

# Chillfire Grill

121A Cross Center Rd 28037-5009 · +17048272121 · Updated: Jan 14, 2026

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## TO SHARE 9

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<b>Cowans Ford Cheesy Bread</b>	<b>\$6.50</b>
garlic, onion and four cheese spread on French baguette croustades	
<b>Shrimp Tasting</b>	<b>\$12.50</b>
6 jumbo shrimp, cocktail sauce, garlic herb aoli, chimichurri	
<b>Angry Lobster</b>	<b>\$14.95</b>
spicy flash-fried lobster tails, with a housemade jalapeño-honey mustard dip	
<b>Flash-Fried Calamari Roma</b>	<b>\$7.95</b>
parmesan and herb-crusted calamari served with pepperoncini and charred spicy tomato sauce	
<b>Mozzarella Grille</b>	<b>\$7.75</b>
fresh mozzarella wrapped with shaved prosciutto and wilted romaine, charbroiled and served with tomato-basil concasse, balsamic glaze	
<b>Hearth-Baked Artisan Breads</b>	<b>\$4.50</b>
an assortment of artisan breads served with whipped butter, oil, and vinegar	
<b>Spinach &amp; Artichoke Dip</b>	<b>\$11.95</b>
served with crisp tortilla chips	
<b>Signature Wings</b>	<b>\$8.95</b>
signature grilled or fried marinated wings with wing sauce and bleu cheese or ranch dip	
<b>Chillfire Poutine Fries</b>	<b>\$9.95</b>
Idaho string potatoes, braised short rib in gravy, covered in cheese	

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## SOUPS & SALADS 8

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<b>Three Cheese Onion Soup</b>	<b>\$5.50</b>
rusk croustade, molten jack, mozzarella, provolone	
<b>Chef's Featured Daily Soup</b>	<b>\$5.95</b>
chef's daily inspiration; the freshest available products	
<b>The Wedge</b>	<b>\$7.25</b>
bleu cheese, bleu cheese dressing, tomatoes, bacon, cucumbers, croutons	
<b>Kale Salad</b>	<b>\$6.75</b>
local kale, our lemon vinaigrette, shaved Pecorino Romano, crumbed croutons, tomatoes	

<b>Classic Spinach Salad</b>	<b>\$8.95</b>
hard boiled egg, crisp bacon, shaved onion, bleu cheese crumbles, blood orange vinaigrette	
<b>Chillfire Caesar</b>	<b>\$7.95</b>
crisp romaine, roasted onions & tomatoes, herbed croutons, shaved parmesan, garlic-caesar dressing	
<b>Simple Greens</b>	<b>\$6.50</b>
American field greens, cucumbers, carrots, tomatoes, shaved onion, croutons, selection of dressing	
<b>Sesame Citrus Salad</b>	<b>\$13.95</b>
chicken, mandarin oranges, sesame, wontons, almonds, mixed greens, carrot-ginger dressing	

## SALADS - ADD-ONS 12

<b>Seared Scallops* **</b>	<b>\$12.95</b>
<b>Charbroiled Steak</b>	<b>\$9.95</b>
<b>Atlantic Crabcake</b>	<b>\$11.95</b>
<b>Charbroiled Chicken Breast</b>	<b>\$6.50</b>
<b>Charbroiled Tuna Steak* **</b>	<b>\$9.95</b>
<b>Grilled Salmon Fillet* **</b>	<b>\$9.95</b>
<b>Grilled or Blackened Shrimp</b>	<b>\$8.95</b>
<b>Sautéed Mushrooms</b>	<b>\$2.95</b>
<b>Oscar Style</b>	<b>\$9.95</b>
<b>Grilled Onions</b>	<b>\$2.95</b>
<b>Danish Bleu Crumbles</b>	<b>\$1.95</b>
<b>Broiled Baby Maine Lobster Tails</b>	<b>\$12.95</b>

## LAND 10

<b>Hand Cut Premium Aged Ribeye</b>	<b>\$28.95</b>
with roasted garlic brie butter medallion, smoked flake salt and cracked	
<b>Center Cut Filet Mignon</b>	<b>AVAILABLE OPTIONS</b>
barrel cut and aged, choice of side	8 oz: \$29.95
	12 oz: \$39.95
<b>Steak Flight 3 Tenderloin Medallions</b>	<b>\$28.95</b>
one oscar, one wellington-style with duxelle & madeira, one black & bleu, choice of side	

## Prime Rib of Beef

prime rib au jus, choice of side

### AVAILABLE OPTIONS

Queen's Cut 12 oz: \$28.95

King's Cut 16 oz: \$32.95

Blackened with Bleu Cheese:

\$2.00

## Barbecue Baby Back Ribs

tender and slow-smoked Danish baby back ribs, charbroiled with our signature barbecue sauce, choice of side

### AVAILABLE OPTIONS

One Rack: \$19.95

Two Racks: \$26.95

## Charbroiled Bone-In Pork Chop\* \*\*

with bacon jam, cheddar jack grits

**\$19.95**

## Braised Boneless Short Rib of Beef

slow-braised short rib of beef over bleu cheese, served with bacon & scallion mashed Yukon Gold potatoes, pinot reduction

