

FIREBREW Bar & Grill

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SEASONAL DELIGHTS 5

Winter Salad

Red wine poached pears, blue cheese crumbles and toasted walnuts over a bed of romaine and mixed greens.

AVAILABLE OPTIONS

Grilled Chicken:

\$18.00

Grilled Salmon:

\$23.00

No Protein: \$14.00

Baby Brie & Pear Appetizer

\$17.00

Oven baked baby brie topped with red wine poached pear and honey drizzle. Served with toasted pita points.

Blackened Group*

\$38.00

Blackened grouper on top of a whipped feta and sun-dried tomato risotto. Served with roasted asparagus

Classic Pot Roast

\$24.00

Slow cooked and tender beef shoulder, roasted carrots, celery, pearl onions and red potatoes, topped with a beef demi glaze.

FIREBREW Dip

\$17.50

Back by popular demand for a limited time only. Thinly sliced top round roast beef and Swiss cheese on a toasted hoagie roll with a side of au jus. Served with your choice of potato wedges or our vegetable of the day.

SOUPS & SALADS 7

Soup of the Day

AVAILABLE OPTIONS

Made fresh daily. Ask your server for today's selection.

Cup: \$5.50

Bowl: \$7.50

French Onion Soup

\$7.50

Made fresh daily with beef broth, caramelized onions, topped with Swiss cheese and croutons.

Garden Salad

AVAILABLE OPTIONS

Cucumbers, grape tomatoes, and red peppers over a blend of romaine lettuce and mixed greens.

Side: \$6.00

Entree: \$10.00

Caesar Salad

AVAILABLE OPTIONS

Romaine lettuce tossed with Caesar dressing, topped with parmesan cheese, and croutons. Gluten Free (GF) if ordered without croutons.

Side: \$6.00

Entree: \$10.00

Grilled Salmon Salad

\$23.00

Grilled fresh salmon, grape tomatoes, egg, and avocado over a blend of romaine lettuce and mixed greens.

Steakhouse Salad **\$23.00**
8 oz grilled flat iron steak, grape tomatoes, cucumbers, and blue cheese crumbles over a blend of romaine lettuce and mixed greens, topped with cheddar jack cheese.

FIREBREW Cobb Salad **\$17.50**
Grilled chicken, egg, applewood bacon, grape tomatoes, blue cheese crumbles, and avocado over a blend of romaine lettuce and mixed greens.

STARTERS/APPETIZERS 9

Bacon Wrapped Shrimp **\$14.00**
Five extra jumbo shrimp wrapped in applewood bacon, baked in our 600+ degree open flame fire deck oven, served with honey BBQ and coconut lime sriracha sauces.

Blackened Bites* **AVAILABLE OPTIONS**
Your choice of pan seared blackened ahi tuna or salmon bites. Served with a side of coconut lime sriracha aioli. Ahi Tuna: \$17.00
Salmon: \$17.00

Maple Bacon Sprouts **\$14.50**
Fresh Brussels sprouts and grilled kielbasa sausage tossed with our homemade maple bacon sauce, roasted in our 600+ degree open flame fire deck oven.

Soft Pretzels **\$12.00**
Three Bavarian style soft pretzels topped with coarse salt toasted in our 600+ degree open flame fire deck oven. Served with Dijon honey mustard dipping sauce.

Whipped Feta & Pitas **\$13.50**
Whipped feta cheese served with cucumbers and toasted pita points.

Meatballs & Ricotta **\$15.00**
All beef meatballs topped with marinara sauce and ricotta cheese, finished in our 600+ degree open flame fire deck oven.

BBQ Baby Back Rib Sliders **\$14.00**
Pulled "fall off the bone" baby back rib meat tossed with our honey BBQ sauce, topped with caramelized onions and Swiss cheese on three mini brioche buns.

Potato and Cheddar Pierogies **\$13.00**
Five sautéed dumplings stuffed with creamy potatoes and cheddar cheese, tossed with sour cream and caramelized onions, topped with parmesan cheese and fresh micro greens.

Baked Chicken Wings **AVAILABLE OPTIONS**
Traditional chicken wings baked in our 600+ degree open flame fire deck oven, then tossed in your choice of honey BBQ sauce, sweet thai chili glaze, or hot buffalo sauce. 6 Wings: \$10.50
12 Wings: \$18.00

SEAFOOD 4

Sweet Chili Glazed Salmon **\$27.00**
Atlantic salmon pan seared and topped with our sweet thai chili glaze, finished in our 600+ degree open flame fire deck oven. Served with a creamy mushroom and parmesan risotto and roasted asparagus.

Salmon Roulade*

\$29.00

Atlantic salmon rolled with spinach, mushrooms, and graded parmesan cheese, baked in our 600+ degree open flame fire deck oven, then topped with a white wine lemon shallot sauce. Served with a creamy mushroom and parmesan risotto and roasted asparagus.

Scallops & Shrimp Florentine

\$33.00

Pan seared sea scallops and sautéed shrimp over a bed of penne pasta, grape tomatoes, and fresh spinach, tossed in a white wine shallot sauce.

BBQ Bacon Wrapped Shrimp

\$22.00

Seven extra jumbo shrimp wrapped in applewood bacon baked in our 600+ degree open flame fire deck oven. Served with honey BBQ and coconut lime sriracha sauces, roasted potatoes, and our vegetable of the day.

