

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

RETRO FAVORITES BEER DINNER

— *Reception* —

Seared Spice Crusted Ahi Tuna
red pepper coulis

Mini Bison Patty Melts

Pabst Blue Ribbon

— *First Course* —

Roasted Italian Sausage & Peppers
creamy, soft polenta

Old Style

— *Second Course* —

Pan Fried Chicken Schnitzel
cheddar potato pancakes

Schlitz

— *Third Course* —

Maple Brined Tenderloin Tip
blue cheese butter, Vidalia onion rings

Stroh's

— *Dessert* —

Chocolate Peanut Butter Cupcakes

McSorely's Black Lager

Moreno Espinoza & Rodrigo Torres, Executive Chefs
Rob Nielsen, Pabst Brewing Co. Area Business Manager
Wednesday, April 18, 2012
6:30pm Reception, 7:00pm Dinner
\$35.00 per person (plus tax & gratuity)
Wildfire Glenview
RSVP to: Brad Wermager, Wildfire Wine
& Spirits Director at 773-398-6960