CRAFT COCKTAILS & BEER

A distinctive selection of craft, domestic, and imported beers

CRAFT COCKTAILS

Smoke & Fire 16
Templeton Midnight Rye – Black Walnut Bitters Cherry Bitters – House Syrup – Smoke

Aviation 16
Empress Indigo Gin – Maraschino Liquer Lemon – Creme de Violette – Cherry Bitters

Bee Sting 13
Vodka – Hot Honey – Lemon – Chili Sugar

Smokey Godfather 16
Johnny Walker Black – Amaretto – Orange Bitters – Smoked

Raspberry French 75 14
Chambord – Gin – Lemon – Prosecco

Strawberry Alibi 15
Gin – Sweet Vermouth – Campari Lemon – Strawberries

Smoked Pear Old Fashioned 16
Redemption Bourbon – House Pear Syrup – House Bitters – Smoked

WI Old Fashioned 12
Whiskey or Brandy Orange – Cherry Angostura Bitters – Sweet or Sour

BEERS ON TAP

New Glarus Spotted Cow	7
Yuengling Traditional Lager	7
WarPigs Foggy Geezer Hazy IPA	8
Big Grove Citrus Surfer Wheat	7
Vintage Mclovin Irish Red Ale	7
Downeast Seasonal Cider	7
Stillmank Wisco Disco Red Ale	7
O'So Haze Positive Hazy IPA	7
Revolution West Coast Hero IPA	7
Bell's Two Hearted IPA	7
Three Floyd's Zombie Dust Pale Ale	7
Kentucky Bourbon Vanilla Cream Ale	8

ASK ABOUT OUR SEASONAL ROTATING TAPS!

BOTTLES/CANS

Bud Light	5	Stella Artois	6	Press Seltzer Assorted Flavors	9
Miller Light	5	Corona Extra	6		
Michelob Ultra	5	Modelo Especial	6	Athletic N/A Beer Assorted Flavors	5
Kona Big Wave	6	Blue Moon	6		

MOCKTAILS

Midnight Bloom 7
Berry-Lavendar Shrub, Seltzer, Mint

Ginger No-jito 7
Mint, Lime, House Syrup, Ginger Beer

HAPPY HOUR

Bar Area Only
Monday - Friday ● 4 - 6 pm

$3 OFF

Tap Beer House Wine House Mixers

WINE

Thoughtfully curated to complement our premium steaks, fresh seafood and chef-crafted cuisine

HOUSE	6 oz.	9 oz.	Bottle
Moscato – Chardonnay – Pinot Noir – Merlot – Cabernet Sauvignon	7	10	25

BUBBLES			
Zonin Prosecco			9
Zonin Prosecco N/A			9
Roederer Estate Brut, Anderson Valley, CA			62
Moet & Chandon, Champagne, France			100
Veuve Clicquot Brut, Reims, France			130

WHITE/ROSE			
Rosé, Le Jolie Fleur, France	11	16	35
Riesling, Raimond Prüm, “Essence”, Germany	11	16	35
Pinot Grigio, Barone Fini, Italy	11	16	35
Sauvignon Blanc, Frenzy, New Zealand	12	17	40
Sauvignon Blanc, St. Supery Estate, Napa Valley, CA	15	21	51
Chenin Blanc + Viognier, Pine Ridge, Napa Valley, CA	9	14	32
Chardonnay, Sonoma - Cutrer, Sonoma, CA	13	18	42
Chardonnay, Chamisal, San Luis Obispo Coast, CA	10	15	33
Chardonnay, Louis Latour, Bourgogne, France	11	16	35

REDS			
Pinot Noir, Luis Jadot Bourgogne, Burgundy, France	16	23	52
Pinot Noir, Stoller Estate, Willamete Valley, WA	14	20	50
Garnacha, Borsao, “Tres Picos”, Spain	14	20	50
Merlot, Seven Hills, Washington	15	21	51
Zinfandel, Seghesio, “Angelas Table”, Sonoma, CA	13	18	42
Zinfandel, Boneshaker, Lodi, CA	13	18	42
Tempranillo, Amona Rioja Alvesa, Spain	10	15	33
Malbec, Dona Paula, “Estate”, Argentina	12	17	40
Malbec, Luigi Bosca, “Insignia”, Argentina	12	17	40
Red Blend, Oak Ridge, “OZV”, Lodi, CA	10	15	33
Red Blend, Delas Freres, Cotes Du Rhone Saint - Esprit, France	11	16	35
Cabernet Sauvignon, Clay Shannon, Lake County, CA	12	17	40
Cabernet Sauvignon, Sebastiani, Alexander Valley, CA	16	23	52
Cabernet Sauvignon, San Simeon, Paso Robles, CA	16	23	52
Cabernet Sauvignon, Bonanza, “The Vinekeeper”, CA	17	24	54
Cabernet Sauvignon, Outerbound, Alexander Valley, CA	18	25	56

