

# Wildfire - Glenview

1300 Patriot Blvd 60026-7777 · +18476576363 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 8

### Shrimp & Crab Bisque

corn & red peppers

#### AVAILABLE OPTIONS

Cup: \$7.95

Bowl: \$9.95

### Baked French Onion Soup

swiss & asiago cheese

#### AVAILABLE OPTIONS

Cup: \$7.95

Bowl: \$9.95

### Bison Meatballs

tomato sauce, asiago cheese

**\$13.95**

### Baked Goat Cheese

tomato-basil sauce, flatbread

**\$13.95**

### Crispy Fried Fresh Calamari

cocktail & ranch sauces

**\$16.95**

### Jumbo Shrimp Cocktail

zesty cocktail sauce

**\$17.95**

### Oven-Roasted Lump Crab Cakes

mustard mayonnaise

**\$19.95**

### Applewood-Smoked Bacon-Wrapped Sea Scallop Skewers

apricot sauce

**\$19.95**

## ROASTED PRIME RIB OF BEEF AU JUS 1

### Roasted Prime Rib of Beef au Jus

Rubbed with fresh garlic, sea salt, cracked black pepper and slow roasted for six hours. The King of Roasts is Served with Horseradish Sauce

#### AVAILABLE OPTIONS

8 oz. (Lunch Cut): \$31.95

10 oz. (Regular Cut):

\$36.95

## CHICKEN & RIBS 5

### Chicken Moreno with Artichokes

grilled chicken breast, oven-dried tomatoes, arugula, light garlic broth

**\$17.95**

### Lemon-Pepper Chicken Breast

roasted in our 600°F oven with natural juices

**\$17.95**

**Spit-Roasted Half Chicken** **\$19.95**

all-natural chicken from Harrison's Poultry, garlic & herbs; all white meat not available

**Barbecued Chicken** **\$19.95**

all-natural half chicken from Harrison's Poultry, zesty barbecue sauce; all white meat not available

**Barbecued Baby Back Ribs** **\$23.95**

half slab of ribs, same zesty barbecue sauce, cole slaw

**FRESH FISH & SEAFOOD** 4

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**Coconut Shrimp** **\$17.95**

baked in our 600°F oven; ginger-coconut sauce

**Cedar-Planked Salmon** **\$21.95**

brown sugar-soy glaze

**Oven-Roasted Lump Crab Cake** **\$22.95**

mustard mayonnaise

**Fresh Fish of The Day**

ask your server about today's fresh catch

**STEAKS & CHOPS** 4

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**Mushroom-Crusted Fancy Pork Chop** **\$19.95**

all-natural, thick center-cut chop

**Basil Hayden's® Bourbon Tenderloin Tips** **\$23.95**

grilled red onions

**Petite Filet Mignon**

**AVAILABLE OPTIONS**

7 oz.: \$33.95

Add a Signature Crust: \$2.00

**Filet Medallion Duo** **\$31.95**

choose two crusts - parmesan, horseradish or blue cheese

**SALADS** 6

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**Field Greens**

**AVAILABLE OPTIONS**

cucumbers, tomatoes, carrots, choice of: ranch, italian, 1000 island, blue cheese, balsamic, or citrus lime

Side: \$7.95

Small: \$14.95

Large: \$26.95

Add Scoop of Tuna Salad:

\$4.00

Add Grilled Chicken: \$5.00

Add Fried Calamari: \$8.00

Add Salmon: \$8.00

Add Sliced Tenderloin: \$10.00

## Caesar

romaine, parmesan cheese, garlic croutons

### AVAILABLE OPTIONS

Side: \$7.95

Small: \$14.95

Large: \$26.95

Add Scoop of Tuna Salad:

\$4.00

Add Grilled Chicken: \$5.00

Add Fried Calamari: \$8.00

Add Salmon: \$8.00

Add Sliced Tenderloin: \$10.00

## Tuscan Kale & Spinach

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

### AVAILABLE OPTIONS

Side: \$8.95

Small: \$15.95

Large: \$28.95

Add Scoop of Tuna Salad:

