FALL 2026

THE CHICAGO FIREHOUSE RESTAURANT

APPETIZERS

WHIPPED RICOTTA 15
housemade ricotta cheese, hot honey, fennel pollen, roasted cherry tomatoes, warm crostini

MUSHROOM & CAMEMBERT FLATBREAD 16
local mushrooms, nancy's camembert, preserved beech mushrooms

FIRECRACKER SHRIMP 16
tempura-battered gulf shrimp, sweet & spicy sauce

WAGYU MEATBALLS 16
wagyu beef, pork, ricotta dumplings, calabrian chilis, spicy arabiatta sauce

JUMBO LUMP CRAB CAKE 28
old bay, rémoulade sauce

FRIED CALAMARI 19
point judith calamari, giardiniera, calabrian chili aioli, cocktail sauce

GRILLED LAMB "LOLLIPOPS"* 19
charred lemon, greek yogurt, chimichurri sauce

SHELLFISH

CHAR-GRILLED OYSTERS 22
half dozen gulf oysters, chili-garlic butter

JUMBO SHRIMP COCKTAIL 23
atomic cocktail sauce, lemon

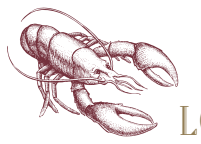
CHILLED SHELLFISH PLATTER* 56pp
east & west coast oysters, jumbo shrimp cocktail, maine lobster, king crab, smoked whitefish dip, salmon tartare

CHILLED KING CRAB
drawn butter, lemon, mustard-mayonnaise, cocktail sauce
HALF POUND MP | ONE POUND MP

DAILY SELECTION OF EAST & WEST COAST OYSTERS*
house saltines, mignonette, tabasco, cocktail sauce, lemon
HALF DOZEN 24 | DOZEN 48

SOUPS AND SALADS

FRENCH ONION SOUP 'GRATINÉE' 14
beef broth, gruyère cheese



Signature LOBSTER BISQUE
puff pastry 16

MIXED BABY LETTUCES 13
pink lady apples, manchego cheese, endive, candied sunflower seeds, sherry vinaigrette

CFH CHOPPED SALAD 15
tomatoes, red cabbage, bacon, scallions, tubetti, romaine, blue cheese, italian vinaigrette

KNIFE & FORK CAESAR 15
romaine hearts, garlic croutons, parmigiano

BABY ICEBERG WEDGE 18
cherry tomatoes, shaved red onions, bacon lardons, roquefort blue cheese

LOCAL FAVORITES

CFH MEATLOAF 26
prime beef, bacon, whipped potatoes, garlic toast, mushroom gravy

FRESH PAPPARDELLE PASTA 28
root vegetable & chestnut bolognese, olive oil confit maitake mushrooms, toasted pine nuts, porcini oil

FISH & CHIPS 29
beer-battered walleye pike, french fries, lemon, tartar sauce

HERITAGE PORK RIBEYE 62
grilled 26 oz bone-in duroc pork chop, michigan sour cherries, natural jus

ROASTED HALF CHICKEN 29
amish chicken, mashed potatoes, local mushrooms, marsala jus

STEAK FRITES* 48
8 oz prime new york strip, kennebec fries, herb butter

TWIN PETITE BEEF FILETS* 39
benton's bacon-wrapped, diane mushroom sauce

BURGER 104* 23
8 oz angus beef patty, house-smoked bacon, american cheese, dill pickles, sesame bun, special sauce, french fries

SEAFOOD

TODAY'S FRESH CATCH MP
flown in daily

FAROE ISLANDS SALMON* 38
michigan apples, frillman farms carrots, crispy red lentils

ROASTED WHOLE DOVER SOLE MP
grapes, almonds, lemon, brown butter

LAKE SUPERIOR WHITEFISH PICCATA 28
white wine, lemon, parsley, garlic, capers, butter

BROILED 9 OZ LOBSTER TAIL 65
drawn garlic butter, lemon

SERVES TWO
$189

THE FIREHOUSE EXECUTIVE*
(NO SUBSTITUTIONS)

TWO CUPS OF SIGNATURE LOBSTER BISQUE
BABY ICEBERG WEDGE SALAD
TWO PRIME 6 OZ FILET MIGNON STEAKS
POTATOES AU GRATIN • BRUSSELS SPROUTS
CREAMED SPINACH
CHOICE OF DESSERT