**\$17.95**

## Country Meatloaf

brown gravy, mashed Yukon Gold potatoes

**\$15.95**

## The Colorado

6 oz filet, 2 angry lobster tails, hollandaise, mashed potatoes

**\$32.95**

## Marinated Flank Steak

pineapple, lime, tequila, chimichurri sauce, choice of side

**\$21.95**

## LAND - ADD-ONS 12

### Seared Scallops\* \*\*

**\$12.95**

### Charbroiled Steak

**\$9.95**

### Atlantic Crabcake

**\$11.95**

### Charbroiled Chicken Breast

**\$6.50**

### Charbroiled Tuna Steak\* \*\*

**\$9.95**

### Grilled Salmon Fillet\* \*\*

**\$9.95**

### Grilled or Blackened Shrimp

**\$8.95**

### Sautéed Mushrooms

**\$2.95**

### Oscar Style

**\$9.95**

### Grilled Onions

**\$2.95**

### Danish Bleu Crumbles

**\$1.95**

### Broiled Baby Maine Lobster Tails

**\$12.95**

## SEA & AIR 10

<b>Creole Style NC Mountain Trout</b>	<b>\$22.95</b>
sautéed jumbo lump crab, chive, orange-hollandaise, choice of side	
<b>Salmon Provence* **</b>	<b>\$24.95</b>
Herb de Provence, panko, Earl Grey gastrique, choice of side	
<b>Charred Rare Tuna* **</b>	<b>\$22.95</b>
soy-ginger and Chinese mustard sauces, vegetable sauté, and crispy leeks	
<b>Coastal Fried Shrimp</b>	<b>\$21.95</b>
our beach classic, 3/4 of a pound, cocktail sauce, and tartar, choice of side	
<b>Skillet-Seared Jumbo Sea Scallops</b>	<b>\$27.95</b>
pecan arugula kale pesto, thyme-romano risotto, shaved prosciutto	
<b>Baked Atlantic Crab Cakes</b>	<b>\$23.95</b>
lemon-grained mustard remoulade, choice of side	
<b>Pecan-Crusted Breast of Chicken</b>	<b>\$16.95</b>
fried with dijon-maple glaze, choice of side	
<b>Chillfire Chicken</b>	<b>\$17.95</b>
charbroiled, layers of sliced Black Forest ham, jack cheese, garlic cheese sauce, choice of side	
<b>Chicken Marsala</b>	<b>\$16.95</b>
pan-seared chicken breast, mushrooms, marsala reduction, choice of side	
<b>Shrimp and Grits</b>	<b>\$21.95</b>
tasso gravy, stone ground grits, choice of side	

## SEA & AIR - ADD-ONS 12

<b>Seared Scallops* **</b>	<b>\$12.95</b>
<b>Charbroiled Steak</b>	<b>\$9.95</b>
<b>Atlantic Crabcake</b>	<b>\$11.95</b>
<b>Charbroiled Chicken Breast</b>	<b>\$6.50</b>
<b>Charbroiled Tuna Steak* **</b>	<b>\$9.95</b>
<b>Grilled Salmon Fillet* **</b>	<b>\$9.95</b>
<b>Grilled or Blackened Shrimp</b>	<b>\$8.95</b>
<b>Sautéed Mushrooms</b>	<b>\$2.95</b>
<b>Oscar Style</b>	<b>\$9.95</b>
<b>Grilled Onions</b>	<b>\$2.95</b>
<b>Danish Bleu Crumbles</b>	<b>\$1.95</b>

**Broiled Baby Maine Lobster Tails** **\$12.95**

**PASTA** 5

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**Blackened Chicken Alfredo** **\$16.95**

pasta alfredo, prosciutto, broccoli, parmesan

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**Shrimp Scampi** **\$17.95**

garlic, butter, white wine, shallots, fettucine

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**Vegetarian Ravioli - Chef Selection** **\$15.95**

seasonal selection, julienne vegetables, local reduction

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**King Crab & Shrimp Baked Mac & Cheese** **\$29.95**

crab, shrimp, and a four-cheese sauce baked with panko crumbs

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**Braised Shortrib & Fettuccini** **\$17.95**

slow braised beef, julienne vegetables in a beef pinot reduction

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**PASTA - ADD-ONS** 12

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**Seared Scallops\* \*\*** **\$12.95**

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**Charbroiled Steak** **\$9.95**

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**Atlantic Crabcake** **\$11.95**

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**Charbroiled Chicken Breast** **\$6.50**

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**Charbroiled Tuna Steak\* \*\*** **\$9.95**

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**Grilled Salmon Fillet\* \*\*** **\$9.95**

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**Grilled or Blackened Shrimp** **\$8.95**

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**Sautéed Mushrooms** **\$2.95**

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**Oscar Style** **\$9.95**

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**Grilled Onions** **\$2.95**

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**Danish Bleu Crumbles** **\$1.95**

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**Broiled Baby Maine Lobster Tails** **\$12.95**

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**HANDHELDS** 4

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**The Cross Road Burger\* \*\*** **\$12.95**

short rib-chuck grind, herbed mayo, cheddar, brioche, house pickles, lettuce, tomato, fries