\$4.00

Add Grilled Chicken: \$5.00

Add Fried Calamari: \$8.00

Add Salmon: \$8.00

Add Sliced Tenderloin: \$10.00

## Greek

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

### AVAILABLE OPTIONS

Side: \$8.95

Small: \$15.95

Large: \$28.95

Add Scoop of Tuna Salad:

\$4.00

Add Grilled Chicken: \$5.00

Add Fried Calamari: \$8.00

Add Salmon: \$8.00

Add Sliced Tenderloin: \$10.00

## Steak & Blue Cheese

**\$25.95**

sliced new york steak, mixed greens, blue cheese, cucumbers, tomatoes, scallions, balsamic vinaigrette, crispy fried onion strings, ranch dressing

## 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: \$17.95

Large: \$32.95

## PRIME BURGERS 4

### Thick Prime Angus Burger

**\$16.95**

shredded lettuce, tomato

### Thick Prime Angus Cheeseburger

**\$17.95**

cheddar, american, swiss, jalapeño jack or blue cheese

**All-Natural Turkey Burger** **\$17.95**

white cheddar, roasted red onions, mustard, mayonnaise

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**Bison Burger**

all natural; lettuce & tomato

**AVAILABLE OPTIONS**

\$18.95

Add Choice of Cheese: \$1.00

**SIGNATURES** 7

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**Grilled Chicken Club** **\$17.95**

bacon, avocado, jalapeño jack, mustard mayonnaise

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**Open-Faced Mediterranean Salmon Sandwich** **\$19.95**

avocado, arugula, tomatoes, cucumber yogurt sauce

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**Lump Crab Cake Sandwich** **\$22.95**

lettuce, tomato, tartar sauce

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**Roasted Prime Rib French Dip** **\$23.95**

thinly sliced prime rib, au jus

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**Blackened New York Strip Steak Sandwich** **\$23.95**

arugula, tomatoes, white cheddar, ancho mayo

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**Sliced Turkey Sandwich** **\$15.95**

avocado, white cheddar, cucumbers, arugula, tomato, honey mustard

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**Classic Tuna Melt** **\$15.95**

house-made tuna salad, grilled with cheddar cheese

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**SIDE DISHES** 12

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**Cole Slaw** **\$4.95**

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**Red Skin Mashed Potatoes** **\$5.95**

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**Roasted Market Vegetables** **\$5.95**

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**Cottage Fries** **\$7.95**

ranch dressing

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**Creamed Spinach** **\$5.95**

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**Baked Idaho Potato** **\$6.95**

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**Baked Mac & Cheese** **\$7.95**

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**Roasted Mushroom Caps** **\$8.95**

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**Au Gratin Potatoes** **\$5.95**

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**BBQ-Rubbed Sweet Potato** **\$6.95**

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**Fresh Broccoli** **\$7.95**  
lemon vinaigrette

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**Loaded Baked Potato** **\$8.95**

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## NIGHTLY SPECIALS 6

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**MONDAY: Southern Fried Chicken** **\$25.95**

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

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**TUESDAY: Spit-Roasted Turkey Dinner** **\$26.95**

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

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**WEDNESDAY: Fire-Grilled Greek Chicken** **\$26.95**

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

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**THURSDAY: Beer-Braised Short Ribs** **\$35.95**

roasted root vegetables, red skin mashed potatoes

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**FRIDAY & SATURDAY: Filet Mignon Wellington** **\$49.95**

mushroom stuffing, broccolini, au gratin potatoes

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**SUNDAY: Spit-Roasted Half Long Island Duck** **\$33.95**

sweet cherry sauce, five-grain wild rice

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## PRIME BURGERS & SANDWICHES 7

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**Thick Prime Angus Burger** **AVAILABLE OPTIONS**  
\$16.95  
Add Choice of Cheese: \$1.00

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**All-Natural Turkey Burger** **\$17.95**  
white cheddar, roasted red onions, mustard, mayonnaise

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**Bison Burger** **AVAILABLE OPTIONS**  
\$18.95  
Add Choice of Cheese: \$1.00

