

Firethorne Dinner

Appetizers

Shrimp & Grits

*Stone Ground Grits Simmered with Onion, Garlic & Andouille Sausage
Finished Cream & Sharp Cheddar Cheese with Sweet Roasted Pepper Sauce*
12.95

Applewood Smoked Cheddar & Bacon Dip

*A Fondue of Vermont Applewood Smoked Sharp Cheddar, Garlic, Chardonnay
Topped with Crisp Bacon served with Crispy Flour Tortillas*
7.95

Shrimp Cocktail

Served with Traditional Cocktail Sauce & Lemon
11.50

Seared Tuna with Noodles

Pan-Seared with Black & White Sesame Seeds over Chilled Spicy Teriyaki Noodles
7

Pesto & Prosciutto Pizza

*Hand Tossed Dough Baked with Basil Pesto, Prosciutto
Caramelized Onions and Fresh Mozzarella*
9.95

Salads

Salmon Salad

*Mixed Greens, Red Onions, Goat Cheese, Kalamata Olives, Artichokes, Peppers, Grape Tomatoes,
Cucumbers, Italian Vinaigrette Dressing*
15.50

Spa Salad

*Mixed Greens, Dried Cranberries, Dried Apricots, Almonds, Red Onions, Grape Tomatoes, Cucumbers,
Cracked Flat Bread, Raspberry Vinaigrette*
7.50

Piazza Salad

*Mixed Greens, Artichokes, Olives, Red Onions, Grape Tomatoes, Cucumbers, Roasted Peppers,
Prosciutto, Fresh Mozzarella, Parmesan Cheese, Creamy Balsamic Dressing*
7.50

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing
7.50

Add to any Salad ~ Steak 5.50 ~ Chicken 4.50 ~ Salmon 6.50

Sandwiches & More

8 oz. Ground Round Burger

Lettuce, Tomato, Onion on a Toasted Kaiser Roll
6.75

Add: American, Swiss, Provolone, Pepper Jack, Cheddar ~ .50

Add: Bacon, Grilled Onions, Grilled Peppers, Slaw or Chili ~ .50

Reuben

Corned Beef, 1000 Island, Swiss, Sauerkraut on Grilled Rye Bread
7.50

Chicken Parmesan Sandwich

*Breaded Chicken, Tomato Sauce, Provolone Cheese
on a Kaiser Roll with a side of Tomato Sauce*
9.50

New York Dip

*8 oz. Thin Slice Ribeye, Provolone Cheese & Grilled Onions on a Hoagie Roll
with Beef Jus Dipping Sauce*
9.50

Chicken Fingers & Fries ~ \$6.95

Chicken Quesadillas ~ \$10.50

Sandwiches served with Chips or Fries

House Salad add \$4.00

Pastas

Chicken & Sun-dried Tomato Tortellini

*Grilled Chicken sautéed with Garlic, Onion, Asparagus & Sun-dried Tomatoes
Tossed with Cheese Tortellini, Cream & Asiago Cheese*

18

Blue Crab Capellini

*Jumbo Lump Crab, Cilantro, Onion, Garlic, Spinach, Tomato
Extra Virgin Olive Oil*

20

Veal Tenderloin Scaloppine

*Medallions of Veal Sautéed with Cremini Mushrooms, Roasted Peppers
& Finished with Rich Brown Sauce & Fettuccine tossed with Fresh Basil*

20

Spaghetti & Meatballs

Hand-Made Meatballs & Traditional Northern Italian Tomato Sauce

10

Seafood

Ginger Soy Snapper

Napa Cabbage, Carrots, Onion, Green Onion, Shitake Mushrooms

22

Rosemary Seared Grouper

Served with Cashew Basmati Rice, Fresh Vegetables & Truffle Oil

20

Crab Cakes

Basmati Rice with Peas, Sweet Red Pepper Remoulade

20

Grilled Tuna w/ Spicy Cellophane Noodles

Snow Peas, Red Onion, Red Pepper Cabbage

19

Entrées

Chimichurri Flank Steak

Tomato Onion Salad, Basmati Rice, Vegetable of the Day

18

Char-Grilled Ribeye

*16 oz. Char-grilled Ribeye served with Yukon Gold Mashed Potatoes
& Vegetable of the Day*

26

N. Y. Strip

*12 oz. Certified Angus Strip Loin served with Yukon Gold Mashed Potatoes
& Vegetable of the Day*

23

Filet Mignon

*8 oz. Certified Angus served with Demi Glace, Yukon Gold Mashed Potatoes
& Vegetable of the Day*

25

Garlic Lemon Grilled Lamb Chops

Yukon Gold Mashed Potatoes & Vegetable of the Day

24

Molasses Brined Pork Tenderloin

Yukon Gold Mashed Potatoes & Vegetable of the Day

20

Buttermilk Fried Chicken

Served with Creamed Corn, Collard Greens & Cheese Grit Cakes

15

*All Entrées include House Salad & Homemade Rolls
If you have any special dietary needs please let us know
and we will do our best to accommodate you*