



WILDFIRE®

LUNCH MENU

MONDAY, AUGUST 18 – SUNDAY, AUGUST 24

choose one from each course

APPETIZERS

CAESAR SALAD

romaine, parmesan cheese,
garlic croutons

FIELD GREENS SALAD

cucumbers, tomatoes, carrots,
balsamic vinaigrette

MAIN COURSES

STUFFED HICKORY BURGER

bacon, cheddar cheese, barbecue sauce

GRILLED FAROE ISLAND SALMON

fresh peach relish

BARBECUED BABY BACK RIBS

half slab, slowly smoked, zesty barbecue sauce

BASIL HAYDEN'S® BOURBON TENDERLOIN TIPS (7 oz.)

grilled red onions

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

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.