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**Grilled Chicken Club** **\$17.95**  
bacon, avocado, jalapeño jack, mustard mayonnaise

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**Lump Crab Cake Sandwich** **\$22.95**  
lettuce, tomato, tartar sauce

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**Roasted Prime Rib French Dip** **\$23.95**  
thinly sliced prime rib, au jus

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**Blackened New York Strip Steak Sandwich** **\$23.95**  
arugula, tomatoes, white cheddar, ancho mayo

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## WITH YOUR DINNER 8

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**Red Skin Mashed Potatoes**

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**Au Gratin Potatoes**

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**Roasted Market Vegetables**

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**Creamed Spinach**

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**Fresh-Cut French Fries**

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**Fresh Broccoli**

lemon vinaigrette

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**BBQ-Rubbed Sweet Potato, Baked Potato, Baked Mac & Cheese, or Cottage Fries**

add \$1.95

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**Roasted Mushroom Caps or Loaded Baked Potato**

add \$3.95

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**FILET MIGNON** 4

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**Basil Hayden's® Bourbon Tenderloin Tips**

**\$35.95**

grilled red onions

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**Petite Filet Mignon**

**\$41.95**

for the lighter appetite

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**Filet Mignon**

**\$50.95**

the most tender of all steaks

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**Horseradish-Crusted Filet - House Specialty**

**\$53.95**

wrapped in applewood-smoked bacon

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**WILDFIRE SIGNATURE CRUSTS** 1

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**Wildfire Signature Crusts**

horseradish, blue cheese, parmesan

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**CHICKEN & BARBECUE** 5

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**Spit-Roasted Half Chicken**

**\$22.95**

all-natural chicken from Harrison's Poultry, garlic & herbs or with zesty barbecue sauce; all white meat not available

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**Chicken Moreno with Artichokes**

**\$24.95**

grilled chicken breasts, oven-dried tomatoes, arugula, light garlic broth

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**Lemon-Pepper Chicken Breasts**

**\$24.95**

roasted in our 600°F oven with natural juices

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**Barbecued Baby Back Ribs**

**AVAILABLE OPTIONS**

full, meaty slab, zesty barbecue sauce, cole slaw, applesauce

Half: \$23.95

Full: \$35.95

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## Chicken & Baby Back Ribs Combo

\$37.95

half barbecued chicken and half slab baby back ribs, cole slaw, applesauce; all white meat not available

## DESSERT SUGGESTIONS 7

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### Triple-Layer Chocolate Cake

\$9.95

hot fudge, whipped cream

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### Door County Cherry Pie

\$9.95

whipped cream

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### Key Lime Pie

\$9.95

graham cracker crust, fresh whipped cream

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### J.D's Cheesecake

\$9.95

sour cream topping, cherry sauce

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### Homemade Seasonal Pie

ask your server

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### Warm Chocolate Chip Cookie Skillet

\$10.95

vanilla bean ice cream, hot fudge

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### Seasonal Berries Crisp

\$11.95

oatmeal cookie crumble, berry sauce, vanilla bean ice cream

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## STEAKS, CHOPS & PRIME RIB 9

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### Basil Hayden's® Bourbon Tenderloin Tips

\$35.95

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### Petite Filet Mignon

\$41.95

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### Filet Mignon

\$50.95

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### Pork Chops

\$29.95

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### Roumanian Skirt Steak

\$41.95

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### New York Strip Steak

\$44.95

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### Porterhouse

\$54.95

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### Bone-In Rib Eye

\$56.95

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### Prime Rib

AVAILABLE OPTIONS

10 oz (Regular Cut): \$36.95

16 oz (Queen Cut): \$45.95

22 oz (King Cut): \$53.95

## DESSERT 1

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**Flourless Chocolate Cake****\$6.95**

hot fudge, whipped cream

**SPARKLING** 3

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<b>J Vineyards &amp; Winery Cuvée 20 - Russian River Valley</b>	<b>\$79.00</b>
<b>JCB (Jean-Charles Boisset) N° 69 Brut Rosé - Burgundy, France</b>	<b>\$62.00</b>
<b>Taittinger la Française - A Reims, France</b>	<b>\$125.00</b>

