

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

Minnesota Winter Restaurant Week 2012

Dinner Prix Fixe Menu

Sunday, February 26 – Friday, March 2

Starter

Choose One

Soup of the Day

Baked French Onion Soup
the classic

House Salad Bowl

artichokes, carrots, eggs, tomatoes, cucumbers, celery, croutons;
creamy ranch, french, house vinaigrette or blue cheese dressing

Chopped Tomato & Red Onion Salad

chopped lettuce, tomatoes, red onions, blue cheese crumbles,
blue cheese dressing, balsamic vinaigrette

Main Course

Choose One

Dill Crusted Walleye
lemon butter sauce

Lemon Pepper Chicken Breast
finished with fresh lemon juice

Cedar Planked Salmon
brown sugar soy glaze

New York Roast "Diane Style"
roasted mushrooms, crispy onions

served with choice of redskin mashed potatoes, wild rice, au gratin potatoes, creamed spinach,
roasted vegetables, fresh cut french fries, or broccoli with herb butter

Dessert

Choose One

Flourless Chocolate Cake
vanilla ice cream, hot fudge

Door County Cherry Pie
vanilla ice cream

Homemade Key Lime Pie
graham cracker crust, fresh whipped cream

\$30.00 per person

(not including beverages, tax or gratuity)