THE CHICAGO FIREHOUSE RESTAURANT

All starters (except French Onion Soup and Lobster Bisque) are served for the table on large format shareable platters – All prices are per person except oysters –

**APPETIZERS**

**HOUSEMADE RICOTTA KNOTS  4.50**
prosciutto, roasted garlic, basil, fresh cherry tomato sauce

**DRY-AGED MEATBALLS  5**
prime beef and pork, ricotta dumplings, calabrian chilis, spicy arabia sauce

**FRIED CALAMARI  6**
point judith calamari, calabrian chili aioli, cocktail sauce

**HEIRLOOM TOMATO, MELON & BURRATA  6**
persian cucumbers, lavender honey vinaigrette

**GRILLED LAMB “LOLLIPOPS”  9.50**
charred lemon, greek yogurt, chimichurri sauce

**SHELLFISH**

**FIRECRACKER SHRIMP  5**
tempura-battered gulf shrimp, sweet & spicy sauce

**CFH OYSTERS ROCKEFELLER  4**
creamed spinach, anisette, asiago cheese

**JUMBO SHRIMP COCKTAIL  5**
atomic cocktail sauce, lemon

**CHILLED SHELLFISH PLATTER  48**
shrimp cocktail, oysters, king crab, lobster

**DAILY SELECTION OF EAST & WEST COAST OYSTERS**
house saltrines, mignonette, tabasco, cocktail sauce, lemon

**HALF DOZEN  24**
**DOZEN  48**

**PRIME STEAKS**

8 OZ CENTER-CUT FILET MIGNON  51
12 OZ NEW YORK STRIP LOIN  53
14 OZ DELMONICO RIBEYE  59
18 OZ DRY-AGED RIBEYE  76

**SHELLFISH**

**FRENCH ONION SOUP ‘GRATINÉE’  6/cup**
beef broth, gruyère cheese

**Signature **

**LOBSTER BISQUE **
puff pastry – 8/cup

**MIXED BABY LETTUCES  4**
romaine hearts, garlic crotons, parmigiano

**KNIFE & FORK CAESAR  5**
romaine hearts, garlic croutons, parmesan cheese

**CHOPPED WEDGE  5**
cherry tomatoes, bacon lardons, roquefort blue cheese

**COMPLEMENTS**

**CREAMED SPINACH  12**
crème fraîche, crispy onions

**POTATOES AU GRATIN  12**
cheddar and gruyère cheese

**SAUTÉED ASPARAGUS  13**
béarnaise sauce

**BRUSSELS SPROUTS  13**
smoked bacon, medjool dates

**VIDALIA ONION RINGS  8**
spicy ketchup, maple mustard

**CLASSIC WHIPPED POTATOES  9**
roasted garlic

**ROASTED BROCCOLINI  12**
crispy garlic and red chilies

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

**MACARONI & CHEESE  12**
four cheese mornay sauce

**PRIME STEAKS**

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— ENHANCEMENTS —

**Signature Red Wine Sauce  6**

**Herb Butter  5**

**Béarnaise Sauce  5**

**Diane Mushroom Sauce  7**

**Horseadish Crème Fraîche  4**

**GROUP MENU 8+**

**FISH & CHIPS  28**
beer-battered walleye pike, fries, lemon, tartar sauce

**ROASTED HALF CHICKEN  27**
lcalamari vitulina, mashed potatoes, tuscan kale, lemon and caper jus

**BURGER 104  17**
double angus beef patty, white cheddar, bacon, b & b pickles, pretzel bun, firehouse sauce, served with fries

**FARMER’S MARKET PASTA MP**
homemade fresh pasta

**FAROE ISLANDS SALMON  29**
spring peas, asparagus, local mushrooms

**STEAK FRITES  39**
8 oz sirloin steak, kennebec fries, béarnaise sauce

**Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**