

Appetizers

Calamari Frittura (GFR)
Fresh, lightly breaded, flash fried, with a spicy marinara sauce. 11

Thai Style 13

Chefs Charcuterie (GF)
The finest cured meats, artisan cheeses, and assorted imported olives. 15

Smoke House Crab Dip
Hardwood smoked crab dip, served with crispy lavash chips. 10

Sausage Stuffed Hot Peppers
Served with homemade marinara and melted mozzarella. 8

Asian Lettuce Wraps (VR)
Sautéed chicken breast with stir fry vegetables in a delicious Szechuan sauce. Served with chilled crisp Iceberg cups and hoisin dipping sauce. 8

Arancini Santino
Three cheese blended Risotto balls, lightly breaded, flash fried and set on a bed of tomato basil cream sauce. 10

Cherry Charred Wings
Whole chicken wings, cherry wood smoked and char grilled. Served with our fire blue sauce. 10

House Meatballs
Ground Filet, NY Strip and Pork meatballs with Michaels marinara and fresh seasoned ricotta impastatta. 10

Smoke Stack Ribs
St. Louis ribs, cherry smoked and lager braised. Grilled with our house Texas Sweet BBQ. 12

"The" Crab Cake (V)
Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli. 15

Colossal Crab Shots (V)
Sweet colossal crab meat with cocktail sauce. 13

Jumbo Shrimp Cocktail
Five jumbo succulent prawns served with traditional cocktail sauce. 15

From The Garden

Sonoma Chicken Salad (GFR, VR)
Free-range organic chicken breast tossed with baby lettuce, seasonal fresh fruit, candied walnuts, grape tomatoes and crumbled gorgonzola cheese with house dressing. 13

Classic Caesar (GFR)
Chopped Romaine served with Parmesan crisps and garlic croutons. 7
Add: Anchovy 1 Organic Chicken 5 Shrimp 10

The Wedge (VR)
Crisp iceberg lettuce wedge, hardwood smoked bacon lardons, tomato, and chopped egg, topped with our homemade Bleu cheese dressing, drizzled with balsamic reduction. 10
Add: Organic Chicken 5 Shrimp 10

Shrimp & Crab Salad (GF)
Cocktail shrimp, lump crab, avocado, fennel, and grape tomatoes served over grilled romaine and dressed with a citrus white balsamic. 16

Mozzarella Capresa (V, GF)
Our homemade mozzarella, vine ripened tomatoes, fresh basil, roasted red peppers, and shaved parmigiana. Dressed with imported extra virgin olive oil and balsamic. 8

Thai Shrimp (GF)
Tempura battered rock shrimp in a sweet Thai chili sauce with sesame seeds and scallions. Served with a Valencia orange aioli. 11

Bourbon Trail Mussels (GFR)
1 lb of P.E.I. mussels sauteed with julienne sundried tomatoes, apple smoked bacon in a Kentucky bourbon cream reduction. 12

Lobster Egg Rolls
2 fried egg rolls filled with poached lobster tail, meyer lemon aioli, shaved Nappa cabbage, carrot, scallion, and apple. Served with a chilled crisp slaw. 11

New Zealand Lollipops (GFR)
The finest, most tender lamb chops char-dusted and grilled. Served with homemade horseradish sauce. 14

Crispy Ahi Roll (GFR)
Tempura fried Maki roll filled with #1 Ahi tuna, avocado, ginger, and green onions. Served with an Asian garnish. 11

Eggplant Rollatini (V)
Sliced thin, stuffed with ricotta, imported parmigiana reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. 8

Mushroom Trinity (V)
Wild mushroom medley sauteed with pinot grigio and served over grilled focaccia, laced with an Amarone Demi Glace. 11

Escargot Provencal (GFR)
Snails poached in herbed butter, draped in gorgonzola fondue with roasted button mushrooms and toasted baguette. 11

Hot Peppers and Oil (V,GF)
Anaheim and Hungarian hot banana peppers marinated in a homemade blend of garlic oil and herbs. 5

Take a pint to go for just 8

Escarole Greens (GFR, VR)
Old world greens sautéed with roasted garlic. 8

Add: Hot Pepper 1.5 Sausage 3

Pasta

Neapolitan Lasagna
Traditional Lasagna from the Naples region of Italy, set on a Romano cream and draped with tomato sauce. 16

Tortaloni, Pancetta & Pink
Large five cheese Tortaloni with pancetta in a tomato basil cream sauce. 16
Add: Chicken \$5

Chicken Florentine
Grilled organic chicken, bacon lardons, sun dried tomatoes, and baby spinach simmered in a roasted garlic cream sauce over penne. 17

Fettuccine Alfredo (V)
Bronze die pasta tossed in a rich, creamy Alfredo sauce. 13
Add: Organic Chicken 18 Jumbo Shrimp 23

Frutti di Mare (Fruits of the Sea)
Fresh clams, mussels, scallops, and shrimp sautéed in a light sherry tomato sauce and tossed with linguini. 23

