

FireRock Grille

Starters

New! SESAME AHI TUNA sesame seed crusted ahi tuna, seared to order, thinly sliced & topped with green onions & sliced sweet chiles, served with wasabi aioli & pickled ginger **15**


New! ROASTED BRUSSELS SPROUTS roasted brussels sprouts tossed in burnt orange marmalade & topped with candied gingered almonds **15**

New! SHRIMP ARANCINI five house made arancini fried to perfection, stuffed with shrimp, pebble creek mushrooms, ginger, garlic, cilantro & scallions, drizzled with pineapple miso & sweet soy sauce **16**

New! CRAB DIP hot chesapeake bay style crab & artichoke dip, topped with four cheese blend, served with fried parmesan pita chips **16**

New! TOMATO-PEACH BURRATA burrata cheese ball, roasted heirloom tomatoes, peaches, pesto, crispy prosciutto & aged balsamic reduction served with butter toasted baguettes **15**

New! CHICKEN WINGS crispy confit jumbo wings tossed in your choice of honey blood orange, mango habanero sauce or red eye bbq dry rub **14**

 **CHORIZO QUESO FUNDIDO** hot bubbling cheese dip with chorizo, poblano chilies, chihuahua cheese, queso fresco, black beans, corn, scallions, cilantro & fresh blue corn tortilla chips **13**



FireRock Steaks

Our hand-cut USDA choice steaks are seasoned, seared & finished at your table on a 500-degree FireRock. Each steak is basted with garlic butter & accompanied by your choice of potato & vegetable, plus cherry-bourbon steak sauce, horseradish cream & bistro sauce for dipping.

Choose Your Steak

6-oz. **Choice Sirloin*** **26**

12-oz. **New York Strip*** **28**

14-oz. **Ribeye*** **37**

Twin 4-oz. **Filet Mignon*** **39**

Choose Your Potato

- mashed yukon gold
- herb roasted marble potatoes
- crispy french fries

add shaved parmesan & truffle oil to any potato **+1**

Choose Your Vegetable

- asparagus
- broccolini
- brussels sprouts
- green beans

Customize Your Steak

- red wine demi-glace **+2**
- roasted wild mushrooms **+3**
- caramelized onions **+2**
- black & bleu **+4**
- classic au poivre **+4**
- jumbo shrimp seampi **+8**

Prime Rib* 14-oz. house cut, served with loaded baked potato, green beans & au jus **37**
Only available Friday & Saturday after 5pm (limited availability).

ENTRÉES


New! SEAFOOD TORTELLINI four cheese stuffed tortellini with sautéed jumbo shrimp, bay scallops, heirloom tomatoes & wilted spinach tossed in crab sherry wine cream sauce **25**

New! BLACKENED FAROE ISLAND SALMON* blackened faroe island salmon served over summer squash & brussels leaves risotto cake, charred broccolini, topped with pineapple pie & drizzled with arbol cream sauce **29**


New! PAN SEARED WALLEYE pan seared walleye with lemon & parmesan crust, served on a bed of israel couscous, asparagus & tomato medley with a brush of lemon-herb truffle aioli, garnished with lemon zest & micro greens **29**


GARLIC & HERB CHICKEN two pan-roasted boneless chicken breasts, parmesan truffle spaetzle, roasted mushrooms, asparagus, aged balsamic reduction, garlic & herb demi-glace **22**


FRIED LAKE PERCH DINNER served with french fries, dill pickle coleslaw & house made tartar sauce **25**

 **New! FIREROCK VEG WITH RISOTTO GF** roasted radishes, cauliflower, red pepper, heirloom tomatoes, pebble creek mushrooms & bok choy tossed in house made chimichurri, served with creamy vegetable risotto **20**
additions: 5-oz. grilled chicken **5**, 5 jumbo shrimp* **7**, 6-oz. new york strip* **10**, 6-oz. faroe island salmon* **10**

 **FIREROCK JAMBALAYA GF** spicy andouille sausage & jumbo shrimp sautéed in garlic butter, served with a side of smoked chicken jambalaya **23**

 **FIREROCK AHI TUNA*** sesame crusted ahi tuna steak topped with marinated cucumber salad & served with thai edamame stir-fry along with wasabi cream, gluten-free soy sauce & tropical pineapple-miso sauces for dipping **28**

 **FIREROCK FAJITAS** grilled peppers & onions, southwestern rice, tortillas, guacamole, salsa & sour cream with your choice of: chicken **17**, beef tenderloin **21**, mushroom **15** (additional chicken **4**, beef tenderloin **7**)

Items with a  are served on our namesake **500° volcanic FireRock**. This allows you to cook your food the way you want it, so each bite is hot & flavorful!