**WHITE & ROSÉ** 14

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<b>Loveblock Sauvignon Blanc - Marlborough, New Zealand</b>	<b>\$59.00</b>
<b>Craggy Range "Te Muna Road" Sauvignon Blanc - Martinborough, New Zealand</b>	<b>\$55.00</b>
<b>Cakebread Cellars Sauvignon Blanc - Napa Valley</b>	<b>\$69.00</b>
<b>Duckhorn Vineyards Sauvignon Blanc - Napa Valley</b>	<b>\$68.00</b>
<b>Âme du Vin Rosé - Côtes de Provence, France</b>	<b>\$61.00</b>
<b>Seven Daughters Moscato - Veneto, Italy</b>	<b>\$35.00</b>
<b>J Vineyards &amp; Winery Pinot Gris - California</b>	<b>\$47.00</b>
<b>Kendall-Jackson "Vintner's Reserve" Riesling - Monterey County</b>	<b>\$44.00</b>
<b>Kendall-Jackson "Vintner's Reserve" Chardonnay - California</b>	<b>\$48.00</b>
<b>Cambria "Katherine's Vineyard" Chardonnay - Santa Maria Valley</b>	<b>\$49.00</b>
<b>Calera Chardonnay - Central Coast</b>	<b>\$60.00</b>
<b>Jordan Chardonnay - Russian River Valley</b>	<b>\$68.00</b>
<b>Stag's Leap Wine Cellars "Karia" Chardonnay - Napa Valley</b>	<b>\$75.00</b>
<b>Cakebread Cellars Chardonnay - Napa Valley</b>	<b>\$92.00</b>

**PINOT NOIR** 7

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<b>Böen Pinot Noir - Sonoma / Monterey / Santa Barbara Counties</b>	<b>\$54.00</b>
<b>Willakenzie Estate Pinot Noir - Willamette Valley, Oregon</b>	<b>\$101.00</b>
<b>Davis Bynum Pinot Noir - Russian River Valley / Sonoma County</b>	<b>\$59.00</b>
<b>MacMurray Estate Vineyards Pinot Noir - Russian River Valley / Sonoma County</b>	<b>\$85.00</b>
<b>Brewer-Clifton Pinot Noir - Sta. Rita Hills</b>	<b>\$80.00</b>
<b>Domaine Carneros Pinot Noir - Carneros</b>	<b>\$83.00</b>

**Bergström Cumberland Reserve Pinot Noir - Willamette Valley, Oregon** **\$100.00**

**MERLOT & RED BLENDS** 7

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**Colby Red (Cabernet Blend) - California** **\$48.00**

**Rutherford Hill Merlot - Napa Valley** **\$71.00**

**Emmolo Merlot - Napa Valley** **\$83.00**

**Allegrini "Palazzo della Torre" (Baby Amarone) - Veneto, Italy** **\$59.00**

**Caymus-Suisun "The Walking Fool" - Suisun Valley** **\$73.00**

**Neyers "Left Bank Red" (Cabernet / Merlot Blend) - Napa Valley** **\$88.00**

**Castello Banfi "Magna Cum Laude" (Red Blend) - Tuscany, Italy** **\$98.00**

**GRENACHE, SYRAH & ZINFANDEL** 6

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**Edmeades Zinfandel - Mendocino County** **\$50.00**

**Dry Creek Vineyard "Heritage Vines" Zinfandel - Sonoma County** **\$60.00**

**Shatter Grenache - Maury, France** **\$60.00**

**J. Lohr Estates "South Ridge" Syrah - Paso Robles** **\$45.00**

**Frog's Leap Zinfandel - Napa Valley** **\$70.00**

**Groom Shiraz - Barossa Valley, Australia** **\$77.00**

**CABERNET SAUVIGNON** 6

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**Kendall-Jackson Grand Reserve Cabernet Sauvignon - Sonoma County** **\$72.00**

