



WILDFIRE LUNCH MENU

MONDAY, AUGUST 24 – SUNDAY, AUGUST 30

choose one from each course

Appetizer

CAESAR SALAD

romaine, parmesan cheese,
garlic croutons

FIELD GREENS SALAD

cucumbers, tomatoes, carrots,
balsamic vinaigrette

Main Course

CHAR CRUSTED RIB EYE STEAK SLIDERS

white cheddar, caramelized red onions,
horseradish cream sauce

GRILLED FAROE ISLAND SALMON

heirloom tomato relish

SPIT-ROASTED HERB CHICKEN

all natural half chicken, garlic & herbs

BARBECUED BABY BACK RIBS

half slab, slowly smoked, zesty barbecue sauce

served with your choice of:

RED SKIN MASHED POTATOES • CREAMED SPINACH • ROASTED MARKET VEGETABLES
AU GRATIN POTATOES • FRESH-CUT FRENCH FRIES • FRESH BROCCOLI lemon vinaigrette

Dessert

FLOURLESS CHOCOLATE CAKE

hot fudge, whipped cream

35.00 per person
+ tax (gratuity not included)

As a way to offset rising costs, we have added a 3% surcharge to all checks.
You may request to have this taken off your check