Restaurant Week 2021
4 Course Dinner For Two $70

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

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
Greens topped with organic rainbow carrots, red onion, heirloom grape tomato, and English cucumber with choice of dressing

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

Entrée – Choose 2

New York Strip
Grass fed 12oz New York Strip. Seasoned to perfection, and grilled to your specification. Finished with garlic herb butter

Local Mountain Trout
Local trout from Sunburst Farms in Waynesville NC is a house favorite. The farm is located in a natural setting fed by mountain spring water.

Pork Tenderloin Medallions
Roasted, herb crusted, pasture raised pork tenderloin topped with a champagne rosemary cream sauce. Served over a dollop of garlic mashed potatoes

Sides
Mashed Potatoes, Wild Rice, Grilled Asparagus, Grilled Brussel Sprouts with Lemon Aioli, Broccoli, Steak Fries, or Sweet Potato Fries

Homemade Desserts – Choose 1

Creme Brulee Cheesecake
Blackberry Crisp

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