

# SEAFOOD

*Served with rice pilaf or season vegetables and a dinner salad. Bread served upon request.*

<b>Canadian Walleye with Duet of Sauces</b>	<b>\$24</b>
<i>Pan fried walleye filet served with roasted red pepper coulis and malt vinegar aioli.</i>	
<b>Mahi Mahi</b>	<b>\$22</b>
<i>Choose grilled, blackened or teriyaki glazed. Served with our fresh fruit salsa.</i>	
<b>Mediterranean Halibut</b>	<b>\$28</b>
<i>Grilled Halibut fillet , sun dried tomatoes, artichokes, crisp caper berries, basil and lemon butter sauce.</i>	
<b>Chilean Sea Bass Provencal</b>	<b>\$28</b>
<i>Herb encrusted filet of sea bass, lemon butter sauce.</i>	
<b>Tilapia</b>	<b>\$19</b>
<i>Pan fried coconut encrusted filet topped with cracked peppercorn lime sauce.</i>	
<b>Tasmanian Salmon</b>	<b>\$27</b>
<i>Wild caught salmon filet maple glazed or blackened.</i>	
<b>Brown Sugar Scallops</b>	<b>\$23</b>
<i>Bacon wrapped jumbo scallops, rubbed in brown sugar. Seared and topped with a creamy dijon mustard sauce.</i>	

# CHICKEN

*Served with house salad (substitute caesar for \$1.00), choice of mashed potatoes, baked potato (loaded \$1.50), rice pilaf or seasonal vegetable.  
Bread served upon request.*

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

# PASTA

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

<b>Fire Creek Lasagna</b>	<b>\$18</b>	
<i>Layers of pasta, Graziano's Italian sausage, Ricotta, Mozzarella, Romano cheese, and a zesty red sauce.</i>		
<b>Manicotti</b>	<b>\$17</b>	
<i>Shells stuffed with Ricotta, Mozzarella &amp; Romano cheese. Covered in red or white sauce.</i>		
<b>Shrimp Diablo</b>	<b>\$24</b>	
<i>Shrimp tossed with basil, fettuccine noodles and spicy chipotle butter.</i>		
	<i>With sea scallops</i>	<b>\$27</b>
<b>Chicken Picatta</b>	<b>\$19</b>	
<i>Sauteed chicken breast, lemon butter, white wine, capers and seared spinach served on a bed of linguine.</i>		
<b>Vodka Penne</b>	<b>\$25</b>	
<i>Jumbo scallops and shrimp cooked with vodka, garlic, shallots, and basil, tossed in a heavy cream sauce.</i>		
<b>Linguine Pomodoro</b>	<b>\$21</b>	
<i>Sauteed chicken breast, garlic, white wine, basil, plum tomatoes and mozzarella cheese,</i>		
	<i>With shrimp</i>	<b>\$25</b>
<b>Penne Diane with Shrimp</b>	<b>\$24</b>	
<i>Penne pasta with shallots, garlic, white wine, broccoli, toasted almonds, a hint of dijon mustard, and a touch of cream.</i>		

\* 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.

## DESSERTS - \$7.<sup>50</sup>

*Crème Brule*

*Carrot Cake*

*Molten Chocolate Lava Cake*

*Apple Dumpling*

*Ask your server about any seasonal desserts.*

**Banquet Room Available** for your business or special occasion needs.

**Phone 515-224-0500**

**WWW.FIRECREEKONLINE.COM**

# FIRE CREEK

## BY THE FIRE

<b>Coconut Shrimp</b>	<b>\$11.95</b>
<i>Coconut battered jumbo shrimp served with fresh lime dipping sauce.</i>	
<b>Fried Mozzarella</b>	<b>\$8.95</b>
<i>Hand-breaded mozzarella cheese, pan fried in olive oil served with marinara.</i>	
<b>Spinach &amp; Artichoke Dip</b>	<b>\$8.95</b>
<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>	
<b>Grilled Portabella Mushroom</b>	<b>\$8.95</b>
<i>Served with grilled pita bread and topped with sauteed onions, peppers, spinach and Feta cheese.</i>	
<b>Calamari</b>	<b>\$9.95</b>
<i>Hand-breaded fresh calamari. Crispy fried to perfection and served with house or spicy marinara.</i>	
<b>Shrimp Quesadilla</b>	<b>\$11.95</b>
<i>Sauteed shrimp and shallots with diced tomatoes, green onion and melted pepper jack cheese, served with fruit salsa and sour cream.</i>	
<b>Crab Cakes</b>	<b>\$13.50</b>
<i>Jumbo lump crab cakes served with Fire Creek remoulade.</i>	
<b>Mosquito Bites</b>	<b>\$7.95</b>
<i>Lobster, crab and cream cheese fried wontons with a side of sweet chili sauce.</i>	

## FIRE CREEK STEAKS

*All steaks are premium hand cut, 100% Angus beef.*

*Served with house salad (substitute caesar for \$1.00), choice of mashed potatoes, baked potato (loaded \$1.50), rice pilaf or seasonal vegetable.*

*Bread served upon request.*

<b>*Fire Creek Prime Rib</b>	<b>16 oz. \$28</b>	<b>12 oz. \$23</b>
<i>Slow roasted, served with au jus.</i>		
<b>*Filet Mignon</b>	<b>\$28</b>	
<i>8 oz. applewood bacon wrapped beef tenderloin, served with bernaise sauce.</i>		
<b>*Tenderloin Medallions</b>	<b>\$29</b>	
<i>Seasoned beef tenderloin medallions sauteed in a garlic, mushroom, and fresh herb pan sauce.</i>		
<b>*Cajun Grilled Ribeye Steak</b>	<b>\$27</b>	
<i>14 oz. blackened Ribeye, topped with three pepper bourbon butter and onion rings</i>		
<b>*New York Strip</b>	<b>\$29</b>	
<i>14 oz. New York strip grilled to order and topped with seasoned portabella mushrooms.</i>		
<b>*Top Sirloin</b>	<b>\$19</b>	
<i>10 oz. center cut grilled to order</i>		

**Add a shrimp skewer \$6**

## FIRE CREEK SPECIALTIES

*Served with house salad (substitute caesar for \$1.00), choice of mashed potatoes, baked potato (loaded \$1.50), rice pilaf or seasonal vegetable.*

*Bread served upon request.*

<b>Fire Creek Ribs</b>	<b>\$28 full rack</b>	<b>\$17 half rack</b>
<i>Slow baked baby back ribs. Finished with hickory BBQ sauce.</i>		
<b>Rotisserie Chicken</b>	<b>\$17</b>	
<i>Slow cooked and glazed with Fire Creek's special blend of herbs and spices.</i>		
<b>*Whiskey Honey Chop</b>	<b>\$21</b>	
<i>Iowa chop rubbed with an aromatic spice blend glazed with a whiskey honey sauce garnished with a mound of onion rings.</i>		
<b>*Grilled Lamb Loin Chops</b>	<b>\$24</b>	
<i>Lemon and mint marinated, served with rosemary demi glaze.</i>		

*Parties of 10 or more - 18% gratuity added  
Corking fee - \$15 per bottle (No Fee on Mondays)*