



WILDFIRE®

DINNER MENU

MONDAY, AUGUST 18 – SUNDAY, AUGUST 24

choose one from each course

APPETIZERS

CAESAR SALAD

romaine, parmesan cheese,
garlic croutons

SHRIMP & CRAB BISQUE

corn &
red peppers

MAIN COURSES

GRILLED FAROE ISLAND SALMON

fresh peach relish

BARBECUED BABY BACK RIBS

full, meaty slab, zesty barbecue sauce

ROASTED PRIME RIB OF BEEF (10 oz.)

rubbed with fresh garlic, sea salt, cracked black pepper
and slow roasted for six hours

OVEN-ROASTED LUMP CRAB CAKE DINNER

mustard mayonnaise

WITH YOUR CHOICE OF

choose one of these sides to accompany your dinner

RED SKIN MASHED POTATOES • AU GRATIN POTATOES • ROASTED MARKET VEGETABLES

FRESH-CUT FRENCH FRIES • BROCCOLI & LEMON VINAIGRETTE • CREAMED SPINACH

OR

BBQ-RUBBED SWEET POTATO • BAKED POTATO • BAKED MAC & CHEESE • COTTAGE FRIES - ADD 1.95

ROASTED MUSHROOM CAPS • LOADED GIANT BAKED POTATO - ADD 3.95

DESSERTS

KEY LIME PIE

graham cracker crust, whipped cream

TRIPLE-LAYER CHOCOLATE CAKE

hot fudge, whipped cream

55.00 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.