### Soup & Salad

**French Onion Soup ‘Gratinée’**
- 10 beef broth, gruyère cheese

**Signature Lobster Bisque**
- puff pastry – 12

**Mixed Baby Lettuces**
- 11 pink lady apples, manchego cheese, endive, candied sunflower seeds, sherry vinaigrette

**CFH Chopped Salad**
- 12 tomatoes, red cabbage, bacon, scallions, tubetti, romaine, blue cheese, italian vinaigrette

**Knife & Fork Caesar**
- 13 romaine hearts, garlic croutons, parmigiano

**Baby Iceberg Wedge**
- 14 cherry tomatoes, bacon lardons, roquefort blue cheese

### The Fisherman & The Butcher

**Buffalo Chicken Sandwich**
- 17 crispy buttermilk fried chicken, havarti cheese, hot sauce, blue cheese coleslaw, brioche bun, served with fries

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

**Bar Favorites**

**Farmer’s Market Pasta**
- 18 housemade fresh pasta

**Roasted Half Chicken**
- 24 local amish chicken, tuscan kale, pickled illinois ramps, lemon and caper jus

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

**BBQ Baby Back Ribs**
- 24 half slab, grilled pineapple coleslaw, housemade bbq sauce

### Prime Steaks

**Center Cut Filet Mignon**
- 6 oz 59, 10 oz 59

**8 oz Hanger Steak**
- 27

**14 oz New York Strip Loin**
- 53

**16 oz Delmonico Ribeye**
- 66

**24 oz Porterhouse**
- 95

**Enhancements**

- Horseradish Crème Fraîche 3
- Herb Butter 4
- Béarnaise Sauce 4
- Peppercorn Crust 3
- Blue Cheese Crust 5

**Signature Red Wine Sauce**
- 5

### Complements

**Creamed Spinach**
- 9 crème fraîche, crispy onions

**Potatoes au Gratin**
- 10 cheddar and gruyère cheese

**Sautéed Asparagus**
- 11 béarnaise sauce

**Brussels Sprouts**
- 11 smoked bacon, medjool dates

**Sweet Corn Elotes**
- 11 lime, cotija cheese

**Classic Whipped Potatoes**
- 9 roasted garlic

**Roasted Broccolini**
- 11 crispy garlic and red chilies

**Hand-Cut Kennebec Fries**
- 9 housemade ranch, ketchup

**Macaroni & Cheese**
- 11 four cheese mornay sauce

*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. Please communicate any food allergies to an employee of this establishment and that employee will convey food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.*
**SPARKLING BY THE GLASS/BOTTLE**

Moët & Chandon "Imperial" Brut, Champagne, Reims, France NV (187mL) 24
Iron Horse "Wedding Cake" Sparkling Wine Brut, Russian River Valley, California 2016 18/72
Domaine Carneros by Taftinger Rosé Sparkling Wine Brut, Carneros, California NV 17/68
Terre Gaie Prosecco Brut, Veneto, Italy NV 12/48

**RED & WHITE BY THE GLASS/BOTTLE**

Lucy by Pisoni Estate Rosé of Pinot Noir, Santa Lucia Highlands, California 2019 14/56
Three by Wade Rosé of Grenache, Tempranillo & Pinot Noir, California 2020 12/48
ZD Chardonnay, California 2019 15/60
Domaine Drouhin-Vaudon Chardonnay, Burgundy, France 2019 16/64
Cade by Plumpjack Sauvignon Blanc, Napa Valley, California 2020 15/60
Fonex "Ernesto Wickenfeld Vineyard" Chenin Blanc, Santa Maria Valley, California 2019 15/60
Elena Walch Pinot Grigio, Alto Adige, Italy 2019 14/56
La Spinetta "Bricco Quaglia" Moscato d’Asti, Piedmont, Italy 2020 13/52
Skouras Moscato, Peloponnesse, Greece 2020 12/48

**COCKTAILS**

- **$16**
  - **BLUE ROOM G&T**
    - fords gin, ruby port, crème de violette, elderflower syrup, tonic
  - **BERRY LEMON DROP**
    - ketel one citroen, cointreau, fresh blackberries, simple syrup, lemon
  - **CFH OLD FASHIONED**
    - michter’s bourbon, crème de cacao, maple demerara syrup, orange bitters
  - **CONNECTING FLIGHT**
    - tres generaciones araju tequila, aperol, yellow chartreuse, rosemary syrup, lemon
  - **SERENDIPITOUS SOUR**
    - union mescal, aperol, pineapple, lemon, simple syrup, egg white
  - **STRAWBERRY MULE**
    - ketel one, strawberry, lime, simple syrup, ginger beer
  - **MOTHER-IN-LAW**
    - bullet bourbon, maraschino liqueur, cointreau, peychaud’s bitters, orange bitters
  - **BURNING LANDMARK**
    - kikori japanese whiskey, woodford reserve, benedictine, chocolate bitters, applewood smoke

**BEER**

- **3 Floyd’s Barbarian Haze**
  - 8
- **Goose Island 312**
  - 8
- **Guinness**
  - 8
- **Dry Irish Stout**
  - 9
- **Half Acre Daisy Cutter**
  - 9
- **Modojo**
  - 7
- **Moody Tongue Aperitif Pilsner**
  - 8
- **Moody Tongue**
  - 8
- **Steeped Emperor’s Lemon Saison**
  - 8
- **Bud Light, Kaliber N/A, Miller Lite**
  - 6

Price and vintage are subject to change