

FRESH FISH & SEAFOOD

roasted in our wood burning oven

SHRIMP & PENNE PASTA - corn, tomatoes, garlic basil broth.....	16.95
COCONUT SHRIMP - ginger coconut sauce.....	20.95
CEDAR PLANKED SALMON - brown sugar soy glaze.....	22.95
EAST COAST SEA SCALLOPS - fresh garlic spinach, lemon butter sauce.....	24.95
SWORDFISH "LONDON BROIL" - oven roasted tomatoes and red onions.....	24.95
TUNA STEAK TERIYAKI - ponzu sauce and wasabi cream.....	25.95
FRESH FISH OF THE DAY - ask your server for today's selection.....	A.Q.

Nightly Specials

limited quantities are prepared nightly

<i>Monday</i>	COUNTRY FRIED "BONELESS" CHICKEN	17.95
	cole slaw, grade "A" honey, macaroni & cheese	
<i>Tuesday</i>	CRAB CAKE CRUSTED TROUT	20.95
	mustard sauce, wild rice	
<i>Wednesday</i>	EIGHT HOUR BARBECUE PLATTER	22.95
	baby back ribs, sliced brisket, pulled pork, cornbread muffin, baked beans	
<i>Thursday</i>	SPIT ROASTED HALF LONG ISLAND DUCK	20.95
	sweet cherry sauce, wild rice	
<i>Friday</i>	MUSHROOM STUFFED SALMON	23.95
	red wine butter, balsamic roasted vegetables	
<i>Saturday</i>	FILET MIGNON WELLINGTON	30.95
	mushroom stuffing, au gratin potatoes	
<i>Sunday</i>	SPIT ROASTED TURKEY DINNER	19.95
	mushroom herb stuffing, cranberry relish, gravy, redskin mashed potatoes	

CHICKEN & BARBECUE

SPIT ROASTED HERB CHICKEN*	16.95
all natural Freebird™ half chicken	
BARBECUED CHICKEN*	16.95
all natural Freebird™ half chicken, tasty barbecue sauce	
LEMON PEPPER CHICKEN BREASTS	17.95
finished with fresh lemon juice	
CHICKEN MORENO	17.95
grilled chicken breasts, artichokes, tomatoes, arugula	
BABY BACK RIBS	half 16.95 full 23.95
full, meaty slab, tasty barbecue sauce, cole slaw and applesauce	
CHICKEN & BABY BACK RIBS*	23.95
half barbecue chicken and half slab baby back ribs, cole slaw, applesauce	

~ *sorry, all white meat not available ~

SIDE DISHES

FRESH CUT FRENCH FRIES	2.95	BALSAMIC ROASTED VEGETABLES	3.95
REDSKIN MASHED POTATOES	3.95	GIANT BAKED POTATO	4.95
BROCCOLI - with herb butter.....	3.95	BBQ RUBBED SWEET POTATO	4.95
FIVE GRAIN WILD RICE	3.95	COTTAGE FRIES	4.95
AU GRATIN POTATOES	3.95	MACARONI & CHEESE	4.95
CREAMED SPINACH	3.95	WOOD ROASTED MUSHROOM CAPS	5.95
		CHEDDAR DOUBLE STUFFED POTATO	5.95

WILDFIRE®

STEAKS, CHOPS & SEAFOOD



CARRY OUT MENU



• ESTABLISHED 1995 •

159 W. ERIE • CHICAGO, IL
(312) 787-9000

"call us anytime"

WILDFIRERESTAURANT.COM

STARTERS

SHRIMP & CRAB BISQUE - corn and red peppers	cup 4.95	bowl 5.95
BAKED FRENCH ONION SOUP - the classic	cup 4.95	bowl 6.95
WOOD OVEN BAKED PRETZELS - sharp beer cheddar & honey mustard sauces	5.95	
CHICKEN & PORTOBELLO MUSHROOM SKEWERS - apricot sauce	8.95	
BAKED GOAT CHEESE - tomato basil sauce, focaccia	8.95	
BRAISED SHORT RIB RAVIOLI - parmesan vegetable broth	8.95	
SPINACH & ARTICHOKE FONDUE - garlic toast points	9.95	
CRISPY FRIED CALAMARI - cocktail and ranch sauces	9.95	
WILDFIRE MUSSELS - classic skillet roasted or roasted in a Goose Island beer broth	10.95	
OVEN ROASTED CRAB CAKES - mustard mayonnaise	10.95	
CRAB CRUSTED STUFFED SHRIMP - roasted with garlic breadcrumbs	10.95	
JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	11.95	
ROASTED SEA SCALLOP SKEWERS - bacon wrapped, apricot sauce	11.95	

HAND STRETCHED PIZZA

FRESH MOZZARELLA - tomato and basil	8.95
CLASSIC MUSHROOM - wild mushrooms, swiss, asiago	9.95
CHICKEN SAUSAGE - roasted peppers, caramelized onions, jalapeño jack	10.95
SPINACH & FETA - kalamata olives, tomato, red onions	10.95