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## Lettuce Wrapped Tuna

Ahi tuna, chimichurri, avocado, iceberg

AVAILABLE OPTIONS

\$13.95

Add a Third Wrap: \$6.00

## Shanghai Shrimp Tacos

fried & tossed in sweet Thai chili sauce, shredded lettuce, avocado, pico, sour cream, sriracha aioli

AVAILABLE OPTIONS

\$12.95

Add a Third Taco: \$6.00

## Chillfire Chicken Sandwich

Black Forest Ham, jack cheese, lettuce, tomato, brioche

**\$12.95**

## SIDES 12

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### Vegetables

zucchini, yellow squash, red pepper, and red onions

### Julienne Vegetable Sauté

with garlic, herbs, and olive oil

### Lemon-Thyme Risotto

### Mashed Yukon Gold Potatoes

### Truffle Fries

garlic, parmesan, parsley, truffle oil, sea salt

### Creamed Spinach

### Country Potato Cakes

pan-seared, bacon, cheese and scallion

### Mac & Cheese

### Low Country Stone Ground Grits

cheddar-jack & butter

### Baked Potato Hash

with smoked gouda, bacon and cream

### French Fries

### Baked Potato

choice of: crisp bacon, aged cheddar, sour cream, scallions, and/or butter

## GRANDE FINALES 8

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### Chillfire Waffle

Belgian waffle, vanilla ice cream, macerated strawberries, chocolate sauce

**\$7.95**

### 3-Layer Chocolate Cake

chocolate cake, chocolate mousse, buttercream frosting

**\$8.95**

<b>Coconut Cream Cake</b>	<b>\$8.95</b>
layers of our moist buttery yellow cake and coconut pastry cream (made with Coco Lopez and white flake coconut) smothered with our cream cheese frosting and finished with a generous sprinkling of sweetened white flake coconut	
<b>Tall New York Cheesecake</b>	<b>\$8.95</b>
a true traditional NY Cheesecake made with cream cheese specially formulated to provide an extremely creamy cheesecake—with time taken in mixing so as to provide the silkiest cheesecake you have ever tasted all in a buttery graham cracker crust	
<b>Deep Dish Key Lime Pie</b>	<b>\$7.95</b>
a traditional key lime pie made from scratch using fresh eggs, Key West key lime juice and fresh lime zest in a buttery graham crust finished with rich toasted meringue	
<b>Classic Crème Brûlée</b>	<b>\$7.95</b>
rich baked vanilla bean custard glazed gently with hard glass sugar and orange garni	
<b>Country Crock Bread and Butter Pudding</b>	<b>\$6.95</b>
with raisins, craisins, pecans, crème anglaise and bourbon caramel sauce; a house-made favorite	
<b>Local Ice Cream Flavors</b>	<b>\$3.95</b>
daily selections; ask your server	

## CORDIALS & NIGHTCAPS 20

<b>Baileys</b>	<b>\$6.50</b>
<b>Frangelico</b>	<b>\$6.95</b>
<b>Gran Marnier</b>	<b>\$8.00</b>
<b>Chambord</b>	<b>\$7.50</b>
<b>Patron XO</b>	<b>\$7.95</b>
<b>Sambuca Black</b>	<b>\$7.50</b>
<b>Sombrero</b>	<b>\$6.25</b>
<b>White Russian</b>	<b>\$6.50</b>
<b>Fonseca Bin 27 Port</b>	<b>\$5.25</b>
<b>Fonseca LBV Port</b>	<b>\$9.00</b>
<b>Disaronno Amaretto</b>	<b>\$6.95</b>
<b>Kahlua</b>	<b>\$6.25</b>
<b>Limoncello</b>	<b>\$7.00</b>
<b>Tuaca</b>	<b>\$6.95</b>
<b>Sambuca</b>	<b>\$6.75</b>
<b>Toasted Almond</b>	<b>\$7.95</b>

<b>Chocolate Martini</b>	<b>\$9.95</b>
<b>Black Russian</b>	<b>\$6.50</b>
<b>Nuts &amp; Berries</b>	<b>\$7.95</b>
<b>Taylor 20 Year Port</b>	<b>\$11.95</b>

## BEGINNINGS <sup>4</sup>

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<b>Cowan's Ford Cheesy Bread</b>	<b>\$6.50</b>
garlic, onion, four cheese spread on baguettes	
<b>Smoked Salmon Croustades</b>	<b>\$9.95</b>
thin sliced, dill cream cheese	
<b>Potato Latkes</b>	<b>\$8.95</b>
egg, flour, potato, smoked gouda, bacon spread	
<b>Lobster Cappuccino</b>	<b>\$5.95</b>
sherry, crème fraiche	

## SALADS <sup>4</sup>

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<b>Simple Greens</b>	<b>\$6.50</b>
cucumbers, tomatoes, bacon, onions, croutons	
<b>The Wedge</b>	<b>\$7.25</b>
bleu cheese, tomato, cucumber, bacon, croutons, bleu cheese dressing	
<b>Panzanella Salad</b>	<b>\$6.95</b>
field greens, ricotta, raisins, almonds, white balsamic vinaigrette	
<b>Kale Salad</b>	<b>\$6.75</b>
local kale, shaved pecorino romano, tomato, crumbled crouton	

