

# WOODFIRE BAR & GRILLE

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## Restaurant Week 2019 - \$60 Dinner For Two

### Appetizer - Choose 1

#### Spinach Artichoke Dip

Chopped spinach and artichokes blended with cream cheese and topped with Parmesan. Served hot with flatbread and corn chips.

#### Havarti Sticks

Blocks of Havarti breaded with Panko breadcrumb and fried golden. Served with Jalapeno Creme

#### Seared Ahi Tuna

Ahi Tuna coated in black and white sesame seeds, seared rare, sliced, and served with a drizzle of Soy Ginger Aioli

### Salad - Choose 2

#### House Salad

Mixed greens topped with organic rainbow carrots, red onion, heirloom grape tomato, and English cucumber

#### Caesar Salad

Chopped romaine lettuce, shredded Parmesan, and crouton, tossed in our housemade Caesar dressing

### Entrée - Choose 2

#### 12oz New York Strip

Seasoned and cooked to your desired temp on our Hickory Wood Fired Grille and served on a dollop of garlic mashed potatoes. Served with one side

#### Mountain Trout

Trout fillet sourced locally from Sunburst Trout Farm in Waynesville NC. Seasoned and Woodfire Grilled. Served with one side

#### Bone In Pork Chop

Thick cut pork chop from nearby Hickory Nut Gap farms. Season and grilled to temp over the woodfire. Served on a dollop of mash with apple puree. Option of one side

#### Grilled Vegetable Plate

A full plate of grilled seasonal vegetables, with wild rice, grilled brussel sprouts, and roasted rainbow carrot

#### Sides

Baked Potato, Mashed Potato, Wild Rice, Roasted Carrots, Grilled Asparagus, Grilled Brussel Sprout with Lemon Aioli, Steak Fries, or Sweet Potato Fries

### Desserts - Choose 1

Bread Pudding or Creme Brulee Cheesecake