SALADS

SIDE for 1 • SMALL for 2-3 • LARGE for 4-6 SIDE SM LG

HOUSE SALAD BOWL artichokes, carrots, eggs, tomatoes, cucumbers, celery, croutons; ranch, 1000 island, red wine vinaigrette, balsamic or blue cheese dressing	4.95 • 10.95 • 17.95
CAESAR SALAD romaine, parmesan cheese, garlic croutons, add chicken 3.00, calamari 3.00, salmon 4.00	4.95 • 10.95 • 17.95
SPINACH SALAD bacon, mushrooms, radishes, eggs, warm mustard dressing	4.95 • 10.95 • 17.95
GREEK SALAD greens, tomatoes, cucumbers, garbanzo beans, celery, kalamata olives, feta cheese, red onions, dill, red wine vinaigrette	4.95 • 10.95 • 17.95
ROASTED BEET & GOAT CHEESE SALAD field greens, marcona almonds, balsamic vinaigrette	5.50 • 11.95 • 18.95

Wildfire Chopped Salad

OUR HOUSE SPECIALTY!

roasted chicken, avocado, tomatoes, blue cheese, bacon, scallions, corn, tortilla strips;
tossed with citrus lime vinaigrette

SMALL 12.95 LARGE 19.95

Take home a bottle of our citrus lime vinaigrette 4.95

WILDORF SALAD romaine, spinach, cranberries, raisins, pecans, celery, apples, sunflower seeds, croutons, apple ranch dressing; add grilled chicken 3.00	10.95
GRILLED STEAK & BLUE CHEESE SALAD sliced tenderloin, tomatoes, crispy onions, balsamic vinaigrette	14.95

SANDWICHES

served with fresh cut french fries, cole slaw and pickle

PRIME ANGUS BURGER - sesame or multigrain bun, add choice of cheese 1.00	10.95
HANDMADE VEGETABLE BURGER - avocado, arugula, jack cheese, lemon garlic aioli	10.95
TURKEY BURGER - white cheddar, lettuce, tomato, grilled onions, mustard, mayonnaise	11.95
GRILLED CHICKEN CLUB - bacon, avocado, jalapeño jack, mustard mayonnaise	11.95
STUFFED BURGER OF THE DAY - ask your server for today's selection	12.95
PRETZEL CRUSTED FISH - lettuce, pickled peppers, tartar sauce	13.95
MINI BISON BURGER TRIO - cheddar, parmesan and blue cheese crusts	13.95
PRIME RIB FRENCH DIP - melted cheese, au jus	13.95
TENDERLOIN STEAK SANDWICH - arugula, red onions, mozzarella, pesto	14.95

With Your Dinner

Choose one of the sides below

REDSKIN MASHED POTATOES • WILD RICE • AU GRATIN POTATOES • CREAMED SPINACH
ROASTED VEGETABLES • FRESH CUT FRENCH FRIES • BROCCOLI with herb butter

~ or ~

BBQ RUBBED SWEET POTATO, GIANT BAKED POTATO, MACARONI & CHEESE or COTTAGE FRIES ADD 1.95
WOOD ROASTED MUSHROOM CAPS or CHEDDAR DOUBLE STUFFED POTATO ADD 2.95

WILDFIRE FILET MIGNON

center cut from the finest midwestern beef

PETITE FILET MIGNON - for the lighter appetite	25.95
FILET MIGNON - the most tender of all steaks	29.95
HIGH PLAINS™ BISON FILET - recommended medium rare with coffee rub	29.95
HORSERADISH CRUSTED FILET - house specialty, bacon wrapped	31.95
WILDFIRE BONE-IN FILET - a very special cut	37.95
SURF & TURF - filet mignon & crab crusted lobster tail	A.Q.

~ medium well & well done filets will be butterflied ~

STEAKS AND CHOPS

our steaks are aged 21 - 28 days until they reach their ultimate tenderness and taste,
brushed with our seasoning blend, and broiled to your preferred temperature

MUSHROOM CRUSTED PORK CHOPS - two thick all natural center cut chops	19.95
RIBEYE MEDALLIONS AL FORNO - parmesan crust, mushroom caps (limited availability)	20.95
BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS - grilled red onions	23.95
BRAISED SHORT RIBS - slow cooked and fork tender	23.95
ROUMANIAN SKIRT STEAK - special marinade, grilled to perfection	24.95
PETITE NEW YORK STRIP - cut from the center of the strip	25.95
NEW YORK STRIP - broiled to its fullest flavor	29.95
LAMB PORTERHOUSE CHOPS - Colorado's finest lamb	30.95
CHAR CRUSTED® RIB EYE STEAK - "prime rib" chop	32.95
PORTERHOUSE - two favorite cuts, New York strip & filet mignon, in a single steak	33.95

Wildfire Signature Crusts & Sauces

enjoy your steak even more with one of our crusts or sauces - 2.00 EACH

CRUSTS : HORSERADISH • BLUE CHEESE • PARMESAN • MUSHROOM
DOUBLE BAKED POTATO • BEARNAISE • CHEDDAR

SAUCES: BEARNAISE • PEPPERCORN

ROASTED PRIME RIB OF BEEF

"king of roasts" is rubbed with fresh garlic and served with horseradish sauce and au jus

PRIME RIB 10 OZ - Regular cut	24.95
PRIME RIB 16 OZ - Queen cut	28.95
PRIME RIB 22 OZ - King cut	32.95

STEAK	:	1. BLUE - cold, red center	4. MEDIUM - pink, hot center
ORDERING	:	2. RARE - very red, cool center	5. MEDIUM WELL - dull pink center
GUIDE	:	3. MEDIUM RARE - red, warm center	6. WELL - broiled throughout

WILDFIRE OFFERS A GLUTEN FREE AND KIDS MENU