**Brassfield Estate Winery Cabernet Sauvignon - High Valley** **\$59.00**

**Bonanno Cabernet Sauvignon - Napa Valley** **\$69.00**

**Justin Vineyards & Winery Cabernet Sauvignon - Paso Robles** **\$75.00**

**The Hess Collection "Allomi" Cabernet Sauvignon - Napa Valley** **\$100.00**

**Mullan Road Cellars by Cakebread Cellars Cabernet Sauvignon - Columbia Valley** **\$96.00**

**CELLAR SELECTIONS** 13

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**Belle Glos "Las Alturas" Pinot Noir - Santa Lucia Highlands, Monterey County** **\$80.00**

**Domaine Serene "Yamhill Cuvée" Pinot Noir - Willamette Valley, Oregon** **\$144.00**

**Goldeneye Pinot Noir - Anderson Valley** **\$100.00**

<b>Paraduxx Proprietary Red - Napa Valley</b>	<b>\$122.00</b>
<b>Lion Tamer (Red Blend) by the Hess Collection - Napa Valley</b>	<b>\$107.00</b>
<b>Duckhorn Vineyards Merlot - Napa Valley</b>	<b>\$135.00</b>
<b>Taub Family Vineyards "Heritage" Cabernet Sauvignon - Napa Valley</b>	<b>\$104.00</b>
<b>Freemark Abbey Cabernet Sauvignon - Napa Valley</b>	<b>\$140.00</b>
<b>Jayson by Pahlmeyer Cabernet Sauvignon - Napa Valley</b>	<b>\$155.00</b>
<b>Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon - Napa Valley</b>	<b>\$195.00</b>
<b>Jordan Cabernet Sauvignon - Alexander Valley</b>	<b>\$130.00</b>
<b>Duckhorn Vineyards Cabernet Sauvignon - Napa Valley</b>	<b>\$145.00</b>
<b>Cakebread Cellars Cabernet Sauvignon - Napa Valley</b>	<b>\$167.00</b>

## **MAIN** 5

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<b>Grilled Cheese &amp; Fries</b>	<b>\$9.95</b>
<b>Chicken Fingers &amp; Fries</b>	<b>\$9.95</b>
<b>Hamburger &amp; Fries</b>	<b>\$9.95</b>
<b>Mac &amp; Cheese</b>	<b>\$9.95</b>
<b>Cheeseburger &amp; Fries</b>	<b>\$10.95</b>

## **MAIN COURSES** 13

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<b>Spit-Roasted Herb Chicken</b>
<b>Barbecued Chicken</b>
<b>Lemon-Pepper Chicken Breast</b>
<b>Chicken Moreno</b>
<b>Mushroom-Crusted Pork Chop</b>
<b>Cedar-Planked Salmon</b>
<b>Pasta with Roasted Market Vegetables &amp; Goat Cheese</b>
<b>Basil Hayden's® Bourbon Tenderloin Tips</b>
<small>\$2 per person extra</small>
<b>Fresh Fish of the Day</b>
<small>\$2 per person extra</small>

## Barbecued Baby Back Ribs

\$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

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### Triple-Layer Chocolate Cake

