



WILDFIRE

Dinner Menu

MONDAY, JANUARY 27 – SUNDAY, FEBRUARY 2, 2025

choose one from each course

APPETIZERS

CAESAR SALAD

romaine, parmesan cheese,
garlic croutons

SHRIMP & CRAB BISQUE

corn &
red peppers

MAIN COURSES

BLACKENED REDFISH

vegetarian red beans & rice

BEER-BRAISED SHORT RIBS

roasted root vegetables

ROASTED PRIME RIB OF BEEF (10 oz.)

rubbed with fresh garlic, sea salt, cracked black pepper
and slow roasted for six hours

OVEN-ROASTED LUMP CRAB CAKE DINNER

mustard mayonnaise

served with your choice of:

RED SKIN MASHED POTATOES • AU GRATIN POTATOES • ROASTED MARKET VEGETABLES

CREAMED SPINACH • FRESH-CUT FRENCH FRIES • FRESH BROCCOLI lemon vinaigrette

~ OR ~

BBQ-RUBBED SWEET POTATO, BAKED POTATO, BAKED MAC & CHEESE or COTTAGE FRIES *Add 1.95*

LOADED BAKED POTATO or ROASTED MUSHROOM CAPS *Add 3.95*

DESSERTS

choose one to share

KEY LIME PIE

graham cracker crust, whipped cream

TRIPLE-LAYER CHOCOLATE CAKE

hot fudge, whipped cream

55.00 per person
+ tax (gratuity not included)

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. You may request to have this taken off your check.