

CITY FIRE

DINNER MENU

firsts



pimento cheese board | 14

kenny's farmhouse cheddar pimento cheese, apples, chow chow, warm naan bread + salami | 6

* guacamole | 11

house recipe, pico de gallo served with warm naan bread + fresh veggies | 4

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, green chiles, giardiniera, green onion + bacon 2 | + roasted chicken 4 | + prime rib 7

* stuffed bacon wrapped shrimp | 13

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

lamb meatballs | 14

lamb meatballs, lemon feta sauce, cucumber & tomato salad, served with warm naan bread

margherita flat | 13

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

* adobo hummus | 10

chickpeas, chipotle chilies, cilantro, garlic, citrus, served with warm naan bread + fresh veggies 4

🌿 soup and salads 🌿

seafood bisque

cup 6 | bowl 8

french onion

cup 6 | bowl 8

house croutons, provolone

* house salad

half 5 | full 10

mixed greens, heirloom tomato, red onion, bacon, oranges, house croutons, house vinaigrette

caesar salad

half 5 | full 10

romaine, shaved parmesan, parsley, black pepper, house caesar dressing, house croutons

* flank steak wedge | 19

iceberg wedge, point Reyes blue cheese dressing, heirloom tomato, bacon lardon, chives, herb crouton, 5oz roasted mid rare flank steak sliced & finished with maldon

* seared ahi tuna salad | 18

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

* kale & apple salad | 14

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

parmesan chicken salad | 14

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

* chickpea avocado | 12

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

add protein

+ bacon 2 | + roasted chicken 4 | + hot chicken 6
+ shrimp 6 | + ahi tuna 9 | + verlasso salmon 10

daily deals

margarita monday

\$5 house margaritas & \$7 specialty margaritas

fish taco tuesday

two tacos & choice of side for \$10!
mahi mahi, guacamole, spicy mayo, citrus slaw, salsa verde, served on double corn tortillas.

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 & mid day menu

monday-saturday: 3pm-6pm

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

🍴 entrees 🍴

saffron lobster ravioli | 30

roasted garlic lemon bechamel, tarragon citrus breadcrumb topping

* slow roasted prime rib

12oz | 30

16oz | 36

12oz or 16oz 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

* flank steak | 28

10oz roasted mid rare flank steak sliced and finished with maldon, garden vegetable, yukon mashed potatoes & mushroom gravy

* potato chip pork chop | 24

yukon mashed potatoes & mushroom gravy garden vegetable, dill mustard sauce

* jerk chicken | 21

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

* jambalaya | 22

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

* herb crusted verlasso salmon | 26

seasoned basmati rice, garden vegetable, whole grain mustard crème fraiche

* shrimp & grits | 19

cheddar grits, roasted shrimp, chow chow bacon lardon creole cream sauce

🌿 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 | 14

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

chicken and spinach panini | 13

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

mediterranean wrap

warm naan bread, cucumber & tomato salad, olive tapenade, lemon feta sauce
chicken 12 | mahi mahi 14 | lamb meatballs 16

🌿 mac n' cheese 🌿

| 12 |

yazoo pale ale smoked cheddar cheese sauce, shells, rosemary breadcrumbs
+ bacon 2 | + roasted chicken 4 | + hot chicken 6
+ beer braised pork 6 | + prime rib 7

hot chicken mac | 18

skillet fried hot chicken, house slaw, sambal honey, rosemary breadcrumbs

beer braised pork mac | 18

house slaw, white bbq sauce, rosemary breadcrumbs



sides

cheddar grits | mashed potatoes & mushroom gravy | kettle chips

seasoned basmati rice | cole slaw | garden vegetable

caesar salad +2 | house salad +2 | cup seafood bisque +2 | cup french onion +2

sweets

key lime parfait | 6

graham cracker, key lime custard, vanilla whipped cream



skillet cookie | 12

daily featured cookie
+ 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.