### Homemade Key Lime Pie

### Door County Cherry Pie

### Seasonal Pie

### Seasonal Berries Crisp with Ice Cream

### Cheesecake with Cherry Sauce

## WILDFIRE MARTINIS 5

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### Wild Raspberry Cosmo

**\$13.50**

New Amsterdam Red Berry Vodka, DeKuyper Triple Sec, cranberry, raspberry syrup

### Stormy Night

**\$15.00**

Effen Black Cherry Vodka, DeKuyper Watermelon & Island Punch Puckers

### Espresso Tini

**\$17.00**

Grey Goose Vodka, Kahlúa Liqueur, Baileys Irish Cream, La Colombe Cold Brew

### Mango Tini

**\$13.50**

Pinnacle Vodka, mango liqueur & purée, cranberry & pineapple juices

### Pomegranate Tini

**\$13.50**

Pinnacle Orange Vodka, Pama Liqueur, lime juice, sour mix

## FEATURED COCKTAILS 10

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### Sweet Heat 'Rita

**\$14.00**

Tanteo Jalapeño Tequila, Prosecco, agave nectar, fresh lime juice, Tajín rim

### Smoky Negroni

**\$16.00**

Vamonos Riendo Mezcal, Campari, Noilly Prat Sweet Vermouth, Angostura Bitters

<b>Rouge French 75</b>	<b>\$15.50</b>
The Botanist Gin, Giuliana Prosecco, Monin Strawberry Purée, fresh lemon juice	
<b>Wildfire Manhattan</b>	<b>\$16.50</b>
Specially Bottled Basil Hayden Bourbon, sweet vermouth	
<b>Moscow Mule</b>	<b>\$13.25</b>
Tito's Vodka, Q Ginger Beer, lime juice	
<b>Premium Margarita</b>	<b>\$13.50</b>
Sauza Hornito's Reposado Tequila, Cointreau, sour mix	
<b>Barrel-Aged Old Fashioned</b>	<b>\$14.50</b>
Amador Double Barrel Whiskey, Angostura Bitters, sugar	
<b>The Bee's Knees</b>	<b>\$15.00</b>
28 Mile Gin, fresh lemon juice, honey syrup	
<b>Wildfire Sidecar</b>	<b>\$14.00</b>
St-Rémy VSOP, Cointreau, fresh lemon juice	
<b>Black Manhattan</b>	<b>\$16.50</b>
28 Mile Debonair Bourbon, Lo Fi Amaro, Black Walnut Bitters	

## ZERO-PROOF COCKTAILS 3

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<b>Lyre's Rum Punch</b>
Lyre's Dark Cane Spirit, pineapple, orange & lime juices, grenadine
<b>Blackberry Kentucky Mule</b>
Lyre's Highland Malt Spirit, Q Ginger Beer, lime juice, Monin blackberry syrup
<b>Amalfi Spritz</b>
Lyre's Amalfi Spritz, cranberry juice, orange & Angostura Bitters

## BOTTLES & CANS 8

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<b>Miller Lite</b>	<b>\$6.00</b>
<b>Bud Light</b>	<b>\$6.00</b>
<b>Michelob Ultra</b>	<b>\$6.00</b>
<b>Heineken</b>	<b>\$7.00</b>
<b>Founders All Day IPA</b>	<b>\$7.00</b>
<b>Bell's Brewery Inc. Amber Ale</b>	<b>\$7.25</b>
<b>Modelo Especial</b>	<b>\$7.50</b>
<b>Goose Island 312</b>	<b>\$8.00</b>

**DRAUGHT** 6

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<b>Lagunitas IPA</b>	<b>\$8.00</b>
<b>Stella Artois</b>	<b>\$8.00</b>
<b>Half Acre Daisy Cutter</b>	<b>\$8.00</b>
<b>Bell's Brewery Inc. Two Hearted Ale</b>	<b>\$8.00</b>
<b>Allagash Belgian-Style White</b>	<b>\$8.25</b>
<b>Three Floyds Zombie Dust IPA</b>	<b>\$8.50</b>

**WHITE & ROSÉ WINE** 16

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<b>Wildfire Chardonnay by Broken Earth Winery - Central Coast</b>	<b>AVAILABLE OPTIONS</b> Glass: \$10.00 Bottle: \$40.00
<b>Hess Shirttail Ranches Chardonnay - Monterey County</b>	<b>AVAILABLE OPTIONS</b> Glass: \$10.50 Bottle: \$42.00
<b>J. Lohr Estates "Riverstone" Chardonnay - Arroyo Seco / Monterey</b>	<b>AVAILABLE OPTIONS</b> Glass: \$11.25 Bottle: \$45.00
<b>Bonanno Chardonnay - Los Carneros</b>	<b>AVAILABLE OPTIONS</b> Glass: \$15.00 Bottle: \$60.00
<b>Chateau Ste. Michelle Riesling - Columbia Valley</b>	<b>AVAILABLE OPTIONS</b> Glass: \$10.25 Bottle: \$41.00
<b>Caposaldo Pinot Grigio - Veneto, Italy</b>	<b>AVAILABLE OPTIONS</b> Glass: \$12.00 Bottle: \$48.00
<b>Maso Canali Pinot Grigio - Trentino, Italy</b>	<b>AVAILABLE OPTIONS</b> Glass: \$13.75 Bottle: \$55.00
<b>Chasing Venus Sauvignon Blanc - Marlborough, New Zealand</b>	<b>AVAILABLE OPTIONS</b> Glass: \$12.25 Bottle: \$49.00
<b>Groom Sauvignon Blanc - Adelaide Hills, Australia</b>	<b>AVAILABLE OPTIONS</b> Glass: \$13.50 Bottle: \$54.00