Pizzas

MEAT LOVER'S housemade tomato sauce, pepperoni, applewood smoked bacon, ham, italian sausage, mozzarella **14**

WILD FUNGI **V** mushroom cream sauce, roasted pebble creek mushrooms, mozzarella, parmesan, white truffle oil **14**

BUILD YOUR OWN with choice of sauce **10**
sub gluten-free crust **+3**

saucés: tomato, basil pesto, alfredo, or bbq

toppings: grilled chicken, italian sausage, ham, pepperoni, bacon, pineapple, green olives, black olives, kalamata olives, red onion, tomatoes, spinach, mushrooms, roasted garlic, green pepper, red pepper, banana peppers, artichoke, fresh mozzarella, feta, gorgonzola
(+1 each) add chopped jumbo shrimp +3

Soups

2 New! **CHICKEN TORTILLA SOUP** 5 / 7
smoked chicken, chipotle cream sauce, roasted tomato, sweet corn, black beans, sour cream & crispy tortilla strips

2 **LOBSTER BISQUE** 5 / 7

2 **GRATIN OF FRENCH ONION** 7
with provolone & croutons

Salads & Bowls

salad additions: 5-oz. grilled chicken **5**, 5 jumbo shrimp* **7**, 6-oz. new york strip* **10**, 6-oz. faroe island salmon* **10**

2 New! **WATERMELON** hearty green blend with brussels sprouts, broccoli, kale & spinach tossed in watermelon vinaigrette, topped with watermelon, blueberries, red onions, candied ginger almonds & goat cheese **14 whole / 7 half**

2 **CAESAR** romaine hearts, house made croutons, shaved parmesan & caesar dressing **12 whole / 6 half**

2 **REDWATER** **V GF** mixed greens, candied pecans, strawberries, gorgonzola, dried cranberries & raspberry vinaigrette **14 whole / 7 half**

New! **BLACKENED TUNA BOWL** pan seared blackened tuna, forbidden sticky rice, cucumber & carrot ribbons, pickled sweet chilies, sliced avocado, edamame, drizzled with sweet soy sauce, sriracha aioli & garnished with tuxedo sesame seeds **18**

COBB **GF** field greens, grilled chicken, bacon, grape tomatoes, sliced hard-boiled eggs, gorgonzola, cheddar & ranch dressing **15**

dressings: balsamic vinaigrette, ranch, bleu cheese, italian, caesar, honey mustard, french, raspberry vinaigrette, thousand island

V = Vegetarian **GF = Gluten-free**

Many menu items can be modified to be gluten-free or vegetarian! Ask your server for more information. Vegetarian items may contain eggs & dairy.

Handhelds

served with kettle chips. upgrade to french fries, sweet potato fries, or onion rings for \$2
substitute gluten free wrap or bun for \$2

2 **CLASSIC CLUB SANDWICH**
shaved turkey, applewood smoked bacon, sharp cheddar cheese, lettuce, tomato with garlic & herb aioli on toasted sourdough bread **14**

2 **SPINACH WALDORF CHICKEN WRAP** waldorf chicken salad, candied pecans, bacon, grapes, apples & romaine lettuce in a fresh spinach tortilla wrap **13**

2 **FRENCH DIP** shaved prime rib, haystack onions, provolone & swiss cheese, natural jus, toasted bakery roll **17**

New! **NASHVILLE HOT CHICKEN QUESADILLA**
nashville spiced chicken quesadilla, with sautéed red & green peppers, caramelized onions, mexican cheese blend, chipotle ranch, cheese jalapeño tortilla **18**

PORK GORDITA TACOS pork carnita, chipotle ranch slaw, fresh pineapple pico de gallo, served in house made blue corn hard shell, wrapped with queso sauce & flour tortilla **15**

SPICY CHICKEN SANDWICH your choice of grilled or crispy fried chicken, bacon, roasted garlic & jalapeño cream sauce, haystack onions, swiss cheese, lettuce, tomato, ranch, toasted bakery bun **14**

Pick 2 LUNCH SPECIAL

select two of the following:

half sandwich, cup of soup or half salad **14**
upgrade to french onion soup **+2**

eligible items are highlighted with a **2**
Available 11:30AM-4PM, M-F.

Burgers

served with kettle chips. upgrade to french fries, sweet potato fries, or onion rings for \$2
substitute gluten free bun for \$2

SIGNATURE BURGER* applewood smoked bacon, sharp cheddar cheese, caramelized onions, lettuce, tomato & bistro sauce on a toasted bakery bun **15**

CLASSIC BURGER* grilled angus beef patty, lettuce, tomato, onion, on a toasted bakery bun **14**

BURGER ADD ONS +1: bacon, caramelized onions, jalapeños, mushrooms, haystack onions, green olives, black olives, kalamata olives, cheese (bleu cheese, goat cheese, muenster, provolone, swiss, yellow cheddar)

General Manager: Todd Buikema
Executive Chef: Jarrod Benjamin

20% gratuity will be added to parties of 8 or more.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.