

**WILDFIRE®**  
**STEAKS, CHOPS & SEAFOOD**



*Tyson's Restaurant Week 2020*

*Lunch Menu*

Monday, October 12 – Sunday, October 18

*Salad*

Caesar Salad

*Main Course*

Thick Prime Angus Cheeseburger\*

Cedar Planked Salmon\*

*All main courses served with your choice of side*

*Dessert*

Flourless Chocolate Cake

Homemade Key Lime Pie

**24.00 per person**

Choose one from each course

Many of these dishes can be prepared gluten free.

This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

To help offset restrictions on our business resulting from the COVID-19 crisis, a 4% surcharge has been added to all guest checks. If you would like this removed, please let us know.

**WILDFIRE®**  
**STEAKS, CHOPS & SEAFOOD**



*Tyson's Restaurant Week 2020*

*Dinner Menu*

Monday, October 12 – Sunday, October 18

*Salad*

Tuscan Kale & Spinach Salad

Caesar Salad

*Main Course*

Barbecued Baby Back Ribs

Basil Hayden's Bourbon Tenderloin Tips\*

Macadamia Nut Crusted Halibut

*All main courses served with your choice of side*

*Dessert*

Homemade Key Lime Pie

Seasonal Pie

**45.00 per person**

(not including tax or gratuity)

Choose one from each course

Many of these dishes can be prepared gluten free.

This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

To help offset restrictions on our business resulting from the COVID-19 crisis, a 4% surcharge has been added to all guest checks. If you would like this removed, please let us know.