	\$41.95
Petite Filet Mignon*	\$49.95
Filet Mignon*	\$59.95
Pork Chops*	\$36.95
Roumanian Skirt Steak*	\$48.95

New York Strip Steak*	\$53.95
Porterhouse*	\$63.95
Bone-In Rib Eye*	\$64.95
Lamb Porterhouse Chops*	\$63.95
Prime Rib	AVAILABLE OPTIONS
	10 oz. (Regular Cut): \$42.95
	16 oz. (Queen Cut): \$51.95
	22 oz. (King Cut): \$59.95

FRESH FISH ²

Cedar-Planked Salmon*	\$34.95
brown sugar-tamari glaze	
Simply Grilled Whole Branzino	\$38.95
lemon, herbs, capers	

DESSERT ²

Flourless Chocolate Cake	\$7.95
hot fudge, whipped cream	
Seasonal Berries Crisp	\$11.95
oatmeal cookie crumble, berry sauce, whipped cream	

DESSERT SUGGESTIONS ⁷

Triple-Layer Chocolate Cake	\$9.95
hot fudge, whipped cream	
Door County Cherry Pie	\$9.95
whipped cream	
Key Lime Pie	\$9.95
graham cracker crust, fresh whipped cream	
J.D.'s Cheesecake	\$9.95
sour cream topping, cherry sauce	
Homemade Seasonal Pie	
ask your server	
Warm Chocolate Chip Cookie Skillet	\$10.95
vanilla bean ice cream, hot fudge	
Seasonal Berries Crisp	\$11.95
oatmeal cookie crumble, berry sauce, vanilla bean ice cream	

MAIN 5

Grilled Cheese & Fries	\$9.95
Chicken Fingers & Fries	\$10.95
Hamburger & Fries	\$10.95
Mac & Cheese	\$9.95
Cheeseburger & Fries	\$11.95

MAIN COURSES 14

Roasted Herb Chicken

Barbecued Chicken

Lemon-Pepper Chicken Breast

Chicken Moreno

Mushroom-Crusted Pork Chops

Cedar-Planked Salmon

Simply Grilled Branzino

Pasta with Roasted Market Vegetables & Goat Cheese

Fresh Fish of the Day

\$2 per person extra

Barbecued Baby Back Ribs

\$2 per person extra

Basil Hayden's® Bourbon Tenderloin Tips

\$2 per person extra

Roumanian Skirt Steak

\$2 per person extra

Roasted Prime Rib of Beef

\$2 per person extra

Filet Mignon

\$3 per person extra

DESSERTS 6

Triple-Layer Chocolate Cake

Homemade Key Lime Pie

Door County Cherry Pie

Seasonal Pie

Seasonal Berries Crisp with Ice Cream

Cheesecake with Cherry Sauce

MARTINIS 5

Rouge French 75 \$16.50

The Botanist Gin, Giuliana Prosecco, Monin Strawberry Purée, fresh lemon juice

Wildfire Sidecar \$16.00

St-Rémy VSOP, Cointreau, fresh lemon juice

A Great Gimlet \$16.00

Haku Vodka, fresh lime juice, simple syrup

Vesper \$17.50

Bombay Sapphire Gin, Ketel One Vodka, Lillet Blanc

Espresso Tini \$17.75

Grey Goose Vodka, Lucano Cordial Caffé Liqueur, La Colombe Cold Brew

SIGNATURE COCKTAILS 9

Sweet Heat 'Rita \$16.25

Flecha Azul Blanco Tequila, Bittermens Hellfire, Prosecco, agave nectar, fresh lime juice, Tajín rim

Mezcaloma \$17.00

Dos Hombres Mezcal Artesanal, ruby red grapefruit, fresh lime juice, agave nectar, soda water

Wildfire Manhattan \$20.00

Specially Bottled Basil Hayden Bourbon, sweet vermouth

Moscow Mule \$16.00

Tito's Vodka, Q Ginger Beer, lime juice

Nosotros Margarita \$16.00

Nosotros Blanco Tequila, Cointreau, sour mix; choice of: Classic, Pineapple or Strawberry

No Nonsense Negroni \$16.50

Hendrick's Gin, Campari, Noilly Prat Sweet Vermouth

The Bee's Knees \$18.75

Gunpowder Irish Gin "Drumshanbo", fresh lemon juice, honey syrup

Barrel-Aged Old Fashioned \$16.25

Amador Double Barrel Whiskey, Angostura Bitters, sugar

Black Manhattan**\$18.75**

Bardstown Origin Series Bourbon, Lo-Fi Amaro, Black Walnut Bitters

ZERO-PROOF COCKTAILS & BEER 3**Mango Margarita****\$13.50**

Ritual Zero Proof Tequila Alternative, mango purée, lime juice, agave nectar

Blackberry Kentucky Mule**\$13.50**

Ritual Zero Proof Whiskey Alternative, Q Ginger Beer, Monin Blackberry Syrup, lime juice

