

WILDFIRE[®]
STEAKS, CHOPS & SEAFOOD



DC Restaurant Week Summer 2017

Three Course Dinner Menu

Monday, August 14 – Sunday, August 20

Starter

Field Greens Salad

cherry tomatoes, balsamic vinaigrette

Caesar Salad

romaine, parmesan cheese, garlic croutons

Main Course

Chicken Moreno

grilled chicken breasts, artichokes, tomatoes, arugula

Cedar Planked Salmon*

brown sugar soy glaze

Mustard Crusted Fancy Pork Chops*

two all-natural thick center cut chops

Spit Roasted New York Strip Roast*

peppercorn sauce

served with choice of redskin mashed potatoes, wild rice, au gratin potatoes, creamed spinach, roasted vegetables, french fries or broccoli with lemon vinaigrette

Dessert

Homemade Key Lime Pie

fresh whipped cream

Classic N.Y. Style Cheesecake

choose 1 topping: mixed berries, hot fudge or Snickers®

Homemade Peach and Blueberry Pie

vanilla ice cream

35.00 per person

Choose one from each category

Many of these items can be prepared gluten free. Ask your server for details.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DC Restaurant Week Summer 2017

Three Course Lunch Menu

Monday, August 14 – Sunday, August 20

Starter

Field Greens Salad

cherry tomatoes, balsamic vinaigrette

Caesar Salad

romaine, parmesan cheese, garlic croutons

Main Course

Mustard Crusted Chicken Sandwich

served on a pretzel roll

Stuffed Hickory Burger*

bacon, cheddar cheese, barbecue sauce

Carved New York Roast Sandwich

served warm on ciabatta

Cedar Planked Salmon*

brown sugar soy glaze

choice of redskin mashed potatoes, fresh cut french fries, fresh broccoli with lemon vinaigrette or wild rice

Dessert

Homemade Key Lime Pie

fresh whipped cream

Flourless Chocolate Cake

vanilla ice cream

22.00 per person

Choose one from each category

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DC Restaurant Week Summer 2017

Three Course Brunch Menu

Saturday, August 19 – Sunday, August 20

Appelizer

Fresh Berries & Yogurt Parfait (GF)

Greek vanilla yogurt, homemade granola

Homemade Caramel Pecan Roll

served warm

Main Course

Atlantic Salmon Salad (GF)

mixed greens, grape tomatoes, asparagus,
avocado, kalamata olives, green goddess dressing

Spinach, Kale & Feta Cheese Frittata (GF)

served with a field green salad

Oven-Roasted Crab Cakes Benedict*

hollandaise sauce, breakfast potatoes & onions

Skillet-Roasted Prime Rib Hash* (GF)

two poached eggs, red & green peppers, breakfast potatoes & onions

Dessert

Seasonal Berries Crisp

oatmeal cookie crumble, berry sauce, vanilla ice cream

Flourless Chocolate Cake (GF)

vanilla ice cream

22.00 per person

Choose one from each course

Does not include beverages, tax or gratuity

(GF) *these items can be prepared gluten free.

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