

WILDFIRE®

STEAKS, CHOPS & SEAFOOD



DC Restaurant Week Winter 2019

Three Course Lunch Menu

Monday, January 14 – Sunday, January 20

Appetizer

Shrimp & Crab Bisque

corn & red peppers

Field Greens Salad (GF)

cherry tomatoes, balsamic vinaigrette

Main Course

Wildfire Chopped Salad (GF)

roasted chicken, avocado, tomatoes, blue cheese, bacon, scallions, corn, tortilla strips;
tossed with citrus lime vinaigrette

Carved Pork Roast Sandwich (GF)

caramelized onions and peppers, ancho mayonnaise

Deluxe Burger* (GF)

twin patties, American cheese, bacon, 1000 island dressing

Cedar Planked Salmon* (GF)

brown sugar soy glaze

*served with a choice of redskin mashed potatoes (GF), wild rice (GF),
roasted vegetables (GF), fresh cut 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

22.00 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