## ADD TO ANY SALAD <sup>5</sup>

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<b>Chicken</b>	<b>\$6.50</b>
<b>Salmon</b>	<b>\$9.95</b>
<b>Shrimp</b>	<b>\$8.95</b>
<b>Tuna</b>	<b>\$9.95</b>
<b>Lump Crabcake</b>	<b>\$11.95</b>

## ENTREES <sup>8</sup>

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<b>Western Omelet</b>	<b>\$10.95</b>
tomato, onion, pepper, cheddar jack cheese, bacon	
<b>Veggie Omelet</b>	<b>\$8.95</b>
squash, zucchini, onion, red pepper	
<b>Breakfast Burger</b>	<b>\$12.95</b>
short-rib chuck grind, tomato, bacon, sunny side up egg, bbq, brioche	
<b>Prime Rib and Eggs</b>	<b>\$18.95</b>
8 oz cut, 2 eggs	
<b>Center Cut Filet Mignon</b>	<b>\$29.95</b>
8 oz Certified Angus Beef aged 21 days	
<b>Barbeque Baby Back Ribs</b>	<b>\$19.95</b>
slow smoked, house made bbq sauce	
<b>Benedict Oscar</b>	<b>\$15.95</b>
poached eggs, crabmeat, tomato-hollandaise, biscuits	
<b>Honey-Chipotle Salmon</b>	<b>\$21.95</b>
bread crumb crust, honey-chipotle glaze	

## IN-HOUSE SPECIALTIES <sup>6</sup>

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<b>Chicken and Biscuits</b>	<b>\$14.95</b>
buttermilk fried breast, tasso gravy	
<b>Short Rib O'brien</b>	<b>\$17.95</b>
fried potatoes, onion, pepper, burgundy demi	
<b>Shrimp and Grits</b>	<b>\$21.95</b>
stone ground grits, Cajun cream	
<b>The Chillfire</b>	<b>\$10.95</b>
two eggs, bacon or sausage, seasonal fruit short stack	
<b>Breakfast Carbonara</b>	<b>\$13.95</b>
cavatappi, bacon, tomato, spinach, alfredo sauce	
<b>Seared Sea Scallops</b>	<b>\$22.95</b>
roasted farro, red peppers, shallots, tomato confit	

## MAIN <sup>7</sup>

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<b>"Poutine" - Beefy Cheese Fries</b>	<b>\$6.95</b>
french fries, slow-braised short rib of beef, rich gravy and cheddar-jack	
<b>Steak on a Stick</b>	<b>\$5.95</b>
tender chunks of aged sirloin skewered, marinated and grilled with soy-chile glaze	

<b>Roast Prime Rib Sliders</b>	<b>\$4.95</b>
sautéed onions, creamed horseradish, sharp cheddar, mini ciabatta rolls	
<b>Shanghai Shrimp</b>	<b>\$11.95</b>
8 crisp buttermilk fried over shredded iceberg lettuce glazed with a sweet & spicy sauce	
<b>Shanghai Shrimp Tacos</b>	<b>\$7.95</b>
our famous sweet & tangy Shanghai shrimp, salsa fresca, shredded iceberg lettuce, lime-roasted jalapeño, avocado, ripe tomato, cheddar-jack	
<b>Signature Wings</b>	<b>\$7.95</b>
our signature marinated wings, charbroiled or classic flash-fried with wing sauce and bleu cheese or ranch dip	
<b>Spinach &amp; Artichoke Dip</b>	<b>\$8.95</b>
with crispy corn tortilla chips	
<b>HAND CRAFTED COCKTAILS</b> 10	

<b>Cherry Lime-Drop Martini</b>	<b>\$10.00</b>
Absolut Lime, Three Olives Cherry, citrus mix, fresh lime, dash of grenadine	
<b>Peach Bellini</b>	<b>\$8.00</b>
peach purée and Prosecco	
<b>Firewater</b>	<b>\$10.00</b>
Pyrat XO Reserve Rum, Canton liqueur, splash of citrus	
<b>Martini of the Moment***</b>	<b>\$10.00</b>
Our mixologists have created a variety of select martinis using local and fresh ingredients; please ask your server for details	
<b>Chill Fire***</b>	<b>\$12.00</b>
Espolon Tequila Blanco, Domaine de Canton liqueur, sour mix, simple syrup, fresh pomegranate juice, lime, pineapple and jalapeños	
<b>1673***</b>	<b>\$11.00</b>
cucumber-infused Topo vodka, St. Germaine, club soda, lime and simple syrup	
<b>Platinum Margarita</b>	<b>\$11.00</b>
Herradura Silver Tequila, Cointreau and citrus mix	
<b>Defiant Manhattan***</b>	<b>\$11.00</b>
Defiant Whisky, VYA Sweet Vermouth, Angostura Bitters, Bing cherry and orange peel	
<b>Cardinal &amp; Tonic***</b>	<b>\$9.00</b>
Cardinal Gin, Jack Rudy small batch Charleston tonic and rosemary sprig with lime	
<b>Moonshine Mule***</b>	<b>\$10.00</b>
Jr. Johnson Midnight Moon, ginger beer, hint of Meyer lemon juice and candied ginger	

## **NORTH CAROLINA DISTILLED LIQUORS** 5

### **Defiant Whisky**

## Cardinal Gin

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## Carolina Coast Spiced Rum

