

WILDFIRE

Steakhouse & Wine Bar



JANUARY 28 – FEBRUARY 10, 2011

Lunch

Soup of the day

Fresh, homemade creations

or

Shrimp Martini

Succulent tiger shrimp, served with our zesty citrus-vodka infused cocktail sauce

or

Escargots Provençal

Served with herbed butter, roasted garlic and shallots

or

Grilled Calamari

Warm tomato salsa, capers, black olives and red onions

or

Wildfire's Caesar Salad

Hearts of romaine tossed in a tangy roasted garlic dressing, herb crostini

or

Cranberry and Goat Cheese Salad

With organic greens in a Balsamic dressing



Half Live Lobster

From South West Nova Scotia with rice pilaf, grilled vegetables and garlic drawn butter

or

Half Chicken Churrasco

Served in a Piri Piri sauce with roasted garlic mashed potatoes and seasonal grilled vegetables

or

Walnut Crusted Salmon Filet

Served with rice pilaf and seasonal grilled vegetables

or

8oz Sterling Silver® Tenderloin Burger

Topped with marbled cheddar, sautéed mushrooms and onions, Wildfire's houseblend barbeque sauce and served with sweet potato fries

or

Penne Pasta

Chicken, spinach, sundried tomatoes and basil in a creamy tomato sauce, sprinkled with Parmigiano Reggiano

or

Wild Mushroom Risotto

Wild forest mushrooms with truffle oil and Parmigiano Reggiano

or

Wildfire Back Ribs

Our ribs are basted with homemade barbeque sauce and served with hand cut fries and seasonal grilled vegetables

or

Sterling Silver® New York Striploin Steak Sandwich

Mildly spiced with Piri Piri aioli and perfectly caramelized onions, served with sweet potato fries



Chocolate Mousse Dome

Dark chocolate mousse filled dome with homemade whipped cream and fresh berries

or

New York Cheesecake

A luscious creamy delight, topped with berry coulis and fresh berries

or

Pecan and Chocolate Tart

Sweet pecan filling drizzled with rich chocolate and whipped cream

\$25

Tax and gratuity are extra. Absolutely no modifications or substitutions to the Winterlicious menu.

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Dinner

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or

Shrimp Martini

Succulent tiger shrimp, served with our zesty citrus-vodka infused cocktail sauce

or

Escargots Provençal

Served with herbed butter, roasted garlic and shallots

or

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or

Wildfire's Caesar Salad

Hearts of romaine tossed in a tangy roasted garlic dressing, herb crostini

or

Cranberry and Goat Cheese Salad

With organic greens in a Balsamic dressing



Live Lobster

From South West Nova Scotia with rice pilaf, grilled vegetables and garlic drawn butter

or

Sterling Silver® New York Striploin

With garlic mashed Yukon gold potatoes and grilled seasonal vegetables

or

Walnut Crusted Salmon Filet

Served with rice pilaf and seasonal grilled vegetables

or

Wildfire Baby Back Ribs

Basted with our delectable homemade barbecue sauce and served with fresh cut fries and seasonal vegetables

or

Penne Pasta

Chicken, spinach, sundried tomatoes and fresh basil in a creamy tomato sauce, sprinkled with Parmigiano Reggiano

or

Wild Mushroom Risotto

Wild forest mushrooms with truffle oil and Parmigiano Reggiano

or

Half Chicken Churrasco

Served in a Piri Piri sauce with roasted garlic mashed potatoes and seasonal grilled vegetables



Chocolate Mousse Dome

Dark chocolate mousse filled dome with homemade whipped cream and fresh berries

or

New York Cheesecake

A luscious creamy delight, topped with berry coulis and fresh berries

or

Pecan and Chocolate Tart

Sweet pecan filling drizzled with rich chocolate and whipped cream

\$45

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