PRIME BUTCHER SHOP

All steaks are seasoned and broiled at 1200 degrees

CENTER-CUT FILET MIGNON*
8 oz 62 | 12 oz 78

6 OZ WAGYU STRIP LOIN* 72

14 OZ DELMONICO RIBEYE* 68

16 OZ NEW YORK STRIP LOIN* 75

18 OZ DRY-AGED RIBEYE* 83

24 OZ BONE-IN RIBEYE* 96

STEAK TEMPS

RARE *red, cool center*
MEDIUM RARE *red, warm center*
MEDIUM *pink, hot center*
MEDIUM WELL *dull pink center*
WELL DONE *brown center*

we are not responsible for well done steaks

— ENHANCEMENTS —

Sizzling Black Truffle Butter 8
Signature Red Wine Sauce 6
Roasted Bone Marrow 9
Herb Butter 5
Béarnaise Sauce 5
Blue Cheese Crust 6
Diane Mushroom Sauce 7
Tri-Color Peppercorn Crust 3
Horseradish Crème Fraîche 4

All turf can surf:
grilled jumbo shrimp (2) 10
king crab oscar 34
king crab leg 32
4 oz lobster tail thermidor 29
9 oz lobster tail 65

COMPLEMENTS

CREAMED SPINACH 14
crème fraîche, roquefort, crispy onions

POTATOES AU GRATIN 14
cheddar and gruyère cheese

SAUTÉED ASPARAGUS 15
béarnaise sauce

BRUSSELS SPROUTS 15
benton's bacon, dried michigan cherries

FOUR STAR MUSHROOMS 15
local oyster and maitake mushrooms

CLASSIC WHIPPED POTATOES 13
roasted garlic

ROASTED BROCCOLINI 15
crispy garlic and red chilis

HAND-CUT KENNEBEC FRIES 12
housemade ranch, ketchup

MACARONI & CHEESE 15
four cheese mornay sauce

THICK-CUT BACON 15
house-smoked berkshire bacon

**Items may be cooked to order. Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness*

As a way to offset rising costs, we have added a 2.75% surcharge to all checks. For parties of 6 or more, a 20% gratuity will be automatically applied.

— A LANDMARK STEAKHOUSE —

Welcome to the Chicago Firehouse Restaurant, the former home of the Chicago Fire Department's Engine Company 104. The 1905 building has evolved alongside the city and its residents, witnessing many changes and developments, including the emergence of the South Loop community. The restaurant opened its doors in early 2000, trading the building's history of firefighters, horses, and sirens for lively dinner chatter and guests ranging from local regulars to former presidents.

Despite these changes, the tradition of public service that once defined Engine Company 104 still remains. The Firehouse is committed to enhancing and building the neighborhood by providing a sophisticated yet family-friendly environment for Chicago residents and visitors seeking to connect over delicious, quality food and drink in the heart of the city.

The essence of Engine Company 104 has not only been carried over in spirit, but through the restaurant's design and architecture. As you enter, you may notice the wood-paneled doors—originally used as exits for horse-drawn fire engines. You might catch the soft luster of the walls that surround them, a product of the building's original Tiffany glazed tiles. Finally, if you direct your attention upward, you'll gaze upon 19 intricate patterns decorating the replica tin ceiling.

These details are tangible reminders of the building's past. We hope they bring to mind the strength and perseverance of those who once fought to protect and serve Chicago from within these walls. Most importantly, they represent the continued presence of the values we aim to preserve through the Firehouse's dedication to social enrichment and service.

This very spirit has allowed the building to withstand the test of time, carrying the restaurant through its own hardships. After a devastating fire on December 10, 2014, the Chicago Firehouse reopened on March 5, 2017, returning stronger than ever with the help of its loyal patrons. As the disaster unfolded, community members and employees rallied in support of the prominent South Loop landmark and gathering space. Thanks to their efforts, the restaurant is proud to be able to continue serving the neighborhood, as has been the tradition here for over a century.

