

# FIRE

AT RIVERCENTER

## SMALL PLATES

### GRAND BOARD 12

*Assorted artisanal cheeses, aged cured meats, dried apricots cherry mostarda  
Served with Ciabatta bread*



### CAST IRON CRAB CAKE 14

*Fresh lump crab, lemon Aioli, spicy mustard*



### BOURBON CHICKEN QUESADILLA 11

*Flour tortilla, Aged Vermont White Cheddar, Monterey Jack, tomatoes, scallions, Applewood bacon, Bourbon chicken, sour cream, guacamole, fresh Pico de Gallo*



### STEAK BITES 12

*Black Angus tenderloin medallions grilled, garlic mashed potatoes, bordelaise and béarnaise sauce*



### WARM SPINACH ARTICHOKE DIP 9

*Brûléed roasted garlic, Romano cream spinach, artichokes, grilled Ciabatta points*



### POACHED COLOSSAL SHRIMP TOWER 15

*3 colossal shrimp, chipotle cocktail sauce*



### CALAMARI 11

*Lightly fried buttermilk calamari, sweet chili sauce*

## RAW BAR

### MARKET FRESH SEAFOOD

shrimp 5 ~ crab 4.5 oz. ~ oysters 3.5

*Colossal shrimp, Alaskan King crab legs, oysters*

**Market Price**

 ~ Gluten-Free

*Consuming undercooked meats or seafood may increase your risk of foodborne illness.*

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## SALADS

| Add to any salad, grilled or blackened Chicken 4, Shrimp 5, Salmon 6 |

### SOUTHERN CAESAR 10 ~ Half 6

*Hearts of Romaine, roasted chickpeas, tomatoes, carrots, shaved Parmesan, housemade Caesar, potato hay, anchovies available upon request*

### GF CAPRESE STACK 10

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

### FIRE CHOP SALAD 9 ~ Half 6

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

### GF BABY KALE SALAD 9

*Kale leaves, arugula, feta, roasted butternut squash, spicy pepitas, pickled red onions, pomegranate vinaigrette*

### GF BABY SPINACH AND ARUGULA SALAD 10

*Roasted golden beets, goat cheese, spiced walnuts, roasted chickpeas, caramelized apples, sherry vinaigrette*

## SOUP

### SHE~CRAB BISQUE 6.5

### SOUP OF THE DAY 5

## PASTA

### LOBSTER MAC AND CHEESE 15

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

### SEAFOOD FETTUCCINE 25

*Scallops, shrimp, crab, roasted shallots, Asiago cream sauce on a nest of fettuccine*

### TUSCAN CHICKEN PASTA 15

*Tuscan herb grilled chicken breast, baby arugula, baby spinach, Peppadew peppers, roasted garlic sauce tossed with linguine and fresh Aged Parmesan*

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## ENTREES

### SALMON 24

*Your choice: broiled or blackened*

*Cilantro citrus glaze - served with root vegetable quinoa*



### GROUPER 27

*Your choice pan seared or blackened*

*Sweet chili ginger sauce - served with root vegetable quinoa*



### SEA BASS 33

*Your choice steamed or blackened*

*Crab Asiago cream sauce - served with root vegetable quinoa*



### PECAN CRUSTED CHICKEN 16

*Sautéed Pecan Panko Crusted chicken breast, served with your choice of garlic mashed potatoes, or vegetable of the day, creamy lemon tarragon sauce*



### FIRE BURGER 13

*1/2 lb. blend of Sirloin and Chuck hand-patted Angus burger, brioche bun, lettuce, tomato, pickle, onion. Choice of Swiss, Aged Vermont White Cheddar, Gouda or Monterey Jack. Served with fresh cut fries.*

*Add \$1 each: sautéed onions, sautéed mushrooms, Applewood bacon, avocado, fried egg*



### TRISTAN LOBSTER 26

*"The Best Lobster Tail in the World"*

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



### FILET MIGNON 6 oz. 26 ~ 8 oz. 32

*6 or 8 oz. Black Angus center cut, topped with onion straws, bordelaise sauce, served with your choice of garlic mashed potatoes, or vegetable of the day*



### NY STRIP 31

*12 oz. USDA Prime Strip steak, topped with onion straws, bordelaise sauce, served with your choice of garlic mashed potatoes, or vegetable of the day*



### PRIME RIB 24

*12 oz. slow roasted for 6 hours, horseradish crème fraîche, served with your choice of garlic mashed potatoes, or vegetable of the day*

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## SIDES

Garlic Mushrooms 6

 Roasted Golden Beets 6

 Asparagus 6

Mac n' Cheese 6

 Sautéed Spinach 6

Garlic Mashed Potatoes 5

 Caramelized Brussel Sprouts 6

Fresh Cut Fries 4.5

Housemade Kettle Chips 5

Vegetable Of The Day 5

## DESSERTS

CRÈME BRÛLÉE 6

*Tahitian vanilla bean custard, caramelized sugar, berry compote, pistachio cream*

WHITE CHOCOLATE  
WILD BLUEBERRY BREAD PUDDING 7

*Our version of this decadent southern inspired treat drizzled with brown butter rum sauce*

CHOCOLATE FUDGE TOWER 8

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

LIMONCELLO CREAM CAKE 8

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

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