

WILDFIRE[®]
STEAKS, CHOPS & SEAFOOD



DC Restaurant Week Summer 2019
Three Course Dinner Menu

Monday, August 12 – Sunday, August 18

Starter

Field Green Salad

tomatoes, cucumbers, corn, scallions, balsamic vinaigrette

Caesar Salad

romaine, parmesan cheese, garlic croutons

Main Course

Chicken Francese

lemon brown butter sauce

Cedar Planked Salmon*

brown sugar soy glaze

Mustard Crusted Fancy Pork Chop*

all-natural thick center cut chop

Recommended Cocktail: Main Street - \$14.75

Woodford Reserve Bourbon, Noilly Prat Sweet Vermouth, Aperol, Orange Juice

*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

Flourless Chocolate Cake

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*