



SHARE

Shredded Pork Nachos 10

House cut tortillas, candied jalapeño, queso fresco, pickled onion, crème fraiche

Peruvian Style Mussels 15 GF

(6) Green lipped mussels, fresh Peruvian corn salsa, lime juice

Margherita Flatbread 11

Oven roasted tomato, fresh mozzarella, parmesan mix

Lamb Skewers 13 GF

Mint marinated lamb, onion, peppers, fresh tzatziki

Shrimp Cocktail 15 GF

(3) Old Bay poached prawns, firehouse cocktail sauce, sriracha aioli

Cheese and Charcuterie 16

Habanero blackberry chevre, moody blue, manchego, thick cut genoa salami, prosciutto, toasted baguettes, seasonal accoutrements

Flight of Chilled Dips 12

Vegetable spinach dip, spicy crab dip, cheddar, bacon dip served with crispy pitas and fresh vegetables

Prosciutto and Fig Focaccia 12

Fig jam, goat cheese, prosciutto, arugula, focaccia toast points

Flash Fried Calamari 12

Served with pesto aioli, marinara

SALADS *add steak or shrimp 8 • add chicken or salmon 5*

Soup of the Day 6

Corn & Crab Chowder 7

Classic Caesar 12/6

Romaine, grape tomato, parmesan, chives

Green House Salad 10/5 GF, V

Mixed greens, cucumber, tomato, carrot, watermelon radish

Cucumber Wrap 13 GF, V

Mixed Greens, grape tomato, red onion, blue cheese, spiced pecans, champagne vinaigrette

Blackberry Watermelon 12/7 GF, V

Mizuna greens, queso fresco, toasted walnut, grapefruit segments, citrus mango vinaigrette

BBQ Summer Chicken 15/9

Romaine, grilled corn, edamame, roasted red pepper, onion, cashews, white cheddar, BBQ adobo ranch

Strawberry Fields 13/7 GF, V

Spinach mix, strawberries, goat cheese, spiced pecans, red onion, balsamic vinaigrette

ENTRÉES *split plate fee 4*

Filet Mignon 36 GF

Polenta cakes, bacon green beans, tomato jam, house steak sauce

Grilled Ribeye 34 GF

Garlic whipped potato, tomato ragout, chimichurri, watercress

Oven Roasted Airline Chicken 24 GF

Garlic whipped potato, rainbow swiss chard, mushrooms, thyme infused marsala

Crispy Perch 27

House seasoned fries, coleslaw, arugula, lemon caper tartar sauce

Blackened Barramundi 26 GF

Sweet potato succotash, baby bok choy, savory mango glaze

Grilled Salmon 26 GF

Coconut jasmine rice, broccolini, pineapple salsa, miso glaze

Seafood and Chorizo Linguini 27

Chef's choice of fish, langostinos, scallops, fennel, white wine cream sauce

Roasted Vegetable Gnocchi 22 V

Assorted vegetables, tomato coulis, watercress

Crab Cakes 28

Polenta cakes, toasted shishito peppers, avocado puree, adobo sauce, crispy chard

Barbecue Pork Duo 28

Sweet mustard glazed pork loin, shredded pork shoulder, garlic whipped potatoes, coleslaw, crispy sriracha brussel sprouts, smoked BBQ

SIDES *6 per side*

Bacon Green Beans

Grilled Asparagus

Broccolini

Honey Sriracha Brussel Sprouts

Garlic Whipped Potatoes

Roasted Yukon Potatoes

Boursin Polenta Cakes

Truffle Fries