STEAKS, RIBS CHOPS, & CHICKEN 8

Flat Iron Steak*

AVAILABLE OPTIONS

Grilled 8 oz. Certified Angus flat iron steak. Served with a honey bourbon glaze, roasted red potatoes, and our vegetable of the day. Gluten Free without honey bourbon glaze.

\$28.00

Add Bacon: \$2.50

Add Blue Cheese Crumbles: \$2.50

Add Grilled Mushrooms & Onions:

\$3.00

Ribeye Steak*

AVAILABLE OPTIONS

Grilled 12 oz. Certified Angus ribeye steak, topped with garlic herb compound butter. Served with roasted red potatoes and asparagus.

\$34.00

Add Bacon: \$2.50

Add Blue Cheese Crumbles: \$2.50

Add Grilled Mushrooms & Onions:

\$3.00

BBQ Baby Back Ribs

AVAILABLE OPTIONS

Cooked "slow & low" overnight in our fire deck oven, resulting in fall off the bone tender baby back ribs smothered with our honey BBQ sauce. Served with potato wedges and our vegetable of the day.

1/2 Rack: \$20.00

Full Rack: \$33.00

Bourbon Bone-In Pork Chop

\$28.00

Grilled 12 oz. bone-in center cut pork chop topped our honey bourbon glaze. Served with roasted red potatoes and our vegetable of the day. Gluten Free without honey bourbon glaze.

Garlic & Herb Chicken

\$19.00

Two pan seared chicken breasts with our house blend seasoning and garlic herb compound butter. Served with roasted red potatoes and our vegetable of the day.

Kielbasa & Chicken Mac & Cheese

\$19.00

Penne pasta, grilled kielbasa and chicken, tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese.

Seafood Mac & Cheese

\$26.00

Penne pasta, sautéed shrimp and lump crab meat, tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese.

Beggar's Purse Ala Vodka

AVAILABLE OPTIONS

Sacchettoni (cheese filled) purse pasta, your choice of chicken or shrimp, sautéed red peppers and onions tossed in our homemade bacon Ala vodka sauce, topped with parmesan cheese.

Chicken: \$21.00

Shrimp: \$26.00

RUSTIC PIZZAS & FLATBREADS 8

FIREBREW Cheese Pizza

Pizza sauce, mozzarella, provolone, romano, mild cheddar jack, and parmesan cheeses.

AVAILABLE OPTIONS

\$13.00

Add Pepperoni: \$2.50

Add Italian Sausage:

\$2.50

Chicago Southside Pizza

Pizza sauce, Italian sausage, pepperoni, mushrooms, and our house cheese blend.

\$16.00

FIREBREW Piggy Pizza

Honey BBQ sauce, baby back rib meat, caramelized onions, applewood bacon, house cheese, and gouda cheese, drizzled with ranch dressing.

\$17.50

The "Gonz" Pizza

Pizza sauce, pepperoni, meatballs, Italian sausage, ricotta cheese and parmesan cheese.

\$18.00

The "Buff Chick" Pizza

Garlic Alfredo sauce, grilled chicken, bacon, diced tomatoes, and cheddar jack cheese topped with buffalo sauce.

\$17.00

Meat Lover's Flatbread

Pizza sauce, kielbasa sausage, Italian sausage, bacon, and cheddar jack cheese on a grilled garlic herb flatbread.

\$14.50

Kale Pesto Chicken Flatbread

Pesto sauce, grilled chicken, grape tomatoes, and our house cheese blend on a garlic herb flatbread, topped with fresh basil and balsamic glaze.

\$14.50

Whipped Feta & Bruschetta Flatbread

Whipped feta cheese, roasted onions and tomatoes, on a garlic herb flatbread, topped with fresh basil and balsamic glaze.

\$14.50

BURGERS & SANDWICHES 3

Chipotle BBQ Burger*

Applewood bacon, caramelized onions, cheddar jack cheese, chipotle aioli, honey BBQ sauce, lettuce, and tomato.

\$14.50

The Feta & Spinach Burger*

Whipped feta, spinach, sliced tomato, and balsamic glaze.

\$15.00

Bourbon Mushroom & Onion Burger*

Sautéed mushrooms, caramelized onions, Swiss cheese, and bourbon glaze.

\$14.50

SOFT DRINKS 11

Coke

\$3.25

Diet Coke

\$3.25

Sprite

\$3.25

Barq's Root Beer

\$3.25

Mr. Pibb

\$3.25

Ginger Ale	\$3.25
Powerade Blubbery Blast	\$3.25
Shirley Temple	\$3.25
Roy Rogers	\$3.25
Fresh Brewed Ice Tea	AVAILABLE OPTIONS
	\$3.25
	Add Mango: \$1.00
	Add Raspberry: \$1.00
Lemonade	AVAILABLE OPTIONS
	\$3.25
	Add Strawberry: \$1.00

SIDES 11

Vegetable of the Day	\$5.00
Baked Potato Wedges	\$5.00
Roasted Red Potatoes	\$5.00
Roasted Fingerling Sweet Potatoes	\$6.00
Roasted Asparagus	\$6.00
Bacon Mac & Cheese	\$6.00
Creamy Mushroom & Parmesan Risotto	\$7.50
Seasonal Risotto	\$8.00
Wild Mushroom & Butternut Squash)	
Spiced Chickpea, Quinoa, and Edamame Blend	\$7.00
Side Caesar Salad	\$6.00
Gluten Free if ordered without croutons.	
Side Garden Salad	\$6.00