**APPETIZERS**

**MUSHROOM ARANCINI** 13
arborio rice, cremini duxelle, mozzarella, black truffle aioli

**PRIME BEEF MEATBALLS** 12
smoked bacon, cubanelle peppers, vidalia onions, tomato, parmesan

**HOUSEMADE RICOTTA KNOTS** 11
prosciutto, parmesan, tomato sauce

**FIRECRACKER SHRIMP** 14
tempura-battered jumbo shrimp, sweet & spicy sauce

**BLUE CRABCAKE** 18
jumbo lump crab, rémoulade sauce

**SOUPS & SALADS**

**SOUP OF THE DAY**

**FRENCH ONION SOUP ‘GRATINÉE’** 10
beef broth, gruyère cheese

**SIGNATURE LOBSTER BISQUE** 11
puff pastry

**KNIFE & FORK CAESAR** 14
romaine hearts, garlic croutons, parmigiano

**CFH CHOPPED SALAD** 12
tomatoes, red cabbage, bacon, scallions, tubetti, romaine, blue cheese, italian vinaigrette

**BABY ICEBERG WEDGE** 14
cherry tomatoes, smoked bacon lardons, roquefort blue cheese

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**FISH**

**SCOTTISH SALMON** 25
roasted cauliflower, lemon & dill butter sauce

**FISH & CHIPS** 27
beer-battered walleye pike, french fries, lemon, tartar sauce

**SEARED DIVER SCALLOPS** 29
blood orange, black truffle-celery root purée, heirloom apples, brown butter vinaigrette

**PRIME STEAKS**

**8 OZ HANGER STEAK** 24

**8 OZ CENTER CUT FILET MIGNON** 46

**14 OZ NY STRIP LOIN** 53

**16 OZ DELMONICO RIBEYE** 59

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**ENHANCEMENTS**

- Horseradish Crème Fraîche 3
- Peppercorn Crust 3
- Herb Butter 4
- Bernaise Sauce 4
- Blue Cheese Crust 5
- Signature Red Wine Sauce 5

**SIGNATURES**

**BURGER** 104 16
double angus beef patty, white cheddar, bacon, b & b pickles, pretzel bun, firehouse sauce served with fries

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

**ROASTED HALF CHICKEN** 24
local amish chicken, fingerling potatoes, pan sauce

**BRAISED BEEF SHORT RIB** 29
baby carrots, fingerling potatoes, pearl onions, red wine

**CFH MEATLOAF** 24
prime beef, bacon, whipped potatoes, garlic toast, mushroom gravy

**COMPLEMENTS**

**CREAMED SPINACH** 9
crème fraîche, crispy onions

**BRUSSEL SPROUTS** 11
smoked bacon, medjool dates

**CLASSIC WHIPPED POTATOES** 9
roasted garlic

**HAND-CUT KENNEBEC FRIES** 9
housemade ranch, ketchup

**MACARONI & CHEESE** 11
four cheese mornay sauce

**HEIRLOOM BABY CARROTS** 10
honey-brown butter glaze

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*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 --

BLUE ROOM G&T  16
plymouth gin, graham’s ruby port, 
crème de violette, elderflower syrup, tonic

BERRY LEMON DROP  16
grey goose le citron, cointreau, 
fresh blackberries, 
simple syrup, fresh lemon juice

CONNECTING FLIGHT  16
tres generaciones añejo tequila, aperol, 
yellow chartreuse, rosemary syrup, 
fresh lemon juice

CFH OLD FASHIONED  16
michter’s bourbon, crème de cacao, 
maple demerera syrup, orange bitters

-- WINE BY THE GLASS --

SPARKLING & WHITE

Brut Rosé, Graham Beck ‘Cap Classique’, Western Cape, South Africa NV  15
Champagne, Moët & Chandon, ‘Imperial’, Brut, France NV (187ml)  18
Chardonnay, L. Jadot, Macon-Villages, France 2019  12
Chardonnay, Black Stallion, Napa Valley, California 2018  15
Chenin Blanc, Dry Creek Vineyards, Sonoma, California 2019  12
Grenache Blend, Château d’Esclans ‘Whispering Angel’, Côtes de Provence, France 2019  14
Pinot Grigio, Tramin, Alto-Adige, Italy 2019  14
Sauvignon Blanc, Loveblock, Marlborough, New Zealand 2019  17

RED

Cabernet Sauvignon, Quilt, Napa Valley, California 2018  20
GSM Blend, Merkin Vineyards ‘Chupacabra Rouge’, Wilcox, Arizona 2019  14
Malbec Blend, Clos de los Siete, Mendoza, Argentina 2017  16
Pinot Noir, Valravn, Sonoma Coast, California 2018  15
Pinot Noir, Elk Cove, Willamette Valley, Oregon 2017  18
Zinfandel, Seghesio Family Vineyards, Sonoma, California 2018  17

-- WEEKLY FEATURES --

-- TUESDAY --

DOUBLE POINTS
earn double firehouse rewards points

-- WEDNESDAY --

WINE DOWN WEDNESDAY
half-off bottles of wine
(reserve wines not included)

-- THURSDAY --

BURGER & BEER  16
double angus beef patty with white cheddar, 
bacon and firehouse sauce, served on a pretzel bun with 
firehouse fries and a Moody Tongue beer of your choice