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## **“Draining the Swamp Onto the Grill”**

### *Week-Long Grills Gone Wild Event Brings Back Muskrat*

WASHINGTON, DC (February 19, 2014) – With a wild yell, Rocklands Barbeque and Grilling company’s grillmasters and cooks are launching spring a few weeks early, throwing unusual ingredients on the grill, in the smoker and into the pot. From March 3 to March 8, all four Rocklands locations will layer uncommon options over the traditional menu as the company presents “Grills Gone Wild,” a week-long treat of unique flavors.

“This has been a long, cold winter, and we sense our fans are ready for spring. So many wild – or just plain unusual – foods were smoked in the barbeque pits or cooked over campfires around the country; Grills Gone Wild is our tasty nod to that history. Last year’s Wild Beaver Sausage and Alligator Stew were surprise hits – we’re looking forward to hearing what our fans like best this year!” said John Snedden, founder of Rocklands Barbeque and Grilling Company. Fans are encouraged to use the hashtag #grillsgonewild to trade favorites and suggestions for next year.

Grills Gone Wild specials will be available at all four Washington-area Rocklands restaurants for one week only. The menu (depending on final availability):

#### **Muskrat Brunswick Stew**

served with Honey Jalapeño Cornbread Triangles

Individual - \$3.99    Pint - \$7.49

#### **Blackened Blue Catfish**

over rice with Curried Red Pepper Cream

\$7.99

#### **Wild Beaver Sausage Sandwich**

served with Broccoli Rabe and Balsamic Onions

\$8.99

#### **Grilled Marinated Gizzards, Livers and Hearts**

on a skewer with Asian Glaze over a bed of rice

\$6.99

*Founded in 1990, Rocklands Barbeque and Grilling Company serves traditional wood-fired barbeque with house-made sides. Rocklands can be found at four locations – in Washington DC, Alexandria, Arlington and Rockville – and is known for catering all around the region. For more information please visit our website at [www.rocklands.com](http://www.rocklands.com), and follow us on twitter @rocklandsbbq.*

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