

# WILDFIRE®

STEAKS, CHOPS & SEAFOOD

## LTD BREWING BEER DINNER

### — Reception —

Chicken Tinga Slider  
charred lemon-cumin crema

Crab & Avocado Crisp  
house tortilla, pickled chillies

*LTD Lager*

### — First Course —

Pork Empanada  
beer braised shoulder, lime-cilantro slaw

*LTD Amber*

### — Second Course —

Char-broiled Skirt Steak  
Green chili marinade, rock shrimp-jalapeño mac n' cheese

*LTD IPA*

### — Dessert —

Banana Cream Pie  
cardamon-graham cracker crust, caramel whipped cream

*LTD Stout*

Executive Chef, Jon Gamlen  
Thursday, April 6, 2017  
6:30pm Reception, 7:00pm Dinner  
Wildfire Eden Prairie  
\$50.00 per person + tax (gratuity not included)  
RSVP to Debbie at 952-914-9100

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Wildfire Restaurant



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