

BY THE FIRE

Coconut Shrimp <i>Coconut battered jumbo shrimp served with fresh lime dipping sauce.</i>	\$10.95
Mozzarella Cheese Sticks <i>Hand-breaded fresh mozzarella cheese with a side of marinara.</i>	\$8.50
Spinach & Artichoke Dip <i>Fresh spinach and artichoke hearts diced and mixed with a blend of cheese and spices, topped with grated Parmesan and served with warm pita bread.</i>	\$8.95
Grilled Portabella Mushroom <i>Served with grilled pita bread and topped with sauteed onions, peppers, spinach and Feta cheese.</i>	\$7.95
Calamari <i>Hand-breaded fresh calamari. Crispy fried to perfection and served with house or spicy marinara.</i>	\$8.95
Shrimp Quesadilla <i>Sauteed shrimp and shallots with diced tomatoes, green onion and melted pepper jack cheese, served with fruit salsa and sour cream.</i>	\$11.95
Crab Cakes <i>Handmade cakes served with Fire Creek Remoulade.</i>	\$10.95
Mosquito Bites <i>Lobster, crab and cream cheese fried wontons with a side of sweet chili sauce.</i>	\$7.95

SALADS

Dressings: House is Creamy Garlic, Ranch, Blu Cheese, French, Champagne Vinaigrette, Chipotle Ranch, Red Wine Vinaigrette, Lite Ranch and Lite Italian.

Steak Salad <i>Tender sliced steak on a mound of house greens. Topped with shredded provolone cheese, roasted peppers, diced tomatoes, avocado and fried julienne potatoes. Tossed in chipotle-ranch dressing.</i>	\$13.95
Mesa Chicken Salad <i>Seasoned chicken breast tossed with fresh house greens, diced tomato, roasted corn, red onions, black beans, shredded provolone and avocado, tossed in chipotle-ranch dressing.</i>	\$11.95
Fire Creek Chicken Salad <i>Rotisserie chicken breast served on a bed of crisp greens with tomatoes, red onions, cucumbers and served with your choice of dressing.</i>	\$11.95

Spinach and Roasted Pear Salad <i>Baby spinach leaves, tossed with roasted pears and walnuts, strawberry slices, diced apples, Gorgonzola cheese and red onions tossed in our champagne vinaigrette.</i>	\$10.95
Fire Creek Caesar Salad <i>Fresh hearts of romaine, tossed in Caesar dressing and toasted croutons.</i>	\$8.95
House Salad <i>House greens, cherry tomatoes, cucumbers, carrots and red onion with your choice of dressing.</i>	\$7.95
Greek Salad <i>House greens with feta cheese, diced tomatoes, cucumber, red onion, kalamata black olives and tazaki sauce. Served with grilled pita bread.</i>	\$10.95
Additions to your Salad	
<i>Chicken</i>	\$4
<i>Gyro Meat</i>	\$4
<i>Shrimp skewer</i>	\$6
<i>Steak</i>	\$6
<i>4 oz. grilled or blackened salmon</i>	\$6

Soup of the Day <i>Ask your server for today's soup specials.</i>	\$5 bowl	\$3 cup
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FIRE CREEK STEAKS

*All steaks are USDA premium handcut.
All entrees served with your choice of potato, seasonal vegetables and a dinner salad.
Bread served upon request.*

Fire Creek Prime Rib <i>Prime rib slow roasted daily and served with au jus.</i>	16 oz. \$27	12oz. \$21
Filet Mignon <i>8 oz. applewood bacon-wrapped beef tenderloin, served with bernaise sauce.</i>		\$27
Tenderloin Medallions <i>Seasoned beef tenderloin medallions sautéed in a garlic, mushroom, and fresh herb pan sauce.</i>		\$28
Chef's Specialty <i>8 oz. beef tenderloin topped with crab meat, parmesan cheese and beranaise sauce.</i>		\$32
Cajun Grilled Ribeye Steak <i>14 oz. blackened ribeye steak topped with three pepper bourbon butter and garnished with onion rings.</i>		\$26
New York Strip <i>14 oz. New York strip grilled to order and topped with seasoned portabella mushrooms.</i>		\$27
Prime Sirloin <i>10 oz. center cut grilled to order.</i>		\$19
<i>Add a Shrimp Skewer</i>		\$6

CHICKEN

All entrees served with your choice of potato, seasonal vegetables and a dinner salad.

Asiago Encrusted Chicken <i>Pan-seared chicken breast, encrusted in Asiago cheese. Finished with white wine citrus buerre blanc.</i>	\$19
Boursin Stuffed Chicken <i>Chicken stuffed with Boursin cheese and wild mushrooms and sauteed in olive oil. Topped with pesto cream sauce.</i>	\$22
Chicken Marsala <i>Pan-seared chicken breast topped with our creamy marsala and wild mushroom sauce.</i>	\$19

SEAFOOD

Served with rice pilaf, seasonal vegetables and a dinner salad.

