



# WILDFIRE DINNER MENU

MONDAY, AUGUST 24 – SUNDAY, AUGUST 30

choose one from each course

## *Appetizer*

### CAESAR SALAD

romaine, parmesan cheese,  
garlic croutons

### SHRIMP & CRAB BISQUE

corn &  
red peppers

## *Main Course*

### GRILLED FAROE ISLAND SALMON

heirloom tomato relish

### BARBECUED BABY BACK RIBS

full, meaty slab, zesty barbecue sauce

### ROASTED PRIME RIB OF BEEF AU JUS (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

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*

### 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.