



# RESTAURANT WEEK MENU

**DINNER**  
\$25, \$30, \$35

## BONFYRE GRILLE

### FIRST

#### CRISPY CALAMARI

Lightly fried calamari, spicy marinara, shallots, fried basil and a drizzle of balsamic dressing.

#### MINI SHRIMP AND SCALLOP CEVICHE

Fresh scallops and poached shrimp with Serrano peppers, avocado, cucumbers, red onions, pico de gallo, ginger and cilantro, tossed with a lime juice marinade served with white corn chips.

#### SPICY CHICKEN LOLLIPOPS

Chicken lollipops tossed in buffalo sauce, on a bed of blue cheese dressing, topped with parsley.

### MAIN

\$25

#### HERB ROTISSERIE CHICKEN

Served with Bonfyre mash and vegetables.

\$30

#### BOURBON GLAZED SALMON

Served with Bonfyre mash and vegetables.

\$35

#### SEAFOOD TRIO (GF)

Salmon, scallops, shrimp, Swiss chard, lemon caper sauce, served over vegetable risotto.

### DESSERT

CHOOSE FROM ONE OF OUR SIX DIFFERENT FLAVORS OF MINI DESSERTS.

Pick one of each for a \$25, \$30, \$35 DINNER per person. Beverage, tax and gratuity not included. No splitting or sharing.

FEATURING THESE WINES AND MORE!

**GNARLY HEAD**



HECHT & BANNIER



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**EL COTO DE RIOJA**

*Z. Alexander*  
**BROWN**

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MADISON  
RESTAURANT  
WEEK



## RESTAURANT WEEK MENU

LUNCH  
\$15

### BONFYRE GRILLE

#### FIRST

##### CHOICE OF SOUP OR SALAD

House salad

Shrimp and tomato Bisque

#### MAIN

##### BBQ CHICKEN SANDWICH

Chicken breast, cheddar, fried onions, lettuce, tomato, bacon, smoky ranch and house-made Bonfyre BBQ sauce.

##### JAMBALAYA

Chicken, Andouille, shrimp, onions, celery, green bell peppers, Creole rice and Cajun seasoning.

##### THAI CHICKEN FLATBREAD

Grilled chicken, cabbage blend, cheese blend, peanut sauce and Thai chili glaze.

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