

Dine Out Tysons Restaurant Week 2016

Three Course Dinner Menu

Monday, August 22 – Monday, August 28

Starter

Field Greens Salad

cherry tomatoes, balsamic vinaigrette

Shrimp & Crab Bisque

corn & red peppers

Main Course

Chicken Moreno with Artichokes

grilled chicken breasts, tomatoes, arugula, light garlic broth

Spaghetti and Meatballs

bison meatballs, tomato sauce

Coconut Shrimp

baked in our wood-burning oven, ginger-coconut sauce

Mushroom-Crusted Fancy Pork Chops*

two all-natural thick center cut chops

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

Dessert

Homemade Key Lime Pie

fresh whipped cream

Flourless Chocolate Cake

vanilla ice cream

Homemade Peach and Blueberry Pie

vanilla ice cream

35.00 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

Dine Out Tysons Restaurant Week 2016

Three Course Lunch Menu

Monday, August 22 – Sunday, August 28

Starter

Field Greens Salad

cherry tomatoes, balsamic vinaigrette

Shrimp & Crab Bisque

corn & red peppers

Main Course

Mustard Crusted Chicken Sandwich

served on a pretzel roll. fresh cut french fries

Blue Cheese Burger*

lettuce, tomato, crispy onion strings, fresh cut french fries

Wildfire Chopped Salad

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

Coconut Shrimp

baked in our wood-burning oven, ginger coconut sauce, broccoli with lemon vinaigrette

Dessert

Homemade Key Lime Pie

fresh whipped cream

Classic N.Y. Style Cheesecake

choose 1 topping: mixed berries, hot fudge or Snickers®

20.00 per person

Choose one from each category

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

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