Best Day Brewing Hazy IPA (N/A) California**\$7.00****BOTTLES & CANS** 7**Bell's Brewery Inc. Amber Ale - American Amber / Red Ale, MI****\$8.25****Great Lakes Brewing Co. Dortmunder Gold - European Lager, OH****\$8.25****Spiteful Brewing Pigeon Porter - Robust Porter, IL****\$9.75****Surly Brewing Co. Grapefruit Supreme - Fruited Kettle Sour, MN****\$8.00****Moody Tongue Orange Blossom Blonde - Belgian Blonde Ale, IL****\$8.50****Lagunitas Brewing Co. A Little Sumpin' Sumpin' Ale - American IPA, CA****\$8.25****Angry Orchard "Crisp Apple" Hard Cider - Sweet Cider, NY****\$7.75****DRAUGHT** 8**Deschutes Brewery King Crispy - German Pilsner, OR****\$8.75****Allagash White Belgian-Style Wheat Beer - Witbier, ME****\$8.75****Lagunitas Hazy Wonder Tropical IPA - New England IPA, CA****\$8.75****Half Acre Beer Co. Daisy Cutter - American Pale Lager, IL****\$8.75****Dovetail Helles Lager - Helles, IL****\$8.75****Bell's Brewery Inc. Two Hearted IPA - American IPA, MI****\$8.75****Boulevard Brewing Co. Tank 7 Farmhouse Ale - Saison, MO****\$8.75****3 Floyds Brewing Co. Gumballhead - American Pale Wheat Beer, IN****\$8.75****WHITE & ROSÉ WINE** 12**Wildfire Chardonnay by Broken Earth Winery - California****AVAILABLE OPTIONS**

Glass: \$11.50

Bottle: \$46.00

Hess Shirtail Ranches Chardonnay - Monterey County

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Bonanno Chardonnay - Los Carneros

AVAILABLE OPTIONS

Glass: \$15.75

Bottle: \$63.00

Chateau Ste. Michelle Riesling - Columbia Valley

AVAILABLE OPTIONS

Glass: \$12.75

Bottle: \$51.00

Santi Sortesele Pinot Grigio - Veneto, Italy

AVAILABLE OPTIONS

Glass: \$13.75

Bottle: \$55.00

Maso Canali Pinot Grigio - Trentino, Italy

AVAILABLE OPTIONS

Glass: \$14.50

Bottle: \$58.00

Boulder Bank Sauvignon Blanc - Marlborough, New Zealand

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$56.00

Groom Sauvignon Blanc - Adelaide Hills, Australia

AVAILABLE OPTIONS

Glass: \$14.25

Bottle: \$57.00

Bieler Père & Fils "Sabine" Rosé - Aix-en-Provence, France

AVAILABLE OPTIONS

Glass: \$13.50

Bottle: \$54.00

La Crema Pinot Noir Rosé - Monterey

AVAILABLE OPTIONS

Glass: \$13.75

Bottle: \$55.00

Sofia Brut Rosé - Monterey County

AVAILABLE OPTIONS

Glass: \$14.25

Bottle: \$57.00

Giuliana Prosecco D.O.C. - Veneto, Italy

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

WINE MONDAYS 1

Wine Mondays

Enjoy Half-Price Bottles of Wine from These Selections

RED WINE 14

Wildfire Cabernet Sauvignon by Broken Earth Winery - Paso Robles	AVAILABLE OPTIONS
	Glass: \$11.75
	Bottle: \$47.00
Franciscan Estate Cabernet Sauvignon - California	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
Austin B23 Cabernet Sauvignon - Paso Robles	AVAILABLE OPTIONS
	Glass: \$17.25
	Bottle: \$69.00
Elouan Pinot Noir - Oregon	AVAILABLE OPTIONS
	Glass: \$15.75
	Bottle: \$63.00
J Vineyards & Winery Pinot Noir - Monterey/Sonoma/Santa Barbara Counties	AVAILABLE OPTIONS
	Glass: \$17.25
	Bottle: \$69.00
La Crema Pinot Noir - Monterey	AVAILABLE OPTIONS
	Glass: \$15.75
	Bottle: \$63.00
R. Collection by Raymond Field Blend - California	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Aruma Malbec by Catena Rothschild - Mendoza, Argentina	AVAILABLE OPTIONS
	Glass: \$17.25
	Bottle: \$69.00
Donna Laura "Bramosia" Chianti Classico DOCG - Tuscany, Italy	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
J. Lohr Estates "South Ridge" Syrah - Paso Robles	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Eruption (Malbec/Syrah Blend) - High Valley	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$60.00
Rodney Strong Vineyards Red Blend - Sonoma County	AVAILABLE OPTIONS
	Glass: \$15.75
	Bottle: \$63.00
Decoy Merlot by Duckhorn Vineyards - California	AVAILABLE OPTIONS
	Glass: \$16.25
	Bottle: \$65.00