— WINE —

SPARKLING BY THE GLASS/BOTTLE

Sparkling Rosé – Gruet Brut, Middle Rio Grande Valley, New Mexico NV 19/85
Prosecco – Avissi, Italy NV 14/65
Champagne – Château de Bligny, Grande Reserve, Champagne, France NV 22/99
Champagne – Laurent-Perrier Brut La Cuvée, Champagne, France NV (375ml) 49
Blanc de Blancs N/A – Wölffer Estate "Spring in a Bottle", Moselle Valley, Germany 14/62

WHITE & ROSÉ BY THE GLASS/BOTTLE

Grüner Veltliner – Weingut Esterházy, Leithaberg, Austria 2024 16/75
Sauvignon Blanc – J. de Villebois, Sancerre, France 2025 24/115
Sauvignon Blanc – Matanzas Creek, Sonoma County, California 2025 16/75
Sauvignon Blanc – Spottswoode, Napa/Sonoma County, California 2024 19/94
Chenin Blanc – Aperture, Clarksburg, California 2022 16/75
Chardonnay – Evening Land, Eola/Amity Hills, Oregon 2023 19/89
Chardonnay – Pride, Napa, California 2023 21/99
Riesling – Hermann J. Wiemer, Finger Lakes, New York 2024 17/79
Rosé – Bieler Père & Fils "Sabine", Provence, France 2025 14/68

RED BY THE GLASS/BOTTLE

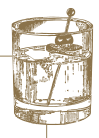
Tempranillo – Quinta Sardonia "Sardón", Castillo León, Spain 2023 16/75
Pinot Noir – Patricia Green "Reserve", Willamette, Oregon 2025 18/85
Pinot Noir – Paul Hobbs "Crossbarn", Sonoma Coast, California 2022 21/96
Merlot Blend – Les Cadrans de Lassègue, St. Émilion, France 2023 21/96
Merlot – Northstar "Polaris", Columbia Valley, Washington 2023 17/79
Cabernet Franc – Lang & Reed, North Coast, California 2024 18/79
Malbec – Catena Zapata "La Consulta", Mendoza, Argentina 2024 19/85
Cabernet Blend – Hourglass "HGIII", Napa, California 2023 22/106
Cabernet Sauvignon – Ethos, Columbia Valley, Washington 2022 19/89
Cabernet Sauvignon – Scattered Peaks, Napa Valley, California 2023 21/96
Cabernet Sauvignon – Austin Hope, Paso Robles, California 2023 (1L) 26/159

Price and vintage are subject to change

— COCKTAILS —

THE CLASSICS

BARREL-AGED MANHATTAN 20
old overholt bottled-in-bond rye, punt e mes vermouth, housemade sour cherry grenadine, west indian orange bitters



CFH OLD FASHIONED 18
michter's small batch bourbon, crème de cacao, maple-demerara syrup, angostura orange bitters

ESPRESSO MARTINI 16
360 madagascar vanilla vodka, sparrow cold brew espresso, kahlúa

HUGO SPRITZ 16
prosecco, st-germain, club soda

HOOK & LADDER MARTINI 18
tito's handmade vodka, noilly prat dry vermouth, blue cheese-stuffed sicilian olives, shaken tableside

LAST WORD 18
monkey 47 gin, green chartreuse, luxardo, lime

HOUSE SPECIALTIES

BURNING LANDMARK 16
suntory toki japanese whisky, woodford reserve bourbon, dom benedictine, bittermens chocolate bitters, applewood smoke

PIÑA -N- SPICE 16
cimarron reposado, ancho reyes, pineapple, lemon, agave

NOR'EASTER 16
old grand dad bourbon, lime, maple, ginger

CHAI CHAI CHAI 16
chairman's spiced rum, falernum, chai syrup, lime, orange bitters

BRAMBLE ON 16
vodka, blackberry, lime, mint, ginger

SAPPHIRE MEADOW 16
bombay sapphire gin, st-germain, lime, fresh herbs

CRIMSON CACTUS 16
montelobos mezcal, aperol, pineapple, lime

WALK IN THE ORCHARD 16
templeton rye, cynar, apple cider, lemon, maple

ZERO PROOF

THE PURPLE ONE 15
ritual agave alternative, pomegranate, agave nectar, lime, pineapple kombucha

BLACKBERRY MINT SPRITZ 12
blackberry, mint, chamomile, ginger