

BY THE FIRE

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

ENTREE SALADS

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

*Steak Salad	\$13.95	
<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>		
Mesa Chicken Salad	\$12.50	
<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>		
Curried Shrimp Salad	\$13.50	
<i>Fresh herbs, greens, cucumber, carrots, chilies, roasted peanuts, and crispy wonton ribbons, with a curried shrimp skewer, and a light southeast asian dressing.</i>		
Spinach and Roasted Pear Salad	\$10.95	
<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>		
Greek Salad	\$13.95	
<i>House greens with feta cheese, diced tomatoes, cucumber, red onion, kalamata black olives and tzatziki sauce. Served with grilled pita bread.</i>		
Caesar Salad	\$9.95	
<i>Fresh hearts of romaine, tossed in Caesar dressing and toasted croutons.</i>		
Soup Du Jour	\$5 bowl	\$3 cup
<i>Ask your server for today's soup specials.</i>		

SANDWICHES

All 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. Served open face.
- Fire Creek Chicken** **\$9.95**
Grilled chicken breast with BBQ sauce, applewood bacon and pepper jack cheese on toasted focaccia bread. Served open face.
- Salmon and Apple B.L.T.** **\$11.95**
Grilled or blackened salmon served with tomato, lettuce, avocado, thinly sliced Granny Smith apple, smoked applewood bacon and mayonnaise.
- *Prime Rib Sandwich** **\$11.95**
Slow roasted prime rib served open face with a side of au jus.

ANGUS BURGERS

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

- *Mexican Burger** **\$11.95**
South of the border seasoning with avocado, green chili peppers, pepper jack cheese and chipotle mayonnaise.
- *Cajun Burger** **\$11.95**
Seasoned with Cajun spice and topped with smoked gouda and crispy onion rings.
- *Swiss Burger** **\$11.95**
Sautéed mushrooms, swiss cheese, and creamy dijon mustard sauce.
- *Fire Creek Burger** **\$11.95**
Applewood bacon, pepper jack cheese and BBQ sauce.

BEVERAGES

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| Coke, Diet Coke, Coke Zero, Sprite,
Sprite Zero, Fresca or Lemonade | \$2.50 |
| Iced Tea, Hot Tea or Raspberry Iced Tea | \$2.50 |
| Fire Creek Blackberry Sage Lemonade | \$3.50 |
| Coffee Regular or Decaf | \$2.25 |
| Sparkling Water | \$3.50 |

DESSERTS

Please ask your server.

**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.*