



WILDFIRE

Lunch 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

PASTA WITH THREE-MEAT SAUCE

campanelle pasta, short rib,
bison & fennel sausage meat sauce, burrata

GRILLED BISON BURGER DELUXE

onion marmalade, gruyère cheese, arugula, ciabatta

MUSHROOM-CRUSTED FANCY PORK CHOP

all natural, thick center-cut chop

CEDAR-PLANKED SALMON

brown sugar-soy glaze

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*

DESSERT

choose one to share

FLOURLESS CHOCOLATE CAKE

hot fudge, whipped cream

35.00 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