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## Topo Vodka

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## Midnight Moon Moonshine

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## MARTINIS 9

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### Jimi Vegged Out \$9.00

Hendrick's Gin, simple syrup, fresh mint, limes and cucumber

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### Melancholy Lemonheads \$9.00

Absolut Acai, limoncello, sweet & sour and blue curacao

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### Pickin' & Grinnin' \$9.00

Watermelon Pucker, Fris Vodka, cranberry

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### Carribbean Queen \$9.00

Absolut Vanilla, Frangelico, pineapple juice and grenadine

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### Sweet Home Alabama \$9.00

Firefly Sweet Tea Vodka, peach schnapps, sweet tea and lemonade

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### Raspberry Beret \$9.00

Grey Goose Vodka, pineapple juice and Chambord

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### Chairman of the Board \$9.00

Fris Vodka, St. Germain Elderflower liqueur, white cranberry juice and fresh lemon

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### Muddy Waters \$9.00

Absolut Vanilla, Godiva Dark Chocolate Liqueur, cream and chocolate syrup

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### Curtain Call \$9.00

Van Gogh Double Espresso Vodka, Bailey's Irish Cream, Kahlua and cream

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## CRAFT BEERS 12

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### Stella Artois, Leuven, Belgium 5.2% \$5.50

Stella is the result of years of brewing expertise. Served in its own unique chalice, the curves of which are designed to enhance the taste and aroma. A malty middle and crisp finish

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### New Belgium Brewery Voodoo Ranger Hazy IPA Asheville, NC 7.5%\*\*\* \$5.50

New Belgium Brewery's unfiltered IPA with very strong hop aromas of citrus (lemon, orange, lime and grapefruit) and tropical (guava, pineapple) with a light grassy caramel-like finish

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### D9 Brewery Hakuna Matada Tropical IPA Lake Norman, NC 6.5%\*\*\* \$5.50

Brewed using hops from the US, UK, Germany, Slovenia, and New Zealand. The result is a much more balanced, less bitter but more flavorful dank-style IPA with hints of mandarin orange, pineapple, grapefruit, and elderflower

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<b>Olde Mecklenburg Brewery Seasonal Selection***</b>	<b>\$5.50</b>
Please ask your server for this season's selection	
<b>Olde Mecklenburg Brewery Copper, Charlotte, NC 4.8%***</b>	<b>\$5.50</b>
OMB uses authentic ingredients in this Copper Altbier, including expensive (but worth it) noble Bavarian hops. They also adhere to traditional, time consuming and costly decoction brewing techniques to produce this amazingly satisfying "lagered ale"	
<b>Catawba Brewing White Zombie Belgian Ale, Morganton, NC 5.1%***</b>	<b>\$5.50</b>
Traditional Belgian Witbier using unmalted wheat. Additions of coriander and orange peel add a fruity and spicy character. Hops are subtle and light	
<b>Royal Bliss Brewing Co. Citrus Jack Kveik Pale Ale, Denver, NC 5.8% / 20 IBU***</b>	<b>\$5.50</b>
An easy-drinking ale with plenty of citrus flavor and aroma	
<b>Royal Bliss Brewing Co. Chillfire Pilsner Denver, NC 5.4% / 10 IBU***</b>	<b>\$5.50</b>
Bright gold, the aroma has fresh, spicy hops and a waft of supple malt. Medium in body, with soft, chewy malt and a touch of sweetness	
<b>Eleven Lakes Brewery Northern Agression IPA Cornelius, NC 6.4% / 52 IBU***</b>	<b>\$5.50</b>
A burst of hop flavor and aroma from two rounds of dry hop additions: the first of which occurs during active fermentation. A healthy dose of flaked oats and wheat provide a wonderful mouthfeel, while Simcoe and Citra hops supply plenty of fruit, citrus, and pine	
<b>Sycamore Brewery Mountain Candy IPA Charlotte, NC 7.5%***</b>	<b>\$5.50</b>
Hop-bursting and double dry hopped, juicy flavors of stone fruit and rainbow candy with notes of citrusy dankness	
<b>Sycamore Brewery Rose Cider, Charlotte, NC***</b>	<b>\$5.50</b>
Beautifully pink in color, Rose is crafted with fresh peaches, lending a delicate floral sweetness, and balanced by the addition of tart cranberries for a unique cider experience	
<b>Olde Hickory Brewery Seven Devils Scotch Ale, Hickory, NC 10.5%***</b>	<b>\$8.00</b>
Slightly roasted malts contribute flavors of caramel and coconut to the beer. Over a year of aging in bourbon barrels pushes Seven Devils to the next level	

## BEERS OF OUR FATHERS 3

<b>Budweiser 5.0%</b>	<b>\$3.00</b>
<b>Coors Original 4.6%</b>	<b>\$3.00</b>
<b>Miller High Life 4.85%</b>	<b>\$3.00</b>

## BOTTLED BEERS 10

<b>Bell's Two Hearted Ale IPA 7%</b>	<b>\$4.00</b>
<b>Blue Moon Belgian White 5.4%</b>	<b>\$4.00</b>
<b>Bud Light 4.2%</b>	<b>\$3.00</b>
<b>Coors Light 4.2%</b>	<b>\$3.00</b>
<b>Corona 4.6%</b>	<b>\$4.00</b>
<b>Corona Light 4.1%</b>	<b>\$4.00</b>