Gnocchi Bolognese (VR)
Handmade potato pasta tossed with fresh mozzarella, basil, and parmigiana reggiano in our homemade Bolognese sauce. 17

Bucatini and Meatballs (VR)
Need we say more? Just like a Sunday's at Mama's! 13
Add: Sausage 3

Sauté Creations

Veal Alberini (spicy)
Tender breaded bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with linguine. 36

Veal Parmigiana
Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara. 36

Chicken Parmigiana 18

Truffled Veal
Tender breaded bone-in veal, pan fried, topped with sliced mushrooms and shaved aged Parmesan. Dressed with a meyer lemon, garlic, and Pinot Grigio reduction. Garnished with truffle caviar and parsley oil infusion. Served with linguine. 36

Veal Sorrentino
Tender breaded bone-in veal, pan-fried and baked in a tomato basil cream sauce. Served with penne ala vodka. 36

Chicken Caramelicious
Tempura battered all natural chicken glazed in a Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic, and ginger. Served with sticky rice. 18

American Red Snapper
Skin on pan seared with a lemon brown butter glaze. Served over saffron risotto. 26

Shrimp Creole
Cajun gulf shrimp, sauteed in a spicy creole sauce. Served with sticky rice. 26

Lobster Mac-N-Cheese
Loaded with poached cold water lobster, cavatappi pasta, julienne sun dried tomatoes with a panko romano crust. 26

Chicken Piccata
Boneless all natural chicken breast, egg battered and slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichokes. Served over linguine. 18

Chicken Calabrese
Free-range organic boneless chicken, herb breaded and stuffed with fresh herbs and ricotta cheese. Dressed with a sundried tomato and forest mushroom marsala wine sauce. Served with Yukon Mashed potatoes. 19

“The” Crab Cake Dinner
Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli. Served with asparagus. Single 21 Double 35

Fire Grilled Mahi (GFR)
Mahi Mahi seasoned and fire grilled. Served over Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 23

Miso Salmon
White miso marinated Atlantic salmon brushed with an Asian glaze. Served with rice and stir fried vegetables. 23

White Fish Francaise
Fresh Atlantic cod, egg battered and slow simmered in Pinot Grigio wine and lemon reduction sauce. Served over linguine. 19

Sicilian Stuffed Eggplant (V)
Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine. 17

V-Vegetarian **VR-Vegetarian by Request**
GF-Gluten-Free **GFR-Gluten-Free by Request**

From Field to Fire

(Ask your server about our premium steak cuts.)

Steak Enhancements & Sauces

Gorgonzola crust with garlic cream & bacon lardons
Roasted garlic or Amarone demi-glacé
Sun dried cherry port wine sauce
Forest mushrooms
Caramelized onions
Fire bleu sauce

\$4 ea.

Cracked Cherry Medallions (GF)
Cracked pepper crusted filet mignon medallions accented with a sundried cherry and decadent port wine sauce. Served with Yukon mashed potatoes. 28

Aspen Medallions (GF)
Filet Mignon medallions with forest mushrooms and roasted garlic demi glaze. Served with whipped Yukon potatoes. 28

Fire Bleu Medallions (GF)
Filet Mignon medallions with a spicy Gorgonzola cream reduction. Served with whipped Yukon potatoes. 28

The Flat Iron (GF)
Chargrilled, sliced and dressed in a millionaire sauce, garnished with a smoked tomato jam. Served with Yukon mash potatoes. 25

Rocky Mountain Elk (GF)
Two french boned chops, pepper crusted, cast iron seared, and dressed with a cracked cherry port wine demi glaze. Served with Yukon mashed potatoes. 45

New Zealand Rack of Lamb (GFR)
Char-dusted lamb. Fire grilled and served with a meyer lemon horseradish sauce. Served with Yukon Gold mashed potatoes. 28

New York Strip (GF)
13 oz. center cut of Angus Beef with a full-bodied texture and density, served with your choice of side. 31

Filet Mignon (GF)
The most tender center cut we offer. Served with side.
Petite 27 Grande 35

Bone-In Ribeye (GFR)
Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side. 32

Baseball Sirloin (GF)
Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side. 22

Pecan Pork Chops (GF)
Fire grilled frenched pork chops, encrusted with apple butter and toasted pecans. Served with sweet mashed potatoes and blistered green beans. Single 18 Double 25

Fire Bleu Chops (GF)
Frenched pork chops, cast iron seared, and served with a spicy Gorgonzola cream reduction. Single 18 Double 25

Side Dishes

French fries, linguine marinara, baby baked potatoes, Yukon gold mashed potatoes, sweet mashed potatoes, and fresh seasonal vegetables.

Premium Sides

	As Substitute	A la Carte
Escarole greens (GFR, VR)	4	5
Grilled asparagus (V, GF)	4	5
Saffron Risotto	4	5

Steak Temperatures

Rare - cool, very red center
Medium Rare - warm, red center
Medium - pink center, hot throughout
Medium Well - hint of pink to brown center
Well Done - brown throughout, dry center (not recommended)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.