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<b>Joel Gott Sauvignon Blanc - California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.75
	Bottle: \$51.00
<b>Bieler Père &amp; Fils Rosé - Aix-en-Provence, France</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.50
	Bottle: \$50.00
<b>La Crema Pinot Noir Rosé - Monterey</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.50
	Bottle: \$50.00
<b>Sofia Brut Rosé - Monterey County</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.00
	Bottle: \$52.00
<b>Giuliana Prosecco D.O.C. - Veneto, Italy</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.50
	Bottle: \$54.00
<b>Une Femme "The Betty" Sparkling - California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$16.25
	Bottle: \$65.00
<b>Le Grand Courtâge Blanc de Blancs - Burgundy, France</b>	<b>\$16.00</b>

## RED WINE 16

<b>Wildfire Cabernet Sauvignon by Broken Earth Winery - Central Coast</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$10.50
	Bottle: \$42.00
<b>Franciscan Estate "Cornerstone" Cabernet Sauvignon - California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.50
	Bottle: \$54.00
<b>Rodney Strong Vineyards Cabernet Sauvignon - Sonoma County</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.50
	Bottle: \$58.00
<b>Austin B21 Cabernet Sauvignon - Paso Robles</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$16.50
	Bottle: \$66.00
<b>Elouan Pinot Noir - Oregon</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$56.00
<b>J Vineyards &amp; Winery Pinot Noir - Monterey / Sonoma / Santa Barbara Counties</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$16.00
	Bottle: \$64.00

**La Crema Pinot Noir - Monterey**

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

**Bogle Vineyards Merlot - California**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

**M. Chapoutier "Belleruche" Rouge - Côtes-du-Rhône, France**

**AVAILABLE OPTIONS**

Glass: \$11.50

Bottle: \$46.00

**Killka Malbec - Mendoza, Argentina**

**AVAILABLE OPTIONS**

Glass: \$12.50

Bottle: \$50.00

**Santa Cristina Chianti - Chianti Superiore DOCG, Italy**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

**Eruption (Malbec / Syrah Blend) - High Valley**

**AVAILABLE OPTIONS**

Glass: \$13.75

Bottle: \$55.00

**Conundrum Red Blend - California**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

**Vdr (Very Dark Red) Proprietary Red Blend - Monterey County**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$52.00

**Decoy Red by Duckhorn Vineyards (Merlot-Cabernet Blend) - Sonoma County**

**AVAILABLE OPTIONS**

Glass: \$15.50

Bottle: \$62.00

**The Federalist Zinfandel - Lodi**

**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$64.00

**FEATURED BOURBON & WHISKEY 8**

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**Calumet Farm Small Batch Bourbon Whiskey, Kentucky, 86 Proof**

banana bread, light brown sugar, smoky char

**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

## **Basil Hayden Straight Bourbon Whiskey, Kentucky, 80 Proof**

sweet brown sugar, touch of pepper, dried fruit

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## **Amador Whiskey Co. Double Barrel Bourbon Whiskey, Kentucky & California Finished in Chardonnay Barrels, 86 Proof**

vanilla, caramel, butterscotch, toasted almond

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## **Michter's Small Batch Unblended American Whiskey, Kentucky, 83.4 Proof**

deep butterscotch, vanilla, hint of caramel

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## **28 Mile Debonair Bourbon, Kentucky / Tennessee, 92 Proof**

spiced graham cracker, licorice, vanilla wafer

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## **Templeton 10 Yr Rye, Indiana / Iowa, 104 Proof**

dark oak, honeyed floral notes

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## **STEAKS & SEAFOOD** 5

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### **Mushroom-Crusted Fancy Pork Chops**