<b>Guinness 6.0%</b>	<b>\$4.00</b>
<b>O'douls 0.5%</b>	<b>\$4.00</b>
<b>Miller Lite 4.17%</b>	<b>\$3.00</b>
<b>Michelob Ultra 4.2%</b>	<b>\$3.00</b>

## **CELLAR SELECTIONS** 30

<b>Taittinger, Prestige Rose, Reims</b>	<b>\$110.00</b>
<b>Far Niente, Chardonnay, Napa</b>	<b>\$100.00</b>
<b>Heitz Cellars, Cabernet Sauvignon, Napa, 2014</b>	<b>\$98.00</b>
<b>Silver Oak, Cabernet Sauvignon, Alexander, 2015</b>	<b>\$115.00</b>
<b>Faust, Cabernet Sauvignon, Napa, 2017</b>	<b>\$85.00</b>
<b>CJ Melka, Cabernet Sauvignon, Napa, 2016</b>	<b>\$125.00</b>
<b>Jordan, Cabernet Sauvignon, Alexander, 2015</b>	<b>\$95.00</b>
<b>Archery Summit, Pinot Noir, Dundee Hills, 2017</b>	<b>\$85.00</b>
<b>Ferrari Carano Tresor, Meritage, Sonoma, 2013</b>	<b>\$95.00</b>
<b>Cakebread, Cabernet Sauvignon, Napa 2017</b>	<b>\$135.00</b>
<b>Robert Mondavi Reserve, Cabernet Sauvignon, Napa, 2016</b>	<b>\$180.00</b>
<b>Stags' Leap, Artemis, Cabernet Sauvignon, Napa, 2017</b>	<b>\$85.00</b>
<b>Turnbull, Cabernet Sauvignon, Oakville, 2011</b>	<b>\$188.00</b>
<b>Catena Zapata, Adrianna Vineyard, Malbec, Mendoza, 2009</b>	<b>\$195.00</b>
<b>Clarendon Hills, Astralis Vineyard Syrah, Australia, 2008</b>	<b>\$200.00</b>
<b>Calera, Pinot Noir, MT. Harlan, 2014</b>	<b>\$125.00</b>
<b>Silver Oak, Cabernet Sauvignon, Napa, 2014</b>	<b>\$175.00</b>
<b>Cakebread Benchland, Cabernet Sauvignon, Napa, 2014</b>	<b>\$195.00</b>
<b>Paul Hobbs, Cabernet Sauvignon, Napa, 2015</b>	<b>\$185.00</b>
<b>Napanook, Meritage, Napa, 2014</b>	<b>\$125.00</b>
<b>Joseph Phelps, Insignia, Napa, 2015</b>	<b>\$295.00</b>
<b>Coho Summitvine Ranch, Cabernet, Napa, 2009</b>	<b>\$250.00</b>
<b>Far Niente, Cabernet, Napa, 2016</b>	<b>\$210.00</b>

<b>Justin Isosceles, Pasa Robles, 2015</b>	<b>\$120.00</b>
<b>Heitz Trailside Vineyard, Napa, 2002</b>	<b>\$140.00</b>
<b>Heitz Trailside Vineyard, Napa, 2006</b>	<b>\$110.00</b>
<b>Chateau St. Jean Cinq Cepage, Sonoma, 2010</b>	<b>\$75.00</b>
<b>Caymus, Napa Cabernet, 2017</b>	<b>\$135.00</b>
<b>Justin Justification, Paso Robles, 2015</b>	<b>\$98.00</b>
<b>Bonterra, Cabernet Sauvignon, Organic 2018</b>	<b>\$98.00</b>

## CHAMPAGNE & SPARKLING <sup>4</sup>

<b>Korbel NV Brut</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$33.00
	Glass: \$9.95
<b>La Marca, Prosecco Vento</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$27.00
	Glass: \$7.50
<b>Roederer, Brut, CA</b>	<b>\$57.00</b>
<b>Moet &amp; Chandon Imperial, Epernay NV</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$76.00
	Glass: \$18.00

## CHARDONNAY <sup>8</sup>

<b>Copper Ridge</b>	<b>\$6.30</b>
<b>Millbrandt, Washington</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$28.00
	Glass: \$8.50
<b>Shelton Bin 17 Yadkin</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$26.00
	Glass: \$8.95
<b>Dark Horse, California</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$20.00
	Glass: \$6.95
<b>Kendall Jackson, California</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$33.00
	Glass: \$9.95
<b>Sonoma Cutrer, Russian River</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$483.00
	Glass: \$14.75

Jordan Napa **\$72.00**

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Stags' Leap Hands of Time, Napa **\$47.00**

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## OTHER WHITES 10

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Copper Ridge, White Zinfandel **\$6.30**

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Biltmore Estate, White Zinfandel **\$19.00**

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Hogue Riesling, Washington **AVAILABLE OPTIONS**

Bottle: \$21.00

Glass: \$6.95

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Rodney Strong Sauv Blanc, Sonoma **AVAILABLE OPTIONS**

