



THE CHICAGO FIREHOUSE RESTAURANT

— APPETIZERS —

SOUP OF THE DAY 5

Signature

LOBSTER BISQUE 11
puff pastry

HOUSEMADE RICOTTA KNOTS 11
prosciutto, parmesan, tomato sauce

FIRECRACKER SHRIMP 14
tempura shrimp, sweet & spicy sauce

BLUE CRAB CAKE 18
jumbo lump crab, remoulade sauce

CLASSIC JUMBO SHRIMP COCKTAIL 19
housemade cocktail sauce, lemon

— ENTRÉE SALADS —

CFH CHOPPED SALAD 12
sardinian couscous, sheep's milk feta, sweet corn, tomato, fresh dill, lemon vinaigrette

BABY ICEBERG WEDGE 14
cherry tomatoes, bacon lardons, roquefort cheese

KNIFE & FORK CAESAR* 14
grilled chicken breast, romaine, garlic croutons, parmigiano

BABY BEETS & BURRATA CHEESE 14
baby candy stripe and golden beets, frisée, citrus, pistachio vinaigrette

CRAB & AVOCADO SALAD* 21
jumbo lump crab, little gem lettuce, green goddess

— LOCAL FAVORITES —

FRIED CHICKEN & WAFFLES 15
sourdough-cornmeal waffle, buttermilk fried chicken breast, maple syrup

CFH EGGS BENEDICT 16
braised local bacon, poached eggs, chive hollandaise, english muffin, tater tots

BUFFALO CHICKEN SANDWICH 15
crispy buttermilk fried chicken, havarti cheese, spicy coleslaw, brioche bun, fries

BURGER 104 16
double angus beef patty, white cheddar, bacon, housemade pickles, firehouse sauce, pretzel bun, fries

Sunday Special

BUTTERMILK FRIED
AMISH CHICKEN DINNER
— 27 —

• ENTRÉES •

SAUTÉED SCOTTISH SALMON* 25
roasted cauliflower, lemon and dill butter sauce

ROASTED HALF CHICKEN 24
local amish chicken, fingerling potatoes, jus

8 OZ PRIME SKIRT STEAK* 29
fries, bordelaise sauce

PRIME STEAKS

8 OZ CENTER CUT FILET MIGNON* 45

14 OZ NEW YORK STRIP* 53

16 OZ DELMONICO RIBEYE* 59

— SIDES —

Hand-Cut Kennebec Fries 9
housemade ranch, ketchup

Sautéed Mushrooms 9
caramelized shallots

Whipped Potatoes 9
roasted garlic

Grilled Asparagus 11
béarnaise sauce

Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.

*Items may be served raw or undercooked, may contain raw or undercooked ingredients, or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

— COCKTAILS —

—15—

BLUE ROOM G&T

plymouth gin, graham's ruby port,
crème de violette,
elderflower syrup, tonic

BERRY LEMON DROP

grey goose le citron, cointreau,
fresh blackberries, simple syrup,
fresh lemon juice

CFH OLD FASHIONED

michter's bourbon, crème de cacao,
maple demerera syrup,
orange bitters

CITRUS & SPICE

bulleit rye, pimm's,
ginger syrup,
fresh lemon juice

CONNECTING FLIGHT

tres generaciones añejo tequila,
aperol, yellow chartreuse,
rosemary syrup, fresh lemon juice

— WINE —

SPARKLING & ROSÉ

Champagne, Moët & Chandon Imperial Brut, France (187ml)	18
Grenache Blend, Château d'Esclans 'Whispering Angel', Côtes de Provence, France	13/50
Brut Rosé, Graham Beck 'Cap Classique', Western Cape, South Africa	14/68

WHITE

Pinot Grigio, Tramin, Alto-Adige, Italy	13/50
Riesling, Schloss Lieser 'Feinherb', Mosel, Germany	13/50
Sauvignon Blanc, Loveblock, Marlborough, New Zealand	17/66
Chenin Blanc, Dry Creek Vineyards, Sonoma, CA	11/42
Chardonnay, L. Jadot, Macon-Villages, France	12/46
Chardonnay, Black Stallion, Napa Valley, CA	14/54

RED

Sangiovese, Castellare di Castellina, Chianti Classico, Tuscany, Italy	16/62
Pinot Noir, Valravyn, Sonoma Coast, CA	14/54
Pinot Noir, Elk Cove, Willamette Valley, OR	16/62
Malbec, Luca 'Paraje Altamira', Uco Valley, Argentina	17/66
GSM Blend, Merkin Vineyards 'Chupacabra Rouge', Wilcox, AZ	14/54
Cabernet Sauvignon, Round Pond 'Kith & Kin', Rutherford, CA	20/78

Price and vintage are subject to change