

## APPETIZERS

### CAESAR SALAD

Crisp romaine lettuce, parmesan cheese, spiced croutons and our house made roasted garlic dressing.

SM. 4.25

Lg. 7.00

### WINTER GREEN SALAD

Local mixed greens, cucumber, tomato and radish, tossed with white balsamic vinaigrette.

SM. 4.00

Lg. 6.75

### BEEF & BARLEY SOUP

Alberta beef slowly cooked with root vegetables, chipotle pepper and rich beef stock. Served with a crusty roll.

CUP. 6.00

BOWL 8.00

### ROCKY MOUNTAIN IRISH STEW

Local Alberta lamb braised in lamb stock with leeks, potatoes and winter vegetables. Served with a crusty roll.

CUP 6.25

BOWL 8.50

### CARAMELIZED ONION & BLUE CHEESE TART

Slow cooked leeks and Spanish onion, fresh thyme and Stilton blue cheese. Served along side a winter salad.

9.00

### ORIENTAL STYLE LETTUCE WRAPS

Freshly ground pork cooked in a broth of soy, garlic, ginger and chili. Accompanied by crisp iceberg lettuce and sweet chili & lime dipping sauce.

9.00

### VEGETABLE SPRING ROLLS

Hand rolled spring rolls filled with carrot, bell pepper, daikon radish and ginger. Served with sweet chili & lime dipping sauce.

8.50

### WILDFIRE BURGER TRIO

11.25

#### CHAR GRILLED ATLANTIC SALMON

Cucumber, radish, tomato and artisan mustard served on foccacia.

#### CANADIAN LAMB

Olives, goats feta, tatziki, pickled red onion served in a mini pita.

#### ORGANIC BISON

Aged white cheddar, garlic aioli, lettuce, tomato and red onion, served on a whole wheat bun.

## SANDWICHES & BURGERS

All sandwiches come with choice of beef & barley soup, tossed winter greens, fries or onion rings.

### HOUSE SMOKED MEAT SANDWICH 13.50

Montreal style beef served on dark rye bread with sauerkraut and French Dijon mustard.

### WILDFIRE BURGER 14.00

Char grilled Alberta beef topped with aged white cheddar, bacon, garlic aioli, lettuce and tomato.

### CHICKEN PARMESAN SANDWICH 13.50

Breaded chicken breast, topped with marinara sauce and parmesan cheese., served on a onion bun with crisp lettuce.

### BEEF DIP 13.50

Slow roasted Alberta beef, caramelized onions, Monterey Jack cheese and crispy onions. Served on a pretzel bun au jus.

### CLUB SANDWICH 13.00

Thinly sliced house smoked turkey and ham. Served on multigrain bread with lettuce tomato, bacon and cheddar cheese.

### STEAK SANDWICH 14.95

6oz striploin char -grilled, and topped with sautéed mushrooms and crispy onions, on sour dough bread.

## FLAT BREAD PIZZAS - CERTIFIED ORGANIC & HAND TOSSED

### MARGHERITA 10" 12.50

Fresh basil puree, marinara sauce and mozzarella cheese, drizzled with onion oil. 16" 15.25

### ITALIAN STYLE 10" 13.50

House made Elk pepperoni, Italian sausage, cheddar cheese, caramelized onion and artichokes. 16" 17.00

### CHAR GRILLED VEGETABLE 10" 14.00

Seasonal vegetables, cheddar and mozzarella cheese, cured black olives, and smoked jalapeno sauce. 16" 17.50

### WILDFIRE SIGNATURE 10" 13.50

House-made turkey chorizo sausage, ground organic bison, roasted bell pepper, cheddar and mozzarella cheese, drizzled with chili oil. 16" 17.00

## PASTA & CURRY

### BUTTER CHICKEN

12.75

Chicken thighs slowly braised in a rich butter chicken sauce.  
Served with broccolini and steamed rice.

### LAMB VINDALOO

13.25

New Zealand spring lamb cooked slowly in a spicy yet sweet tasting curry.  
Served over rice with fresh Naan bread.

### SMOKED CHICKEN PASTA

13.50

Cold smoked chicken breast cooked with chili and scallion in Alfredo sauce tossed with fusilli noodles.

### SPAGHETTI BOLOGNAISE

13.50

Slow cooked beef and pork in a rich tomato sauce. Served with garlic bread.

### TERIYAKI BEEF STIR-FRY

14.00

Fresh cut beef, seasonal vegetables cooked in a sweet teriyaki sauce.  
Served with Udon noodles.

## MAIN COURSE

### SHEPHERDS PIE

15.25

Ground Alberta beef cooked slowly with winter vegetables, mash potato and rich beef jus. Served with a side of winter green salad.

### CHICKEN POT PIE

14.75

Braised chicken in a creamy sauce with fresh root vegetables.  
Topped with buttery puff pastry and baked till golden brown.

### FISH N' CHIPS

1pc 12.75

2pc 14.75

Guinness beer battered haddock fillets, served with tartar sauce and lemon.

### ROAST PORK TENDERLOIN

17.75

Whiskey maple marinated pork tenderloin roasted and served with whole grain mustard sauce, roasted garlic mash and apple chutney.

### ATLANTIC SALMON

18.75

Herb crusted salmon baked to medium, sweet potato gnocchi, creamed spinach and white wine herb sauce.

### PAN FRIED TROUT

17.75

Olive and caper butter crust, cream orzo topped with sautéed shrimp.

### GRILLED PORK RIBS

18.95

Full rack of ribs smoked and grilled, and basted with our bourbon bbq sauce.  
Served with Asian slaw and hand cut fries.

### CHAR GRILLED ALBERTA STRIPLOIN

19.95

8oz striploin steak grilled to your perfection, served with caramelized onion and blue cheese pudding.