

WILDFIRE

STEAKS, CHOPS & SEAFOOD



DC Restaurant Week Winter 2019

Three Course Dinner Menu

Monday, January 14 – Sunday, January 20

Appelizer

Shrimp & Crab Bisque

corn & red peppers

Field Greens Salad (GF)

cherry tomatoes, balsamic vinaigrette

Main Course

Chicken Moreno with Artichokes (GF)

grilled chicken breasts, tomatoes, arugula, light garlic broth

Cedar Planked Salmon* (GF)

brown sugar soy glaze

Cornbread Stuffed Pork Chops

apple sauce, mustard cider cream sauce

Braised Short Ribs (GF)

fork tender short ribs, red wine sauce, roasted vegetables

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

Dessert

Homemade Key Lime Pie

graham cracker crust, fresh whipped cream

Flourless Chocolate Cake (GF)

vanilla ice cream

35.00 per person

Choose one from each course

Does not include beverages, tax or gratuity

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

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