**\$169.95**

all-natural, thick-cut pork chops

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### **Cedar-Planked Salmon**

**\$188.95**

brown sugar-soy glaze

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### **Basil Hayden's® Bourbon Tenderloin Tips**

**\$213.95**

grilled red onions

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### **Filet Mignon**

**\$345.95**

the most tender of all steaks

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### **Fresh Fish of the Day**

ask about today's preparation

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## **SANDWICHES** 5

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### **Sliced Turkey Sandwich**

**\$112.95**

avocado, white cheddar, arugula, cucumbers, tomato, honey mustard

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### **Grilled Chicken Club**

**\$126.95**

bacon, avocado, jalapeño jack, mustard mayonnaise

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### **Thick Prime Angus Burger**

**\$126.95**

shredded lettuce, tomato; choice of cheese

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### **Roasted Prime Rib French Dip**

**\$160.95**

thinly sliced prime rib, au jus

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### **Blackened New York Strip Steak Sandwich**

**\$160.95**

arugula, tomatoes, white cheddar, ancho mayo

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## **PASTA** 1

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## Pasta with Roasted Market Vegetables

\$86.95

tomato sauce, goat cheese

## WILDFIRE® BOXED DINNERS 3

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### Lemon-Pepper Chicken Breast

\$27.95

roasted in our 600°F oven with natural juices

### Cedar-Planked Salmon

\$29.95

brown sugar-soy glaze

### Filet Mignon

\$44.95

the most tender of all steaks

## BEVERAGES 4

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### Cans of Coke

\$1.95

### Cans of Diet Coke

\$1.95

### Cans of Sprite

\$1.95

### Bottled Water

\$1.75

## INFORMATION 6

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### 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

## WITH YOUR DINNER / LUNCHEON PLATES 8

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### Red Skin Mashed Potatoes

### Au Gratin Potatoes

### Roasted Vegetables

**Creamed Spinach**

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**Fresh-Cut French Fries**

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**Fresh Broccoli**

lemon vinaigrette

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**BBQ-Rubbed Sweet Potato, Giant Baked Potato or Cottage Fries**

add \$1.95

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**Roasted Mushroom Caps or Loaded Baked Potato**

add \$3.95

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**WILDFIRE SIGNATURE CRUSTS FOR DINNER 1**

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**Wildfire Signature Crusts**

horseradish, blue cheese, parmesan

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**SOUP OR SALAD 3**

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**French Onion Soup**

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**Field Greens Salad**

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**Caesar Salad**

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**MAIN COURSE 5**

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**Coconut Shrimp**

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**Prime Angus Burger with Cheese**

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**Open-Faced Mediterranean Salmon Sandwich**

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**Lemon-Pepper Chicken Breast**

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**Mushroom-Crusted Fancy Pork Chop**

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**DAILY SPECIALS 9**

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**Soup of the Day**

**AVAILABLE OPTIONS**

Cup: \$5.95

Bowl: \$7.95

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**Skillet Cornbread**

freshly baked; honey butter

**\$6.95**

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**Crab-Crusted Stuffed Shrimp**

roasted with garlic breadcrumbs

**\$17.95**

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**Spit-Roasted Apricot Glazed Half Chicken**

sweet and tangy sauce

**\$23.95**

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<b>Parmesan Crusted Atlantic Cod</b>	<b>\$35.95</b>
green beans, tomato jam, lemon butter sauce	
<b>Simply Grilled Branzino</b>	<b>\$35.95</b>
lemon, herbs, capers	
<b>Filet Medallion Trio</b>	<b>\$41.95</b>
choose three of our signature crusts: horseradish, parmesan, mushroom, blue cheese	
<b>Roasted Green Beans</b>	<b>\$7.95</b>
balsamic vinaigrette	
<b>Homemade Chocolate Cream Pie</b>	<b>\$9.95</b>
Oreo crust, whipped cream, hot fudge	