APPETIZERS, SALADS & SOUPS

Chef-crafted starters, fresh seasonal salads, and house-made soups

APPETIZERS

WARM BREAD BASKET 6
Fresh baked artisan bread served warm with European butter & black sea salt

JUMBO SHRIMP COCKTAIL 20
Chilled jumbo shrimp served with housemade Bloody Mary cocktail sauce

MARYLAND CRAB CAKES 24
Two pan-seared lump crab cakes served with roasted succotash, sweet corn beurre blanc and chipotle aioli

POINT JUDITH CALAMARI 19
Lightly fried, served with red curry and lemon

COCONUT SHRIMP 20
Crispy coconut shrimp served with tequila-passion fruit vinaigrette

BAKED GOAT CHEESE 17
Creamy baked goat cheese, roasted garlic, olive oil, tapenade, served with crostini

MILLION DOLLAR DEVILED EGGS 18
Served with candied bacon, chives and smoked trout caviar

WAGYU EN CROÛTE* 24
Japanese milk bread toast, beech mushrooms, whiskey shoyu

WAGYU SLIDERS* 18
Three Wagyu beef sliders, whiskey-bacon-onion jam, caramelized onions, and Gruyère

BEEF CARPACCIO* 24
Thinly sliced tenderloin with arugula, tomatoes, capers, shaved pecorino and roasted garlic aioli

SALADS

FIRE BLACK & BLEU 22
Spring greens, blackened steak, bleu cheese crumbles, bacon, tomatoes, celery, red onions, served with bleu cheese dressing

STEAKHOUSE WEDGE 18
Baby iceberg, bleu cheese crumbles, bacon, tomatoes, roasted red peppers, Parmesan crisp, served with bleu cheese dressing

TUSCAN CHICKEN CAESAR 20
Grilled chicken, romaine, shaved parmesan, balsamic, tomatoes, roasted red peppers, parmesan crisp, served with sun-dried tomato Caesar dressing

SALMON SALAD 26
Spring greens, grilled salmon, red onions, mango, avocado, kiwi-jalapeno salsa, served with tequila-passion fruit vinaigrette

SIDE SALAD 8
Spring greens, cherry tomatoes, cucumbers, egg, red onions, carrots, and almonds, served with blackberry-fig vinaigrette

ADD TO ANY SALAD

CHICKEN 5 · **STEAK 8**
SALMON 10 · **SHRIMP (3) 10**

SOUPS

FRENCH ONION CROCK 10 • **LOBSTER BISQUE CUP 8 | BOWL 10**

HANDHELDS & FEATURES

Served with Shoestring Fries, Side Salad or Caesar Salad
Substitute Lobster Bisque + 2

PRIME RIB SANDWICH* 22
Rustic Hoagie Roll, caramelized onions, horseradish cream, garlic aioli, provolone cheese and Au Jus

STEAKHOUSE BACON CHEESEBURGER* 23
Wagyu Patty, Nueske's bacon, WI cheddar cheese, lettuce, tomato, pickle, dijonnaise, brioche

FRENCH ONION BURGER* 23
Wagyu patty, caramelized onions, Gruyere, roasted garlic aioli, arugula, brioche

SURF AND TURF TACOS 22
One tenderloin: caramelized onions, avocado, feta cheese, cilantro-lime crema
One lobster: carrot slaw, feta cheese, chipotle aioli

BLACKENED SALMON TACOS 20
Two blackened salmon tacos: carrot slaw, kiwi-jalapeno salsa, feta cheese, chipotle aioli

SHRIMP PO'BOY 22
Panko shrimp, chipotle remoulade, lettuce, tomato, rustic hoagie roll

LOBSTER ROLL 29
Served on a New England Roll
New England Style: served cold with mayonnaise & celery
Connecticut Style: served warm with melted butter

FRIDAY FISH FEATURES

SERVED FRIDAY • 4 PM TO CLOSE

BEER BATTERED HADDOCK
24

Shoestring Fries
Carrot Slaw
Caper Tartar
Lemon
Clarified Butter
Marble Rye

BROILED HADDOCK
24

Baked Potato
Carrot Slaw
Caper Tartar
Lemon
Garlic-Herb Butter
Marble Rye

WEEKEND FEATURE

THURSDAY - SATURDAY • 4 PM TO CLOSE

16 OZ. PRIME RIB*
49

Whipped Potatoes
Asparagus
Au Jus
Horseradish Crème

PREMIUM HAND-CUT STEAKS

Premium-quality steaks, hand-cut in-house by our culinary team

8oz. FILET OF RIBEYE* 42
The center cut of the ribeye offering the tenderness of a filet with the luxurious flavor of the ribeye

14 oz. BONELESS RIBEYE* 49
Highly marbled, tender and flavorful, offering a rich, juicy and robust beef profile

20 oz. BONE-IN RIBEYE* 69
A premium bone-in ribeye, featuring abundant marbeling, bold flavor and remarkable juiciness

