

CITY FIRE

DINNER MENU

firsts



pimento cheese board | 14

kenny's farmhouse cheddar pimento cheese, served with warm naan & accoutrement
add iberico salami | 8

* guacamole | 11

house recipe, pico de gallo
served with warm naan

shrimp & crab nachos | 13

shrimp, crab, pepper jack, jalapeños, salsa verde, served on corn tortilla chips

sizzle chips | 10

yazoo pale ale smoked cheddar cheese sauce, kettle chips, giardiniera, poblanos, scallions
bacon 2 | chicken 4 | prime rib 6

* stuffed bacon wrapped shrimp | 13

cream cheese stuffed shrimp, applewood smoked bacon, bbq sauce, mango salsa

sweet chili shrimp flat | 13

cream cheese, blackened shrimp, cilantro, mozzarella, parmesan, sweet chili,
served on naan

* adobo hummus | 10

chickpeas, chipotle chillies, cilantro, garlic, citrus, served with warm naan

margarita flat | 13

basil pesto, fresh mozzarella, tomato, balsamic reduction, fresh basil
served on naan

🌿 soup and salads 🌿

seafood bisque

cup 6 | bowl 8

* french onion

cup 6 | bowl 8
house croutons, provolone

* house salad

half 5 | full 10
tomato, oranges, red onion, bacon, house croutons, house vinaigrette

caesar salad

half 5 | full 10
shaved parmesan, parsley, black pepper, house croutons

* chickpea avocado | 12

cilantro, green onion, feta cheese, lime juice, served with warm naan bread

* autumn kale salad | 13

baby kale, apple, goat cheese, bacon, cashews, house croutons, roasted shallot vinaigrette

* seared tuna salad | 15

mango, tomato, avocado, red onion, sesame seeds, sesame ginger & cilantro vinaigrette

parmesan chicken salad | 14

egg, parmesan, bacon, tomato, house croutons, parmesan crusted chicken, house caesar

add protein



bacon 2 | chicken 4 | shrimp 6
tuna 6 | salmon 10

daily deals



margarita monday

\$5 house margaritas & \$7 specialty margaritas

taco tuesday

two featured tacos for \$10

wine wednesday

50% off house wine by the glass or by the bottle

thirsty thursday

2 for 1: call cocktails, all beer & house wine

happy hour

monday-saturday: 3pm-6pm

\$3 domestic bottles, \$4 house wine, \$5 call cocktails & drafts, \$6 select appetizers, \$7 house cocktails

🌿 entrees 🌿

seafood pomodoro

| 30 |

shrimp, jumbo lump crab, salmon
pomodoro cream sauce, angel hair pasta

* prime rib

| mp |

12 or 16 ounces of slow roasted prime rib, yukon gold mashed potatoes, mushroom gravy, garden vegetable, horseradish cream, au jus

* ny strip

| 34 |

12oz ny strip, herbed butter, garden vegetable
yukon mashed potatoes, mushroom gravy

* jambalaya

| 20 |

shrimp, andouille sausage, chicken, tomato, red bell pepper, seasoned rice

* jerk chicken

| 20 |

tender jerk marinated chicken breasts,
yukon mashed potatoes, mango salsa, cilantro

* herb crusted salmon

| 23 |

herb crusted salmon, seasoned rice, garden vegetable, whole grain mustard crème fraiche

* shrimp & grits

| 19 |

cheddar grits, roasted shrimp, creole cream sauce, pepper relish

🌿 sandwiches 🌿

served with your choice of side

the italian | 15

shaved slow roasted prime rib, toasted french bread, american sauce, au jus



ADD

yazoo pale ale smoked cheddar cheese sauce 2
giardiniera 1 | bacon 2 | all the things 4

open faced hot chicken | 13

white bread, skillet fried hot chicken, dill pickles, hot sauce, ranch

chicken and spinach panini | 13

basil aioli, fresh mozzarella cheese, tomato, spinach, pressed on naan bread

blackened mahi mahi | 15

6oz blackened mahi mahi, house slaw, spicy mayo, brioche bun

🌿 mac n' cheese 🌿

| 12 |

yazoo pale ale & smoked cheddar cheese sauce, shells, rosemary bread crumb

add bacon 2 | add chicken breast 4

hot chicken mac | 18

crispy hot chicken, house slaw, chipotle honey

pulled pork mac | 18

pulled pork, house slaw, white bbq sauce

🌿 sides 🌿

cheddar grits | mashed potatoes & mushroom gravy | seasoned rice
kettle chips | cole slaw | garden vegetable | caesar salad | house salad

sweets

key lime parfait | 6

graham cracker, key lime custard, vanilla whipped cream



skillet cookie | 12

daily featured cookie
add ice cream | 3

crème brûlée | 6

chocolate crème brûlée

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

* can be prepared gluten-free. All of our egg products are pasteurized.

Your allergy concerns are important to us! Please ask for a manager so we can fulfill your needs.

18% automatic gratuity will be added to all parties of 8 or more. We don't split items on checks.