

# FIRE

AT RIVERCENTER

## STARTERS

### BOURBON CHICKEN QUESADILLA 12

*Flour tortilla, cheddar and jack cheeses, tomatoes, scallions, Applewood bacon, Bourbon chicken, sour cream and fresh Pico De Gallo*

### SPINACH ARTICHOKE DIP 10

*Bruleed roasted garlic, Romano cream spinach, artichokes, toasted pita chips*

### CLASSIC MEATBALLS 12

*Ground beef and pork, spicy marinara, grated parmesan cheese served with toasted crostinis*

### SEVEN LAYER DIP 10

*White bean hummus, yogurt, tomatoes, avocado, cheddar, olives and harissa, served with toasted pita chips or (carrots and celery for GF)*

### CALAMARI 11

*Lightly fried buttermilk calamari, spicy marinara*

### FIRE'S CRAB CAKE 15

*Fresh lump crab, lemon Aioli, spicy mustard*

## SOUPS

### LOBSTER BISQUE 8

 ~ Gluten-Free

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## SALADS

| Add to any salad, grilled or blackened Chicken 4, Salmon 6 |

### FIRE CHOP SALAD 12

*Iceberg, Hearts of Romaine, diced tomatoes, cucumbers, red onion, Applewood bacon, Aged Vermont White Cheddar, avocado, Peppercorn Ranch*

### GF HORIATIKI 10

*Cucumbers, tomatoes, red onion, Kalamata olives, feta, oregano, olive oil, red wine vinegar*

### GF CAPRESE STACK 10

*Farmstand tomato slices, fresh Buffalo Mozzarella, basil chiffonade, balsamic glaze*

### CAESAR 10

*Hearts of Romaine, shaved Parmesan, tossed with house made Caesar dressing*

## BURGERS & SANDWICHES

| All burgers and sandwiches served with Hand-cut French fries |

### FIRE BURGER 13

*Manchego cheese, wine braised onions, lettuce, mayonnaise*

### FRENCH DIP AU JUS 13

*Thinly sliced slow cooked Prime rib, sautéed bell peppers, onions, mushrooms and melted provolone piled high on a French roll, served with Rosemary Au Jus and Horseradish sauce*

### SOUTHERN CRISPY CHICKEN 11

*Pimento cheese, fried green tomato, mayonnaise and pickles*

### BLACKENED CAJUN CHICKEN 11

*Cheddar, mayonnaise, lettuce, tomato on a French roll*

### COUNTRY CLUB SANDWICH 10

*Double stack, turkey, ham, lettuce, tomatoes, Applewood bacon, dijonaise*

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## HOUSE SPECIALTIES

### MONGOLIAN PORK CHOP 21

*Marinated double-cut pork chop with braised sweet and sour red cabbage, house made mustard and mashed potatoes*

### MISO SALMON 24

*Fresh Miso marinated salmon served with white rice and snow peas topped with delicious Miso sauce*

### LOBSTER 38

*This cold-water tail is extraordinarily sweet with a succulent taste and texture. Broiled, served with drawn butter, roasted asparagus*

### PECAN CRUSTED CHICKEN 16

*Sautéed Pecan Panko crusted chicken breast, served with your choice of garlic mashed potatoes and Chefs fresh vegetable selection, creamy lemon tarragon sauce*

### RHINEGEIST FISH AND CHIPS 15

*Rhinegeist Beer battered Cod, house made tartar sauce with hand cut French fries and Cole slaw*

### CAROLINA STYLE RIBS 21

*Slow cooked fall off the bone tender, with hand cut fries and Cole slaw*

### FIRE'S CRAB CAKES 27

*Fresh lump crab, lemon Aioli and spicy mustard served with hand-cut French fries and Cole slaw*

### LOBSTER MAC AND CHEESE 19

*Tender lobster, Gouda, Provolone, Mozzarella, Campanelle pasta baked to a bubbly perfection*

### HAWAIIAN RIBEYE 26

*14 oz. Rib-eye with pineapple- soy- ginger marinade, served with garlic mashed potatoes and Chefs fresh vegetable selection*

### FILET MIGNON 29

*6 oz. Black Angus center cut, topped with onion straws, bordelaise sauce, served with garlic mashed potatoes and Chefs fresh vegetable selection*

### STEAK BITES 19

*Two Black Angus skewers of beef tenderloin, garlic mashed potatoes and Chefs vegetable selection*

### CHICKEN MADEIRA 16

*Sautéed chicken breast, topped with melted mozzarella, fresh asparagus, covered with mushroom Madeira sauce, served with garlic mashed potatoes*

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## THIS & THAT

Hand-Cut French Fries 4

Baked Potato 5

Cole Slaw 4

Chefs Fresh Vegetables 5

Cucumber Salad 5

Braised Red Cabbage 5

Garlic Mashed Potatoes 5

Mac n' Cheese 5

## DESSERTS

LIMONCELLO CREAM CAKE 9

*Delicious moist layers of vanilla cake drizzled with a hint of limoncello and lemon cream, fresh whipped cream and strawberries*



CHOCOLATE FUDGE TOWER 9

*Layers of dark chocolate fudge cake and chocolate truffle cream on a pool of caramel and white chocolate sauce, raspberry coulis*



WHITE CHOCOLATE IRISH CRÈME BRULEE 7

*Tahitian vanilla bean custard, white chocolate and caramelized bananas*



KEY LIME CHEESECAKE 8

*Citrus cookie crust with creamy key lime finished with seasonal berries and whipped cream*

## DESSERT WINES

Alvear Amontillado Sherry, Spain 6

Quinta do Noval "Black" Port, Portugal 7

Sandeman Ruby Port, Portugal 6

Quinta do Noval, 10 year old Tawny Port, Portugal 13

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