

## • APPETIZERS •

### **Flatbread Pizza**

Oven Roasted Tomato Pesto / Roasted Portabellas  
Goat Cheese / Parmesan / Arugula & Toasted Almond Salad 12

### **\*Pan Seared Sea Scallops**

White Cheddar & Scallion Grits / Avocado, Roasted Corn & Jicama Salsa / Roasted Red Pepper Coulis 14

### **\*Pan Seared Jumbo Lump Crab Cake**

Zucchini, Summer Squash, Spinach & Spicy Tomato Sauté / Pesto Aioli 14

### **Asparagus & Parmesan Reggiano Ravioli**

White Truffle Cream / Arugula / Oven Roasted Tomatoes / Aged Balsamic Glaze 12

### **\*Out Of The Fire Smoked Salmon Tasting**

Chili Roasted Pineapple And Cranberry Relish / Cucumber, Red Onion & Caper Salad  
Tzatziki / Roasted Grape Tomato Jam / Spicy Chipotle Honey / Crispy Flatbread 13

### **Hummus Tasting**

Roasted Garlic, Basil & Artichoke Hummus / Roasted Red Pepper Hummus / Traditional Hummus  
Kalamata Olive, Roasted Red Pepper, Feta, Red Onion, & Cucumber Salad / Herb & Manchego Flatbread 12

### **Fresh Prince Edward Island Mussels**

Please choose one of the following preparations 12  
I: Roasted Leek, Garlic, & Pesto White Wine Sauce  
II: Garlic & White Wine Sauce

## SOUPS | SALADS

### **SOUPS**

Roasted Mushroom Cup 5 / Bowl 6  
Seasonal Soup Market Price

### **Out Of The Fire Café Salad**

Baby Field Greens / Cherry Tomatoes / Cucumbers / Strawberries / Pineapple  
Feta / Sundried Cranberries / House Spiced Pecans / Balsamic Vinaigrette Half 7 / Full 9

### **House Smoked Salmon Salad**

Baby Spinach / Grape Tomatoes / Cucumbers / Sundried Cranberries  
Fresh Mozzarella / Sautéed Portabellas / Creamy Dill Sauce Half 9 / Full 12

### **Roasted Beet Salad**

Arugula / Radicchio / Avocado / Cherry Tomatoes  
Crumbled Goat Cheese / Spiced Almonds / Orange Truffle Vinaigrette 12

### **Grilled Baby Romaine Heart Salad**

Jicama & Roasted Corn Salsa / Sharp White Cheddar / Avocado / Spicy Lime Vinaigrette 12

### **\*Grilled Marinated Flank Steak Salad**

Mixed Field Greens / Radicchio / Cucumbers / Tomatoes / Carrot Ribbons  
Smoked Bleu Cheese Crumbles / French Beans / Smoked Bleu Cheese Dressing 14



# ENTREES

## \*GRILLED 16oz RIBEYE

Roasted Fingerling Potatoes / Sautéed French Beans  
Buttermilk Marinated Crispy Onions / Veal Jus / Horseradish Cream 38

## \*OUT OF THE FIRE CAFE SEAFOOD PASTA

Prince Edward Island Mussels / Sautéed Shrimp / Pan Seared Scallops  
Jumbo Lump Crab / Spicy Tomato Sauce / Angel Hair Pasta / Grilled French Bread 32

## \*HERB & PANKO CRUSTED SCOTTISH SALMON

Quinoa Tabbouleh / Tzatziki Marinated Shaved Cucumbers / Kalamata Olives / Roasted Garlic Balsamic Glaze 26

## \*GRILLED 10oz FILET MIGNON

Chorizo, Roasted Corn, & Fingerling Potato Hash / Grilled Asparagus  
Roasted Baby Carrots / Merlot Infused Veal Jus / Smoked Tomato Beurre Blanc 40

## \*PAN SEARED SEA SCALLOPS

Sesame Marinated Wild Rice Salad / Grilled Broccolini / Orange Vinaigrette 29

## \*BLACKENED PORK TENDERLOIN

Creamy Sharp White Cheddar, Scallion & Roasted Corn Grits  
Spicy Mango Slaw / Chimichurri / Roasted Red Pepper Coulis 24

## \*GRILLED HERB MARINATED CHICKEN & FETTUCINE

Marsala Cream / Roasted Portabellas / Spinach / Grilled French Bread 22

## SIDES

Chorizo, Roasted Corn & Fingerling Potato Hash 8

Sesame Marinated Wild Rice Salad 7

Charred Broccolini 7

White Cheddar, Roasted Corn & Scallion Grits 6

Roasted Fingerling Potatoes 7

Grilled Asparagus 7

*Our Signature Smoked Salmon, Classic Hummus,  
Creamy Dill Sauce & Roasted Mushroom Soup  
are ready for the ride home. Ask your server for details.*



GROUPS OF 8 OR MORE: ONE CHECK PRESENTED & 20% GRATUITY INCLUDED.

There is a \$3 alcohol fee per person. There is a \$2 dessert plate fee per person for desserts brought in.

Please let your server know of any food allergies, vegetarian/vegan preferences, and/or gluten intolerance.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.