



Appetizers

Warm Smoked Fish Dip

House-smoked salmon and white fish, seasoned and baked, topped with melted Gruyere cheese with crostinis 14.95

Smoked Salmon Deviled Eggs

Farm eggs, smoked salmon mousse, *caviar 11.95 (gf)

Bruschetta

Vine ripe tomato, fresh mozzarella, olive oil, on roasted garlic bread, balsamic reduction, topped with basil chiffonade 11.95 (v)

Mussels Mariniere

One pound of steamed blue shell mussels in garlic, wine, and herb broth, with fresh baked French bread 19.95 or Cajun Mussels 21.95

Baked Artichoke and Spinach Spread

Artichoke and spinach in a creamy cheese spread with crostinis 12.95 (v)

Smoked Whitefish Cakes

Four smoked whitefish cakes, remoulade, and dill aioli 16.95

Bacon Loaded Pierogi

Four potato pierogis, pan-seared and topped with crispy bacon, Gruyere cheese, dill sour cream sauce 15.95

Soups & Salads

Blackened Steak Salad

Hand-cut, beef tenderloin tips seasoned and *seared to temperature on crisp romaine with mushrooms, red onion, blue cheese crumbles, tomato, house baked croutons, with house-made blue cheese dressing 24.95

Caesar Salad

Crisp romaine, house-made Caesar dressing, shaved aged parmesan cheese, house baked croutons, upon request complimentary anchovies. Petite 6.95/ Entree 12.95 Add grilled chicken 8/ 4oz *grilled salmon 12/ five grilled shrimp 10/ *steak tips 17

Autumn Harvest Salad

Fresh spinach tossed in a warm, bacon and sweet onion vinaigrette, local winter squash, sweet potato, goat cheese crumbles, toasted pecans, balsamic reduction 18.95 (gf)

French Onion Soup

Baked in a crock, caramelized onion, croutons with melted Gruyere cheese 8.95

Tomato Basil

Cup 7/ Bowl 9.95

Daily Soup

Cup 7/ Bowl 9.95

House Baked French Bread

Choice of garlic butter or herbed olive oil 6.95

House Specialties

Firehouse Ribeye

16 oz USDA-Certified Angus ribeye lightly marinated in our signature firehouse recipe, *grilled to temperature, Autumn harvest hash, seasonal vegetable 56.95 (gf)

Add au poivre/ blue cheese sauce/ bearnaise sauce/ red wine demiglace/ sauteed mushrooms/ caramelized onion 4

Filet Mignon

8 oz center-cut Certified Angus beef tenderloin, *grilled to temperature, garlic herb compound butter, Autumn harvest hash, seasonal vegetable 4 oz 26.95/ 8 oz 52.95 (gf)

Add au poivre/ blue cheese sauce/ bearnaise sauce/ red wine demiglace/ sauteed mushrooms/ caramelized onion 4

Chicago Steak

Hand-cut 8 oz tenderloin steak, wrapped in applewood smoked bacon, seasoned and flash seared, *oven finished to temperature, creamy blue cheese sauce, Autumn harvest hash, seasonal vegetable 52.95 (gf)

Add au poivre/ blue cheese sauce/ bearnaise sauce/ red wine-demiglace/ sauteed mushrooms/ caramelized onion 4

Prime Burger

USDA Certified Angus prime burger, seasoned and *chargrilled to temperature, brioche bun, red onion, tomato, lettuce, garlic aioli, Autumn harvest hash 18.95

Add fried egg/ bacon/ sauteed mushrooms/ caramelized onion/ Gruyere cheese/ blue cheese/ cheddar cheese 1/ Gluten free bun 1

Pork Tenderloin

Allegheny county heritage breed pork tenderloin, *chargrilled to temperature, topped with an Herb de Provence goat cheese sauce, Autumn harvest hash, seasonal vegetables 24.95

Champagne Chicken

Organic chicken, pan-seared then oven finished with champagne cream sauce, parmesan risotto, seasonal vegetable

Petite 21.95/ Entree 24.95 (Gluten-free option available.)

Great Lakes Whitefish

Fresh, wild caught, Lake Superior whitefish, pan seared, topped with herb compound butter or blackened with a sweet corn spicy chipotle sauce, served with parmesan risotto and seasonal vegetable 34.95

Grilled Salmon

Fresh, Bay of Fundy salmon, seasoned, *chargrilled to temperature, *chef suggests medium rare, parmesan risotto, seasonal vegetable, fresh dill aioli 29.95 (gf)

Lasagna

Fresh noodles layered with meat sauce, seasoned ricotta cheese and a rich tomato sauce, topped with melted mozzarella and served with grilled roasted garlic bread 16.95

Creamy Mushroom Pappardelle

Crimini mushrooms, caramelized onions sauteed in a marsala infused sauce with fresh tarragon 18.95

Spicy Shrimp and Sausage Alfredo

Shrimp, Andouille sausage, with penne pasta in a spicy sweet corn infused Parmesan alfredo sauce 21.95

Bolognese

A cool weather classic, rich red wine-infused beef and pork ragu, with onion and carrot over pappardelle pasta 21.95