



Northern Virginia Restaurant Week

Lunch Menu

Monday March 19 – Sunday March 26

Appelizer

Shrimp & Crab Bisque

corn & red peppers

French Onion Soup

golden brown, swiss & asiago cheese

Field Greens Salad

tomatoes, cucumbers, corn, scallions, balsamic vinaigrette

Caesar Salad

romaine, parmesan cheese, garlic croutons

Main Course

Wildfire Chopped Salad

roasted chicken, avocado, tomatoes, blue cheese, bacon, scallions, corn, tortilla strips;
tossed with citrus lime vinaigrette

Stuffed Burger of the Day*

ask your server for today's selection, fresh cut french fries

Lemon Pepper Chicken Breast

roasted in our 600°F oven with natural juices, five-grain wild rice

Cedar Planked Salmon*

brown sugar soy glaze, mashed potatoes

Dessert

Homemade Key Lime Pie

graham cracker crust, fresh whipped cream

Flourless Chocolate Cake

vanilla ice cream, hot fudge

25.18 per person

Choose one from each category

Many of these items can be prepared gluten-free. Ask your server for details.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Northern Virginia Restaurant Week

Dinner Menu

Monday March 19 – Sunday March 26

Appetizer

Shrimp & Crab Bisque

corn & red peppers

Field Greens Salad (GF)

cherry tomatoes, balsamic vinaigrette

Main Course

Chicken Moreno with Artichokes (GF)

grilled chicken breasts, tomatoes, arugula, light garlic broth

Cedar Planked Salmon* (GF)

brown sugar soy glaze

Door County Cherry Barbecue All Natural Pork Chop (GF)

fresh corn pudding

Braised Short Ribs (GF)

fork tender short ribs, red wine sauce, roasted vegetables

served with choice of redskin mashed potatoes (GF), wild rice (GF), au gratin potatoes (GF), creamed spinach, roasted vegetables (GF), french fries or broccoli with lemon vinaigrette (GF)

Dessert

Homemade Key Lime Pie

graham cracker crust, fresh whipped cream

Flourless Chocolate Cake (GF)

vanilla ice cream

36.18 per person

Choose one from each course

Does not include beverages, tax or gratuity

(GF) .these items can be prepared gluten free.

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