Bottle: \$26.00

Glass: \$8.95

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Boulder Bank Sauv Blanc **AVAILABLE OPTIONS**

Bottle: \$33.00

Glass: \$10.95

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Ruffino Pinot Grigio, Italy **AVAILABLE OPTIONS**

Bottle: \$21.00

Glass: \$7.50

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Maso Canali Pinot Grigio, Italy **AVAILABLE OPTIONS**

Bottle: \$34.00

Glass: \$10.75

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Toad Hollow Rose, Sonoma **AVAILABLE OPTIONS**

Bottle: \$30.00

Glass: \$8.75

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Dr. Loosen Riesling, Mosel, Germany **\$29.00**

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Movendo Moscato, Italy **AVAILABLE OPTIONS**

Bottle: \$22.00

Glass: \$5.95

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## CABERNET SAUVIGNON 11

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Copper Ridge **\$5.95**

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Columbia Crest, Washington **AVAILABLE OPTIONS**

Bottle: \$24.00

Glass: \$7.95

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William Hill, Central Coast **AVAILABLE OPTIONS**

Bottle: \$26.00

Glass: \$8.95

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**Hess Collection, Napa****AVAILABLE OPTIONS**

Bottle: \$35.00

Glass: \$11.75

**Louis Martini, Sonoma****AVAILABLE OPTIONS**

Bottle: \$36.00

Glass: \$12.00

**Robert Mondavi, Napa****\$51.00****Justin, Paso Robles****\$48.00****Rodney Strong Estate, Alexander****\$55.00****Mount Veeder, Napa****\$66.00****Silverado, Napa****\$74.00****Nobles Vines 337 Lodi****\$28.00****PINOT NOIR** <sup>6</sup>**Macmurray, Sonoma****\$37.00****Backhouse, California****AVAILABLE OPTIONS**

Bottle: \$18.00

Glass: \$6.25

**Estancia, Paso Robles****AVAILABLE OPTIONS**

Bottle: \$32.00

Glass: \$12.00

**Belle Glos Meiom, California****AVAILABLE OPTIONS**

Bottle: \$36.00

Glass: \$13.00

**Enroute by Far Niente****\$70.00****A - Z, Pinot Noir, Oregon****\$38.00****MERLOT** <sup>4</sup>**Blackstone, California****AVAILABLE OPTIONS**

Bottle: \$20.00

Glass: \$7.00

**Charles Krug, Napa****AVAILABLE OPTIONS**

Bottle: \$47.00

Glass: \$16.00

**Crusher, California****AVAILABLE OPTIONS**

Bottle: \$24.00

Glass: \$7.75

Grgich Hills, Napa

\$77.00

## ZINFANDEL/SHIRAZ/PETITE SIRAH 7

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Predator, Old Vine Zin, Lodi

AVAILABLE OPTIONS

Bottle: \$32.00

Glass: \$11.00

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Rancho Zabaco, Heritage, Sonoma

AVAILABLE OPTIONS

Bottle: \$32.00

Glass: \$11.00

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Rombauer Zinfandel, California

\$64.00

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Ridge Zinfandel, Paso Robles

\$65.00

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Stump Jump d'Arenburg, McLaren Vale, South Australia

AVAILABLE OPTIONS

Bottle: \$29.00

Glass: \$9.25

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Girard Petite Sirah Napa

\$58.00

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Stags' Leap Petite Sirah, Napa

\$77.00

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## OTHER REDS 6

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Apothic Red, California

AVAILABLE OPTIONS

Bottle: \$26.00

Glass: \$8.50

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Catena Vista Flores Malbec

AVAILABLE OPTIONS

Bottle: \$29.00

Glass: \$9.50

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Colome Estate Malbec, Argentina

\$49.00

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Ruffino Ducale Chianti "Oro" Italy

\$60.00

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Charles Krug Generations, Napa

\$105.00

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BV Tapestry, Napa

\$90.00

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## TIER ONE 5

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**Grande Display of Imported and Domestic Cheeses**

with crackers, croustades and grilled flatbreads

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**Fresh Tropical Fruit Montage**

with honey-lemon poppyseed drizzle

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**Gourmet Crudite Display**

with an array of dips and dressings

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## **Mediterranean Style Hummus Platters**

with herbed oils, vinegars and grilled flatbread pita

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## **Trio of Cocktail and Tea Sandwiches**

fresh housemade chicken salad, pimento cheese and cucumber-dill tea sandwiches

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## **TIER TWO** 6

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### **Fresh Tropical Fruit Montage**

with crème fraiche and gran marnier fondue

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### **Imported and Domestic Cheeses**

with grapes and fresh tropical fruit garnishes, fresh crackers and croustades

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### **Asian Marinated & Charbroiled Chicken Satays**

with thai peanut sauce

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### **Roast Prime Rib Sliders**

with sautéed onions, horseradish sauce and sharp white cheddar

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### **Courtyard Style Baked Cheese Toast**

our famous four cheese spread broiled atop fresh baked croustades

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### **Miniature Creole Crabcakes**

old yacht basin style served with creole remoulade sauce

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## **TIER THREE** 7

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### **Marinated, Grilled and Raw Gourmet Vegetable Crudite Display**

with traditional and nouveau style dips

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### **Imported and Domestic Cheeses Carved and Displayed**

with artesian breads and crackers

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### **Fresh Tropical Fruit Display**

with Myers' dark rum fondue, caramel, and rich custard

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### **Roasted Garlic, Montrachet, Brie and Spinach Bake**

with french baguette croustades

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### **Steak on a Stick**

tender chunks of filet mignon skewered, marinated and grilled with soy-chile glaze