FILET MIGNON* 8 oz. 39 | 10 oz. 49
The most tender cut of beef, exceptionally lean with a buttery texture and delicate flavor

16 oz. BONE-IN DRY-AGED NEW YORK STRIP* 56
Carefully aged for 45 days to develop flavor and tenderness, served on the bone

14 oz. WAGYU NEW YORK STRIP* 52
Richly marbled Wagyu beef offering intense tenderness, bold flavor and a sophisticated finish

22 oz. SIGNATURE PORTERHOUSE* 79
The ultimate steakhouse cut featuring both a tender filet and a robust New York strip, separated by the signature bone

ACCOMPANIMENTS

Lobster Tail (8 oz.)	41
Jumbo Shrimp (3)	14
Snow Crab (1 lb.)	34
Mushrooms & Onions	10
Truffle Butter	6
Béarnaise Sauce	6
Au Poivre Sauce	6
Port Wine Demi	6
Moody Blue Crust	8

SHAREABLES

Mac and Cheese	12
Lobster Mac and Cheese	18
Truffle Risotto	12
Creamed Spinach	10
Asparagus	12
Bourbon-Maple Carrots	12

POTATOES

Whipped Potatoes	8
Baked Potato Loaded +3	7
Twice-Baked Potato	12
Potatoes Au Gratin	12
Shoestring Fries	8
Truffle Steak Fries	10
Sweet Potato Soufflé	10

CHEF'S STEAKHOUSE RECOMMENDATIONS

SURF & TURF* 98
Center-cut 8 oz. filet mignon paired with an 8 oz. lobster tail, served with twice baked potato, asparagus, and drawn butter

BACON-WRAPPED FILET OF RIBEYE* 64
A tender 8 oz. filet of ribeye wrapped in Nueske's bacon, mushrooms & onions, aged fig reduction, whipped potatoes and asparagus

TENDERLOIN OSCAR* 68
A decadent 8 oz. tenderloin topped with lump crab, béarnaise sauce, whipped potatoes and asparagus

STEAK AU POIVRE* 69
A premium 16 oz. New York bone-in strip, dry-aged for 45 days, served with a rich cognac cream sauce, whipped potatoes and asparagus

BONE-IN PORK RIBEYE* 42
A richly marbled bone-in pork ribeye finished with Door County cherry demi-glace, served with roasted sweet potatoes and asparagus

SEAFOOD SPECIALTIES

Our seafood is flown in fresh off-the-docks and hand-butchered by our culinary team

PAN SEARED SCALLOPS 59

Spinach and pesto risotto, English peas, pearl onions, sorrel beurre blanc, blistered tomatoes, pancetta

CHILEAN SEA BASS 52

Lemon beurre blanc, fennel, pomegranate, apple & pancetta risotto, asparagus

PECAN-BOURBON SALMON 38

Pecan encrusted fresh salmon, bourbon-maple glaze, butternut squash puree, beet & goat cheese risotto, petite carrots and bacon-Brussels sprouts

JAPANESE WHISKEY SALMON 38

Miso-whiskey glaze, beet-ginger risotto, roasted shishito peppers

CAJUN GROUPER 42

Lightly blackened fresh grouper, pancetta & roasted corn risotto, creole-tomato cream sauce, grilled andouille, bacon-Brussels sprouts

SEAFOOD TRIO 38

Panko shrimp, crab cake, coconut shrimp, fries, kiwi-jalapeno salsa, bloody mary cocktail sauce, dijonnaise, tequila-passionfruit vinaigrette

LOBSTER RAVIOLI 48

Lobster, saffron, pink peppercorn & leek cream sauce, pancetta, English Peas, shaved pecorino

SHRIMP & LOBSTER TUSCAN PASTA 54

Lobster, jumbo shrimp, buccatini, spinach, roasted red peppers, sundried tomato & vodka cream sauce, shaved pecorino

TWIN LOBSTER TAILS 98

Two 8 oz. cold water lobster tails, drawn butter, spinach & goat cheese risotto, asparagus

DESSERTS

CHERRIES JUBILEE 12

Brandy-flambéed cherries served with premium vanilla ice cream

SIGNATURE BOURBON BREAD PUDDING 14

Chef's choice of warm bread pudding finished with a rich bourbon glaze & served a la mode

CRÈME BRÛLÉE 10

Chef's choice of rich creamy custard topped with a delicate layer of caramelized sugar

SIGNATURE CARROT CAKE 19

An oversized slice of moist carrot cake with a rich cream cheese frosting. A steakhouse favorite!

SEVEN LAYER CHOCOLATE CAKE 19

Seven decadent layers of rich chocolate cake & a velvety chocolate filling finished with a chocolate ganache

At Fire, dining is more than a meal– it's a moment. A place where friends and family gather, conversations flow, and memories are created around the table, just as they once were. From all of us at Fire, we thank you for letting us be a small part of your memories.