Glass: \$15.50

Bottle: \$62.00

FEATURED BOURBON, RYE & WHISKEY 6

Four Roses Small Batch Bourbon Whiskey

Kentucky, 90 proof - red berries, sweet oak, caramel

Old Forester Bourbon 1897 Craft Bourbon Bottled in Bond

Kentucky, 100 proof - caramel aroma, rich vanilla, roasted coffee, mature oak

Whistlepig Straight Rye Whiskey Piggyback 6 Yr

Vermont, 96.5 proof - spice, cocoa, cardamom, leather

Woodford Reserve Bourbon Double Oaked

Kentucky, 90 proof - rich vanilla, caramel, spice

Michter's Small Batch Unblended American Whiskey

Kentucky, 83.4 proof - deep butterscotch, vanilla, hint of caramel

Templeton 10 Yr Rye

Indiana/Iowa, 104 proof - dark oak, honeyed floral notes

FLATBREADS 4

Tomato & Fresh Mozzarella

Barbeque Chicken

Grilled Pepperoni

Wild Mushroom & Goat Cheese

DRINKS 3

Draught Beer **\$6.00**

Glass of Wildfire Chardonnay **\$8.00**

Glass of Wildfire Cabernet Sauvignon **\$8.00**

SPARKLING WINE 4

J Vineyards & Winery Cuvée 20 - Russian River Valley **\$81.00**

Schramsberg Blanc de Blancs - North Coast **\$100.00**

Telmont Réserve Brut - Champagne, France **\$127.00**

Taittinger Brut La Française - À Reims, France **\$135.00**

PINOT NOIR 6

Boën Pinot Noir - Sonoma/Monterey/Santa Barbara Counties	\$68.00
Davis Bynum Pinot Noir - Russian River Valley/Sonoma County	\$62.00
Hartford Court Pinot Noir - Russian River Valley	\$91.00
Cristom "Mt. Jefferson Cuvée" Pinot Noir - Eola-Amity Hills/Willamette Valley, Oregon	\$102.00
Willakenzie Estate Pinot Noir - Willamette Valley, Oregon	\$121.00
Orin Swift "Slander" Pinot Noir - California	\$112.00

MERLOT & RED BLENDS 5

Rutherford Hill Merlot - Napa Valley	\$92.00
Emmolo Merlot - Napa Valley	\$88.00
Neyers "Left Bank Red" (Cabernet/Merlot Blend) - Napa Valley	\$105.00
Allegrini "Palazzo della Torre" (Baby Amarone) - Veneto, Italy	\$61.00
Caymus-Suisun "The Walking Fool" - Suisun Valley	\$75.00

GRENAICHE, SYRAH & ZINFANDEL 6

Edmeades Zinfandel - Mendocino County	\$52.00
Dry Creek Vineyard "Heritage Vines" Zinfandel - Sonoma County	\$64.00
Shatter Grenache - Maury, France	\$62.00
Frog's Leap Zinfandel - Napa Valley	\$72.00
Brown Estate Zinfandel - Napa Valley	\$100.00
Groom Shiraz - Barossa Valley, Australia	\$80.00

CABERNET SAUVIGNON 5

Kendall-Jackson Grand Reserve Cabernet Sauvignon - Sonoma County	\$75.00
Brassfield Estate Winery Cabernet Sauvignon - High Valley	\$64.00
Raymond Sommelier Selection Cabernet Sauvignon - North Coast	\$57.00
Bonanno Cabernet Sauvignon - Napa Valley	\$81.00
Justin Vineyards & Winery Cabernet Sauvignon - Paso Robles	\$85.00