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### **Pesto Grilled Chicken Breast Bruschetta**

over panini bread with boursin, tomato concasse, fresh mozzarella and basil balsamic reduction

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### **Chillfired Shrimp Cocktail**

poached & chilled, tossed with spiced lime vinaigrette over garden tomato-horseradish coulis

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## **TIER FOUR** 10

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## Miniature Danish Style Filet Mignon Croustades

topped with stilton and madiera glaze

## Spiced Rare Tuna

cucumber-nori salad, wasabi, pickled ginger, and a soy glaze

## Classic Jumbo Shrimp Cocktail

with key lime cocktail sauce, lemons and limes

## Famous Four Cheese Croustades

our famous four cheese croustades; a blend of four cheeses, garlic, minced onion, parsley and spices baked on fresh french bread crostini

## Artichoke and Andouille Bakes

tender artichoke hearts wrapped in butter pastry and baked with Louisianne-style andouille sausage and spicy mustard dip

## Assortment of Stuffed Mushrooms

crab, sausage, bacon and cheddar, spinach and feta, each over stuffed with these delicious fillings, sure to please a crowd!

## Blanched and Marinated Prosciutto-Wrapped Asparagus

glazed with our chillfire gold vinaigrette

## Fresh Seasonal Tropical Fruit Montage and Imported Cheese Arrangement

dramatically displayed with crème fraîche, gran marnier fondue and crackers

## Twice Baked Potato Bar

roasted garlic or traditional mashed potatoes with an array of toppings; cheddar, bacon, scallions, sour cream, whipped butter just to name a few!

## Lemon Bars, Miniature Brownies & Miniature Key Lime Pies

## A'LA CARTE - ADDITIONAL OFFERINGS 16

### Smoked Chicken Spring Rolls

**\$2.95**

with asian slaw, hot mustard and ponzo dips

### Warm Crab Dip

**\$9.00**

served gratinée style with crisp pita chips

### An Array of Classically Decorated Canape's

**\$6.95**

artfully displayed and delicious display; chilled hors d'oeuvre mastery

### Carved Roast Tenderloin of Beef

**\$285.00**

whole roasted, marinated and served chilled with creamed horseradish sauce, two mustards and dollar rolls

### Carved & Displayed Fresh Tropical and Domestic Fruits of the Season

**\$4.50**

with lemon-poppysseed yogurt drizzle and gran marnier fondue

### Carved and Displayed Cheese and Crudite Display

**\$3.95**

with all the trimmings

### California Style & Spicy Tuna Sushi Rolls

**\$5.95**

the freshest products available; housemade and rolled three ways, with ponzo and wasabi drizzles

<b>Chillfire Patisserie Petits</b>	<b>\$7.95</b>
miniature pastries and confections	
<b>Crab &amp; Swiss Stuffed Traditional Mushrooms</b>	<b>\$6.50</b>
with garlic-wine butter glaze	
<b>Hummus Taster</b>	<b>\$2.50</b>
with grilled flatbreads, oils and exotic vinegars	
<b>Miniature Brunswick Street Crabcakes</b>	<b>\$9.00</b>
southport nc inspired crabcakes with creole remoulade	
<b>Miniature Country Ham Biscuits</b>	<b>\$3.25</b>
slider style, with dijon butter and grated swiss	
<b>Miniature Tenderloin and Vegetable Brochettes</b>	<b>\$5.95</b>
marinated & charbroiled with ginger soy glaze	
<b>Classic Shrimp Cocktail</b>	<b>\$10.00</b>
with key-lime cocktail sauce and lemon garni	
<b>Chillfire Wings</b>	<b>\$6.25</b>
marinated & crisp-fried jumbo drums, served with our bleu cheese dip	
<b>Custom Flats</b>	<b>\$4.95</b>
charbroiled custom flatbreads; chevre & spinach, barbecue chicken or classic margherita style	

## APPETIZER COURSE 3

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### Jumbo Shrimp Cocktail

with tequila-lime cocktail sauce

### Cowan's Ford Cheesy Bread

garlic, onion, four cheese baked baguette

### Chillfire Wings

marinated, deep fries crisp, bleu cheese dip, house-made hot sauce

## SECOND COURSE 1

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### Tossed Salad

cucumbers, tomatoes, carrots, croutons and selection of dressings: Bleu Cheese, Buttermilk Herb (Ranch), Honey Mustard, Balsamic Vinaigrette

## THIRD COURSE 3

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### Pecan Chicken

pecan crusted, Dijon honey glaze

### Chillfire Signature Medallions

charbroiled, served with our signature steak sauce, roasted vegetables, Yukon Gold mashed potatoes

## Charbroiled Atlantic Salmon

with tomato-lime salsa, Dijon cream, roasted vegetables, Yukon Gold mashed potatoes

## DESSERT COURSE 2

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**Bread Pudding**

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**NY Cheesecake**

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