FIRE & OAK
AN AMERICAN GRILL

STARTERS

Seasonal Soup of the Day *p.a.*
Sweet Potato Corn Chowder 7
Truffle Parmesan Fries 10
Fire & Oak Mac 'n' Cheese 10
Spinach & Artichoke Dip 12
BBQ Chicken Lollipops 13
Crispy Calamari & Artichoke Hearts 14
Pan Seared Crab Cake 14
P.E.I. Mussels "Fra Diavolo" 15
Braised Filet Mignon Quesadilla 15
Sesame Tuna Flatbread, *mache & wasabi aioli* 15
Crispy Fried Oysters,
creamed spinach & chipotle hollandaise 15

SUSHI

California Roll 12
Vegetable Roll 10
Thai Tuna Roll 12
Salmon Mango Roll 11
Coconut Shrimp Roll 13
Green Dragon Roll 15
Rainbow Roll 15
Spicy Tuna Roll 11
Crispy Volcano Roll 16
Spicy Ahi Tuna Tartar *with avocado* 16
Hamachi Sashimi *with melon & chili citrus* 16

Chilled Chokaisan Junmai Daiginjo Sake 12 glass

RAW BAR

Beau Soleil Oysters 3.00 each
Kumamoto Oysters 3.50 each
Chilled Colossal Crabmeat Cocktail 18
Chilled Shrimp Cocktail 15
Raw Bar Sampler 48
three beau soleil & three kumamoto oysters,
chilled shrimp & colossal crabmeat cocktail

FROM THE GRILL

Topped with Sea Salt Herb Butter

10oz Hanger Steak 28
10oz Filet Mignon 39
16oz Rib Eye 38
24oz Bone-In "Cowboy" Rib Eye 46
14oz Prime New York Strip 44

All Natural Double Cut Pork Chop 32

Scottish Salmon 28
Tuna Mignon 31
Atlantic Swordfish Steak 31
Atlantic Halibut 32

SERVED WITH CHOICE OF SIGNATURE SIDE

SIGNATURE SIDES

Herbed French Fries 5
Horseradish Slaw 4
Loaded Baked Potato 6
Seasonal Vegetable 6
Coconut Black Rice 5
Sautéed Spinach 6
Gingered Snow Peas 5
Sautéed Asparagus 6
Manchego Scalloped Potatoes 6
Rock Shrimp & Jalapeno Soft Polenta 7
Chive Whipped Yukon Gold Potatoes 6

SALADS

MARKET GREENS 10
bacon, egg, onion, tomato, cucumber, radish, herbed croutons, choice of dressing

ROASTED BEETS & MONTRACHET CHEESE 13
candied pecans, mache, beet reduction & truffle vinaigrette

BABY KALE CAESAR 10
brioche croutons, shaved grana padano & classic caesar dressing

B.L.T. SALAD 12
peppered bacon, beefsteak tomato, vidalia onion, bibb lettuce, blue cheese dressing

SESAME TUNA STEAK SALAD 18
buckwheat soba, asian vegetables, mango, avocado, citrus vinaigrette, peanut sauce

GRILLED CHICKEN SALAD 17
mixed greens, tortilla crisps, ginger citrus vinaigrette, peanut sauce

Choose: Caesar, Ginger Citrus, Blue Cheese, Balsamic, House or Ranch Dressing

***(Add Grilled….Shrimp** +8 **Chicken** +6 **Salmon** +10 **Blackened Filet Mignon** +10)*

BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES OR HORSERADISH SLAW

FIRE & OAK BURGER 16
aged cheddar, peppered bacon, bibb lettuce, tomato, vidalia onion & homemade pickles

DRY AGED BURGER DELUXE 19
aged blue cheese, caramelized vidalia onions, bibb lettuce, beefsteak tomato & pickles

FRESH FISH SANDWICH 18
bibb lettuce, beefsteak tomato, vidalia onion, homemade pickles & remoulade

BEEF SHORT RIB SANDWICH 17
slow roasted beef short rib, poblano peppers & melted monterey jack cheese

PASTA & RISOTTO

PENNE WITH ROTISSERIE CHICKEN 20
sun-dried tomatoes, arugula, tomato basil cream sauce, parmesan cheese & basil oil

LINGUINI WITH SHRIMP & CRABMEAT 29
sautéed gulf shrimp, lump crabmeat, shallots, peas, saffron lobster cream sauce

SEAFOOD RISOTTO 28
seared day boat scallops, rock shrimp, calamari, green peas, asparagus, lobster broth

ENTREES

ROTISSERIE ORGANIC HALF CHICKEN 25
chive whipped yukon gold potatoes, sautéed haricots vert & natural herb au jus

SHERRY GLAZED SCOTTISH SALMON 29
coconut black forbidden rice, gingered snow peas, soy miso broth

BLACKENED ATLANTIC SWORDFISH STEAK 32
roasted sweet potato, poblano pepper & crab hash, "voodoo" sauce & pico de gallo

VEAL MILANESE 28
arugula, red onion & cherry tomato salad with red wine vinaigrette & grana padano

SEVEN SPICE SEARED AHI TUNA MIGNON 32
soba noodle & shitake mushroom stir-fry, wasabi aioli, sesame seeds & crispy onions

PAN ROASTED NORTH ATLANTIC HALIBUT 34
rock shrimp & jalapeno soft polenta, grilled asparagus, tomatillo-avocado salsa verde

PAN SEARED CRAB CAKES 32
maryland style lump crab cakes served with french fries, horseradish slaw & remoulade

AGED BLUE CHEESE CRUSTED FILET MIGNON 44
chive whipped yukon gold potatoes, sautéed baby spinach & port wine demi glaze

FIRE & OAK BBQ PORK RIBS 29
fall off the bone danish ribs with herbed french fries & horseradish slaw

ROASTED KING CUT PRIME RIB 42
aged prime rib, roasted on the bone served with a loaded baked potato

Add Small Caesar or Market Greens Salad to Any Entrée +5

WEEKLY DINNER FEATURES

Monday: **Dollar Oyster Night -** Chilled East Coast Oysters on the Half Shell
Tuesday: **Sushi Night -** Half Priced Select Rolls
Wednesday: **Meat Lover's Night -** Dry Aged Steaks & Specialty Meat Dishes
Thursday: **Lobster Night -** Shanghai, Steamed & Crab Stuffed *(Limited Availability)*
Friday: **Braising Night -** Chef's Seasonal Slow Braised Inspiration
Saturday: **Surf & Turf -** Seasonal Chef's Inspiration
Sunday: **Prime Rib Night -** Queen Cut with Loaded Potato & Small House Salad

**** * * DINNER FEATURES ARE FOR DINING IN ONLY & ARE LIMITED AVAILABILITY * * ****

WATER & BREAD SERVICE IS AVAILABLE UPON REQUEST