CELLAR SELECTIONS 11

Goldeneye Pinot Noir - Anderson Valley	\$113.00
Domaine Serene "Yamhill Cuvée" Pinot Noir - Willamette Valley, Oregon	\$147.00
Paraduxx Proprietary Red - Napa Valley	\$120.00
Duckhorn Vineyards Merlot - Napa Valley	\$147.00
The Hess Collection "Allomi" Cabernet Sauvignon - Napa Valley	\$102.00
Justin Vineyards & Winery Isosceles - Paso Robles	\$137.00
Jordan Cabernet Sauvignon - Napa Valley	\$167.00
Etude Cabernet Sauvignon - Napa Valley	\$160.00
Freemark Abbey Cabernet Sauvignon - Napa Valley	\$143.00
Duckhorn Vineyards Cabernet Sauvignon - Napa Valley	\$157.00
Cakebread Cellars Cabernet Sauvignon - Napa Valley	\$170.00

STEAKS & SEAFOOD ⁶

Cedar-Planked Salmon*	\$219.95
brown sugar-soy glaze	
Fresh Fish of the Day	
ask about today's preparation	
Mushroom-Crusted Fancy Pork Chops*	\$209.95
all natural, thick-cut chops	
Roumanian Skirt Steak*	\$259.95
special marinade, grilled red onions	
Basil Hayden's® Bourbon Tenderloin Tips*	\$259.95
grilled red onions	
Filet Mignon*	\$439.95
the most tender of all steaks	

SANDWICHES ⁵

Sliced Turkey Sandwich	\$126.95
avocado, white cheddar, arugula, cucumbers, tomatoes, honey mustard	
Grilled Chicken Club	\$142.95
bacon, avocado, jalapeño jack, mustard mayonnaise	
Thick Prime Angus Burger*	\$142.95
shredded lettuce, tomato; choice of cheese	

Roasted Prime Rib French Dip*	\$189.95
thinly sliced prime rib, au jus, horseradish cream sauce	
Blackened New York Strip Steak Sandwich*	\$189.95
arugula, tomatoes, white cheddar, ancho mayo	

CHICKEN & RIBS 5

Roasted Herb Chicken	\$189.95
all-natural chicken from Harrison's Poultry; all white meat not available	
Barbecued Chicken	\$189.95
all-natural chicken from Harrison's Poultry, zesty barbecue sauce; all white meat not available	
Chicken Moreno with Artichokes	\$199.95
grilled chicken breasts, oven-dried tomatoes, arugula, light garlic broth	
Lemon-Pepper Chicken Breasts	\$199.95
roasted in our 600°F oven with natural juices	
Barbecued Baby Back Ribs	\$269.95
zesty barbecue sauce	

PASTA 1

Pasta with Roasted Market Vegetables	\$99.95
tomato sauce, goat cheese	

BEVERAGES 2

Cans of Coke, Diet Coke or Sprite	\$1.95
Bottled Water	\$1.95

INFORMATION 6

Supplies

Our catering menus are delivered with plates, silverware packets, serving utensils, chafing dishes & sternos (if applicable)

Notice

Some menu selections may require 48-hour notice. All menu items & prices are subject to change

Confirmations

A signed catering confirmation form and credit card authorization form are required to confirm a catering delivery order

Minimums

There is a \$200 minimum for a delivery order

Cancellations

A 24-hour notice is required for order cancellations or changes

Delivery Fee

A delivery fee is added to all orders. A 2% fee will be added to pick-up orders

COFFEE, TEA, SODA & ORANGE JUICE 1

Coffee, Tea, Soda & Orange Juice

DAILY SPECIALS 6

Wildorf Salad

romaine, spinach, cranberries, raisins, pecans, celery, apples, sunflower seeds, croutons, apple ranch dressing

AVAILABLE OPTIONS

Side: \$10.95

Small: \$18.95

Glazed Rib Eye "Delmonico" Steak

caramelized red onions, hash browns

\$46.95

Wildfire's Macadamia Nut Crusted Halibut

roasted asparagus, lemon butter sauce

\$48.95

Filet Medallion Trio

choose three of our signature crusts: horseradish, parmesan, mushroom, blue cheese

\$49.95

Roasted Asparagus

balsamic vinaigrette

\$9.95

Apple Streusel Pie

caramel sauce, whipped cream

\$9.95

APPETIZER 1

Summer Savory Cheesecake

honey oat crust, glazed bacon lardons, mesclun salad, blackberry vinaigrette

FIRST COURSE 1

Grilled Cornish Game Hen

pecorino creamed corn, german potato salad, garlic jus

MAIN COURSE 1

Braised Oxtail

hand cut egg noodles, balsamic plum reduction, Cast Iron Cornbread, calabrian chili apple butter

SECOND COURSE 1

Indonesian Roasted Pork Tenderloin*

Sweet Potato, Asparagus, Mushrooms, Coconut Milk

PASTA COURSE 1

Homemade Confit of Duck Ravioli

wild mushroom broth