Canadian Walleye with Duet of Sauces <i>Pan fried walleye filet served with roasted red pepper coulis and malt vinegar aioli.</i>	\$23
Mahi Mahi <i>Choose grilled, blackened or teriyaki glazed. Served with our fresh fruit salsa.</i>	\$22
Tilapia <i>Pan fried coconut encrusted filet topped with cracked peppercorn lime sauce.</i>	\$18
Tasmanian Salmon <i>Wild caught salmon filet grilled or blackened. Finished with an orange basil sauce.</i>	\$25
Brown Sugar Scallops <i>Bacon wrapped jumbo scallops, rubbed in brown sugar. Seared and topped with a creamy dijon mustard sauce.</i>	\$23

FIRE CREEK SPECIALTIES

All entrees served with your choice of potato, seasonal vegetables and a dinner salad.

Fire Creek Ribs <i>Slow baked baby back ribs. Finished with hickory BBQ sauce.</i>	\$23 full rack	\$17 half rack
Grilled Quail and Peppered Duck Breast <i>A mixed grill of quail breast and a pan-seared duck breast. Served with a mixed apple sauté.</i>		\$23
Rotisserie Chicken <i>Slow cooked and glazed with Fire Creek's special blend of herbs and spices.</i>		\$17
Whiskey Honey Chop <i>Iowa chop rubbed with an aromatic spice blend glazed with a whiskey honey sauce garnished with a mound of onion rings.</i>		\$21

PASTA

All pasta is served with a dinner salad and grilled bread.

Fire Creek Lasagna <i>Layers of pasta, Graziano's Italian sausage, Ricotta, Mozzarella, Romano cheese, and a zesty red sauce.</i>	\$18
Manicotti <i>Shells stuffed with Ricotta, Mozzarella & Romano cheese. Covered in red or white sauce.</i>	\$17
Shrimp Diablo <i>Shrimp tossed with basil, fettuccini noodles and spicy chipotle butter. With sea scallops</i>	\$23 \$27
Vodka Penne <i>Jumbo scallops and shrimp cooked with vodka, garlic, shallots, and basil, tossed in a heavy cream sauce.</i>	\$25
Chicken Picatta <i>Sautéed chicken breast, lemon butter, white wine, capers, and seared spinach served on a bed of linguine.</i>	\$19
Linguine Pomodoro <i>Sautéed chicken breast garlic, white wine, basil, plum tomatoes and mozzarella cheese. With shrimp</i>	\$21 \$25

EXTRA'S

Pasta Salad	\$2	French Fries	\$2	Side Salad	\$2
Cottage Cheese	\$2	Rice Pilaf	\$2	Side Caesar Salad	\$3
Baked Potato	\$2	Mashed Potato	\$2		
Vegetable Selection	\$2	Shrimp Skewer	\$6		

SANDWICHES

Served on South Union Bread with your choice of fries, cottage cheese, or pasta salad.

Balsamic Glazed Portabella Mushroom \$9.95

Fire grilled fresh mushroom, marinated in balsamic vinegar and topped with red peppers, onions, spinach and Feta cheese.

Beef Brisket \$11.95

Hot sliced brisket served on South Union focaccia.

Fire Creek Chicken \$9.95

Grilled chicken breast with BBQ sauce, applewood bacon and pepper jack cheese on toasted focaccia bread.

Salmon and Apple B.L.T. \$11.95

Grilled or blackened salmon served with tomato, lettuce, avocado, thinly sliced Granny Smith apple, smoked apple wood bacon and mayonnaise.

Prime Rib Sandwich \$11.95

Slow roasted prime rib served open face with a side of au jus.

BURGERS

*All burgers are served 8 oz. patties served on a kaiser bun.
Choice of fries, cottage cheese, or pasta salad*

Basic Burger \$8.45

8 oz. patty with lettuce, onions, tomato and a pickle.

Add Cheese .50

Italian Burger \$9.45

Pancetta, sautéed onions, mushrooms, roasted peppers and melted provolone

Mexican Burger \$9.45

South of the border seasoning with avocado, green chilie peppers, pepper jack cheese and chipotle mayonaise.

Cajun Burger \$9.45

Seasoned with Cajun spice and topped with smoked gouda and crispy onion rings.

Swiss Burger \$9.45

Sautéed mushrooms, swiss cheese, and creamy dijon mustard sauce.

Fire Creek Burger \$9.95

8 oz. patty with BBQ sauce, applewood bacon and pepper jack cheese on a toasted kaiser bun.

BEVERAGES

Coke, Diet Coke, Cherry Coke, Sprite, Root Beer,

Mello Yello or Lemonade \$2.25

Iced Tea, Hot Tea or Raspberry Iced Tea \$2.25

Coffee *Regular or Decaf* \$2.25

Sparkling Water \$3.50

DESSERTS

Please ask your server.



— An American Classic —

Proprietor

Mark Rogers

Thank You For Your Business!

Visit us on the web at: www.firecreekonline.com

Customary Gratuities

18% added to parties of 8 or more.

20% added to parties of 8 or more with separate checks.

Kitchen Split Plate \$5.00

Corking Fee \$10.00 – Sunday and Monday - No Fee

Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed uncooked.

Gift Certificates Available - Ask Your Server

**Open
Monday thru Saturday
Lunch 11:00 a.m.
Dinner 4:00 p.m.**

**Sunday Brunch
Open at 10:00 a.m.**

Reservations Accepted

**Banquet Room Available
(Fire Side Room)**

Phone 515-224-0500