

# Happy Valentine's Day

## Starters

### Fire Bread

*A fresh Tuscan loaf with garlic butter, cheese & crushed red pepper, baked to a golden brown. Served with spicy garlic oil. \$8*

### Risotto Croquettes

*Risotto balls stuffed with Parma Prosciutto, fresh herbs, Romano and fresh mozzarella cheese, lightly breaded and fried, tomato-butter sauce. \$10*

### House Smoked Chicken Flatbread

*Baby arugula, roasted Vidalia onion, herb goat cheese, dried cranberries and a blackberry-balsamic Gastrique. \$10*

### Crab, Spinach & Artichoke Dip

*Lump crab, artichokes, spinach, parmesan and Philadelphia Cream Cheese. Served with toast points. \$12*

### Oysters on the Half Shell

*Chef's selection of fresh oysters from the Pacific Northwest to the Atlantic Seaboard. Served with cocktail sauce, mignonette & lemon. ½ dozen \$16*

### Lobster Stuffed Mushrooms

*Stuffed with Maine lobster meat, spinach, fresh herbs and Cantal cheese. Baked and served with a light drizzle of black truffle oil. \$13*

### Firecracker Shrimp

*Lightly breaded fried shrimp tossed in a creamy sweet chili sauce. Served on napa cabbage slaw. \$10*

### Meat & Cheese Board

*Chef's selection of cured & smoked meats, imported & domestic cheeses with whole grain mustard, membrillo, olive tapenade, grapes & crostini. \$18*

## *Soups*

*Seafood Gumbo \$6*

*Butternut Squash Bisque, Toasted Pumpkin Seeds \$5*

## *Salads*

### *Firehouse Salad*

*Mixed greens, onion, tomato, mushroom, cucumber, roasted sunflower seeds with your choice of dressing. \$5*

### *Caesar Salad*

*Romaine lettuce, croutons and parmesan cheese tossed in our Caesar dressing. \$5*

### *Baby Spinach Salad*

*Local baby spinach tossed in warm charred tomato vinaigrette, topped with blue cheese crumbles, grape tomatoes, red onion, hard boiled egg. \$6*

### *Strawberry Salad*

*Field Greens, Fresh Strawberries, Goat Cheese & Candied Pecans tossed in a Chocolate-Balsamic Vinaigrette. \$6*

## *Entrée's*

### *Stoned Chicken*

*Two chicken breast wrapped with bacon and grilled under a stone until crispy. Drizzled with a Jack and coke glaze and served with basmati rice blend. \$19*

### *Air-n-Sea*

*Slow roasted organic airline chicken breast with Maine lobster risotto and finished with a roasted shrimp sauce. \$29*

### *Dry Aged Strip Steak*

*28 day dry aged 12 ounce strip steak, skillet seared topped with maitre d butter, served with Shropshire blue cheese mashed potatoes. \$36*

### **The Firehouse Prime Rib**

*Slow roasting every evening makes our prime rib the best in the city. Served with toasted garlic mashed potatoes, horseradish sauce & au jus.*  
**Queen Cut ~ \$23 / King Cut ~\$29 / Emperor ~\$38**

### **Tournedos Rossini**

*Char-grilled 8 ounce filet mignon served on Dauphinoise potatoes and topped with a hot slice of foie gras, sliced black truffles and a Madeira demi glace. \$44*

### **Phoenician Baked Trout**

*Pennsylvania farm-raised rainbow trout baked in kosher salt, an ancient & natural cooking method. Served over creamy Parmesan orzo & frizzled spinach. \$24*

### **Jumbo Lump Crab Cakes**

*Two jumbo lump Maryland style crab cakes served with Old Bay fries & coleslaw. \$32*

### **Blackened Scottish Salmon**

*Dusted with Cajun seasoning and skillet blackened, served on a bed of basmati rice blend and topped with cucumber-dill crème fraiche. \$28*

### **Sea Scallops & Ravioli**

*Pan seared diver sea scallops with lobster ravioli's, shaved fennel, blood orange and finished with white chocolate beurre blanc. \$34*

### **Firehouse Pasta**

*Chicken & shrimp sautéed in olive oil with garlic, roasted red peppers, cherry peppers and white wine. Tossed with fresh basil, linguine & Parmesan cheese. \$19*

## **Valentine's Day Drink Menu**

### **Black Martini**

*Vanilla Vodka, Fresh Brewed Espresso, Kahlua, Cream \$8*

### **Blood Orange Martini**

*Vodka, Triple Sec, Blood Orange Soda \$10*

### **Lychee Champagne Cocktail**

*House-made Lychee Puree, St. Germaine, Champagne \$10*

### **Queen of Hearts**

*Gin, Cranberry, St. Germaine, Lemon juice, Orange juice \$10*

### **The Lady Killer**

*Bourbon, Pimm's Blackberry Elderflower, Cranberry, Club Soda \$10*

### **Love Potion #9**

*Don Julio, Fresh Strawberry, Triple Sec Sours, Lime with Spicy Vanilla Sugar Rim \$12*

### **King of Hearts**

*Crown Royal Regal Apple, Cognac, Grenadine, Lemon, Cranberry \$12*

### **Cupid's Cocktail**

*White Rum, Cranberry, Pineapple \$8*