

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

Two Black Angus skewers, 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

SOUPS

SHE~CRAB BISQUE 6.5

SOUP OF THE DAY 5

 ~ Gluten-Free

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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

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

BABY KALE SALAD 9

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

BABY SPINACH AND ARUGULA SALAD 10

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

SANDWICHES

| All sandwiches served with kettle chips or fries |

CLUB SANDWICH 9

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

GRILLED PORTABELLA 9

Grilled portabella, avocado, tomatoes, cucumbers, pea sprouts, roasted red pepper hummus, spinach wrap

GRILLED CHICKEN PESTO PANINI 10

Balsamic grilled chicken, fresh Buffalo Mozzarella, caramelized onion, roasted roma tomatoes, pesto, Ciabatta

TURKEY CLUB PANINI 11

Turkey, Applewood bacon, avocado, tomatoes, fresh Buffalo Mozzarella, herb Aioli

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.

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

ROASTED PRIME RIB DIP 11

Shaved slow cooked Prime Rib, sautéed bell peppers, mushrooms, onions, melted Provolone, toasted baguette roll, Dijon mayo or horseradish sauce, Rosemary au jus

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ENTREES

MEATLOAF 10

Our recipe, garlic mashed potatoes, red wine beef au jus

PECAN CRUSTED CHICKEN 11

Sautéed Pecan Panko Crusted chicken breast, garlic mashed potatoes, creamy lemon tarragon sauce

SALMON 13

Your choice: broiled or blackened

Cilantro citrus glaze - served with root vegetable quinoa

GROUPER 17

Your choice pan seared or blackened

Sweet chili ginger sauce - served with root vegetable quinoa

SEA BASS 19

Your choice steamed or blackened

Crab Asiago cream sauce - served with root vegetable quinoa

PASTA

LOBSTER MAC AND CHEESE 12

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

SEAFOOD FETTUCCINE 16

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

TUSCAN CHICKEN PASTA 13

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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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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