



# DINNER MENU

## The Fire House Restaurant

606 North 2nd Street  
Harrisburg, PA 17101  
717.234.6064 (phone)  
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### 1st Alarm - Appetizers

**FIREBREAD** - \$6.00 One of our Tuscan Loafs baked golden brown with garlic butter, cheeses, and hot spices served with a spicy garlic oil for dipping

**BAKED GOAT CHEESE** - \$7.00 With a marinara sauce and toast points

**CRAB PUFFS** - \$7.50 Crab meat, cheese and spices rolled in wontons and toasted

**CALAMARI MARINARA** - \$7.50 Lightly toasted served with a marinara sauce

**J.J. DUCK CAKES** - \$8.00 Pulled roasted duck tossed with leeks, scallions, Vadalia onions. Seasoned with soy sauce, and topped with a sweet chili glaze.

**FRESH BAKED CHICKEN TENDERS** - \$6.00 Wrapped with brown sugar and chili encrusted bacon.

**FRESH TUNA TOWER** - \$9.00 Pepper seared tuna over wakame (seaweed) salad with mango habanero salsa and a soy glaze.

**LITTLE NECK CLAMS** - (1) dozen \$6.00, (2) dozen \$10.00, 50 clams \$20

**FIREHOUSE SAMPLER** - \$12.00 Featuring Calamari and sausage & boursin cheese stuffed mushrooms baked chicken tenders. crab puffs

**HOT WINGS** - \$7.00 Hot, tangy bbq or garlic with bleu cheese and celery

**FIREHOUSE PORK WINGS** - \$8.00 Healthier and heartier. Healthier because they're smoked, baked, and grilled. Hearty because they're twice the size. 3 Jumbo pork wings served with a sweet chili sauce

**JUMBO SHRIMP COCKTAIL** - \$9.00 Cooked in old bay seasoning, chilled and served in a Martini glass with cocktail sauce.

**POTATO WRAPPED SHRIMP** - \$8.00 Tossed with a sweet an spicy mustard sauce.

**STUFFED MUSHROOMS** - 8.00 silver dollar mushrooms filled with sausage & boursin cheese served over a rosilla sauce

**LOBSTER, SPINICH & ARTICHOKE DIP** - \$8.50 served with toast points

### 2nd Alarm - Salads

**FIREHOUSE SALAD** - \$4.00/\$6.00 Chick peas, onions, tomatoes, mushrooms, cucumbers, roasted sunflower seeds over mixed greens with your choice of dressing

**CAESAR SALAD** - \$4.00/\$7.00 (\*chicken add \$2.50) Fresh romaine, croutons and parmesan

**"BELLO" SALAD** - \$5.00/\$10.00 Sautéed portobellos, walnuts, goat cheese over mixed greens with a balsamic vinaigrette

**STEAK AND CALAMARI SALAD** - \$12.00 Grilled marinated steak with mixed greens, chopped tomatoes, red onions, red peppers, lightly toasted Calamari rings with a pepper parmesan dressing

**CRAB CAKE SALAD** - \$14.00 One of our fresh jumbo crab cakes over mixed greens, roasted red peppers, portabello mushrooms and asparagus tips with a tomato horseradish vinaigrette dressing

**CHICKEN & BELLO SALAD** - \$12.00 Grilled chicken, sautéed Portobello mushrooms, goat cheese, walnuts, dried cranberries and crispy fried onions on a bed of mixed greens dressed with a balsamic vinaigrette.

### 3rd Alarm - Sandwiches

**FIREHOUSE BURGER** - \$8.00 Seasoned ground beef with lettuce and tomato & firehouse fries

**"THE BACKDRAFT" CHICKEN** - \$7.50/**FILET** - \$9.00/**TUNA** - \$9.00 Your choice of chicken, filet mignon or tuna grilled and served with sautéed onions, brie and garlic aioli on a Kaiser roll with firehouse fries

**BLACKENED CHICKEN CHEESESTEAK** - \$9.00 With sautéed onions and green peppers with melted cheddar cheese on a toasted baguette roll with firehouse fries

**JUMBO LUMP MARYLAND STYLE CRAB CAKE** - \$13.00 (Absolutely no filler) on a Kaiser roll with firehouse fries

### 4th Alarm - Entrees

**PRIME RIB 14oz** - \$18.00 Slow roasted every evening, served with mashed potatoes, asparagus and au jus with a horseradish cream sauce

**PHOENICIAN BAKED TROUT** - \$20.00 Farm raised rainbow trout in kosher salt - an ancient and natural cooking method - served with frizzled spinach and creamy parmesan orzo

**FIREHOUSE PASTA** - \$16.00 Linguine tossed in olive oil, garlic, basil, red cherry peppers, roasted red peppers and fresh parmesan with chicken and shrimp

**NEW YORK STRIP** - \$24.00 With roasted garlic mashed potatoes and fresh asparagus dressed with a southern comfort demi-glaze

**GARLIC STUDDER FILET MIGNON** - \$27.00 With leek mashed potatoes, sautéed shallots and julienne vegetables

**FIREHOUSE STACK** - \$35.00 A jumbo lump crab cake stacked on top of a 8oz filet mignon and mashed potatoes, topped with seafood béchamel

**HORSERADISH ENCRUSTED CHILEAN SEABASS** - \$24.00 With leek mashed potatoes and julienneed vegetables dressed with red pepper coulis

**AWARD-WINNING JUMBO LUMP MARYLAND STYLE CRAB CAKES** - \$28.00 (Absolutely no filler) with sweet potato fries and red onion and cucumber salad

**STONECHICKEN BREAST** - \$16.00 Bacon wrapped chicken breast cooked under a stone on flat grill until crispy and drizzled with a root beer glaze over rice pilaf and julienne vegetables

**BABY BACK RIBS** - \$22.00 A full rack with our tangy bbq sauce, sweet potato fries, coleslaw

**HOOK & LADDER** - \$25.00 Jumbo Shrimp Skewer and a half rack of baby back ribs sauced in-house with our own tangy bbq sauce, sweet potato fries and cole slaw

**COCONUT TILAPIA** - \$18.00 Sautéed and layered with zucchini cakes over wild rice with a toasted coconut rum sauce

**STUFFED CHICKEN** - \$16.00 Fresh boneless chicken breast stuffed with feta cheese, spinach, and roasted red peppers. Drizzled with a cucumber cream sauce. Served over wild rice with Edamame.

**VEGETABLE STACK** - \$16.00 eggplant, mushrooms, zucchini, yellow squash, onions, and peppers layered with Mozzarella Cheese in a puff pastry. Topped with a fresh pesto sauce.

**BLACKENED SALMON** - \$18.00 - Topped with Sweet Chili glaze, over a bed of wild rice and sugar snap peas.

**PETITE SURF AND TURF** - \$25 filet mignon and a lobster tail, served with leek mashed potatoes and julienne vegetables

**HERBED-GRILLED & FLAT IRON STEAK** - \$18.00 served with bleu cheese mashed potatoes and julienne vegetables

**SEAFOOD PAPERDELLI** - \$17.00 papardelli pasta tossed with shrimp, lobster, tomatoes, artichoke, asparagus in a black pepper boursin cream sauce

