

Appetizers

Warm Smoked Fish Dip

House-smoked salmon and white fish, seasoned and baked, topped with melted Gruyere cheese with crostini 16.95

Bacon Jam Deviled Eggs

Deviled eggs topped bacon jam and drizzled with hot honey 14.95 (gf)

Bruschetta

Vine ripe tomato, fresh mozzarella, olive oil, on roasted garlic bread, balsamic reduction, topped with basil chiffonade 14.95 (v)

Mussels Mariniere

One pound of steamed blue shell mussels in garlic, wine, and herb broth, with fresh baked French bread 24.95 Cajun style 26.95

Hummus Plate

Hummus with kalamata olives, red onion, tomato, cucumber and capers with toasted pita bread 16.95

Steamed Clams

One pound of steamed white clams in tomato, wine and herb broth, served with French baguette 24.96

New Orleans Shrimp

Shrimp sauteed golden brown, tossed in Cajun butter wine sauce with fresh baked French bread 19.95

Spinach and Artichoke Spread

Oven baked spinach and artichoke spread topped with melted Swiss, served with toasted pita 16.95

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, house made blue cheese dressing 26.95

Caesar Salad

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

Grilled Salmon Salad

4oz Salmon fillet seasoned and grilled, chopped romaine, spring mix, arugula, red onion, tomato, caper, kalamata olive, cucumber, feta cheese, house baked croutons and Vidalia onion vinaigrette 24.95

Beet Salad

Roasted red beets, feta cheese, pickled onion, greek yogurt dressing on fresh spring mix 15.95

French Onion Soup

Crock with caramelized onion, croutons, Gruyere cheese 11.95

Tomato Basil (gf) or Soup de Jour

Cup 7 Bowl 9.95

House Baked French Bread

Choice of garlic butter or herbed olive oil 7.95

House Specialties

Firehouse Ribeye

16oz marinated USDA choice Ribeye, char grilled to temperature, au gratin dauphinoise, seasonal vegetable 69.95

Filet Mignon

Center-cut Certified Angus beef tenderloin, *grilled to temperature, au gratin dauphinoise, seasonal vegetable

4 oz 29.95 / 8 oz 59.95 (gf)

Add blue cheese 4/ add au poivre 4

Add sauteed mushrooms/ caramelized onion 4 / shrimp scampi 10

Chicago Steak

Hand-cut 8 oz tenderloin steak, wrapped in applewood smoked bacon, seasoned and flash seared, *oven finished to temperature, creamy bleu cheese sauce, au gratin dauphinoise, seasonal vegetable 54.95 (gf)

Wagyu Sirloin

8oz Snake River Farms Wagyu sirloin char-grilled to temperature, bordelaise, blistered cherry tomatoes, au gratin dauphinoise seasonal vegetable 44.95

Bluefish Steak Burger

USDA choice ground ribeye, tenderloin, and chuck, seasoned and *chargrilled to temperature, brioche bun, bacon jam, pickled jalapeno, crispy fried onion, tomato, lettuce, garlic aioli 19.95

Add fried egg/ bacon/ sauteed mushrooms/ caramelized onion/ Gruyere cheese/ blue cheese/ cheddar cheese / muenster cheese/ Gluten free bun 2

Pork Tenderloin

Allegheny county heritage breed pork tenderloin, *chargrilled to temperature, hot honey glaze, au gratin dauphinoise, seasonal vegetable 24.95

Champagne Chicken

Organic chicken, pan-seared then oven finished with champagne cream sauce.

Parmesan risotto and seasonal vegetable

Petite 22.95/ Entree 29.95 (Gluten-free option available)

Cioppino

Fresh Salmon, shrimp, clams, mussel, and the catch of the day in a rich red wine infused tomato stew, served with toasted garlic bread 32.95

Great Lakes Whitefish

Fresh, wild caught, Lake Superior whitefish. Choose between pan seared, topped with citrus beurre blanc or blackened with a sweet corn spicy chipotle sauce.

Parmesan risotto and seasonal vegetable 39.95

Grilled Salmon

Fresh Canadian salmon seasoned, chargrilled to temperature, chef suggests medium rare. Parmesan risotto and seasonal vegetable, fresh dill aioli 34.95 (gf)

Smokehouse Penne

Smoked pulled pork, caramelized onion, bacon, roasted red pepper, three cheese sauce over penne pasta 22.95

Thai Curry

Broccoli, squash, zucchini, onion, roasted red pepper in a yellow panang curry sauce served over steamed rice 16.95 add chicken 8 add shrimp 10

Étouffée

Sautéed shrimp, andouille sausage, holy trinity in a spicy cajun stew, served over steamed rice 24.95

Lamb Chop

Char grilled marinated lamb chops, Peruvian aji verde, steamed rice, seasonal vegetable 44.95

Catch of the Day

Ask your server about today's seafood feature.