

# THE FIREHOUSE

RESTAURANT

## ~~APPETIZERS~~

### MIXED GREENS

CRISP APPLES, POINT REYES FARMSTEAD BLUE CHEESE  
SPICED WALNUTS AND CARAMELIZED SHALLOT-CIDER VINAIGRETTE  
\$5

### DUNGENESS CRAB, POTATO AND LEEK BISQUE

WITH HINTS OF SHERRY AND THYME  
SERVED WITH PARMESAN CRISPS AND A DUNGENESS CRAB CAKE  
CUP \$6 ~~ BOWL \$11

### OAXACAN PORK BELLY

SLOW ROASTED WITH TOMATOES AND ANCHO CHILIES  
PAN SEARED WITH ACHIOTE-HONEY GLAZE  
SERVED WITH PICKLED CHAYOTE SQUASH-JICAMA SLAW AND QUESO FRESCO  
\$11

### SMOKED TENDERLOIN CARPACCIO

HERBED CHÈVRE CROQUETTE AND BAGUETTE CROSTINI  
CAPERS, ONIONS, PARMIGIANO-REGGIANO AND WHITE TRUFFLE OIL  
\$12

### DUNGENESS CRAB CAKE

MANGO-RED ONION RELISH AND SWEET CHILI AIOLI  
GREEN CURRY-COCONUT EMULSION AND MICRO HERB SALAD  
\$15

## ~~ENTRÉE SALADS~~

### SHRIMP PAD THAI SALAD

LEMONGRASS-POACHED TIGER PRAWNS WITH CRYSTALIZED GINGER AND TOASTED PEANUTS  
TATSOI, NAPA CABBAGE, SWEET PEPPERS, CUCUMBERS AND CILANTRO  
CELLOPHANE NOODLES AND SWEET SOY-PEANUT-COCONUT VINAIGRETTE  
\$16

### HEARTS OF ROMAINE CAESAR

WHOLE LEAVES OF CRISP LETTUCE AND HOUSE-MADE DRESSING  
ANCHOVIES AND SHAVED PARMIGIANO-REGGIANO  
~CHOICE OF CHARGRILLED CHICKEN, SAUTÉED TIGER PRAWNS OR MARINATED STEAK~  
\$16

### BROWN DERBY CLASSIC

MARINATED RIB-EYE, MIXED GREENS, AVOCADO, FRESH TOMATO  
HARD-COOKED EGG, APPLEWOOD BACON AND CREAMY BLUE CHEESE DRESSING  
\$16

### MEXICALI CHICKEN SALAD

CHARGRILLED CHICKEN BREAST WITH ANCHO CHILIES, CUMIN AND LIME  
PICKLED CHAYOTE SQUASH, RADISHES, BABY CORN, BLACK BEANS AND CRISP JICAMA  
PRICKLY PEAR YOGURT VINAIGRETTE  
\$14

### DENEB WILLIAMS ~ EXECUTIVE CHEF

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.  
SPLIT CHARGE OF \$5 FOR ENTRÉES. SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF EIGHT OR MORE.  
A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.

# THE FIREHOUSE

RESTAURANT

## ~~SANDWICHES~~

*SERVED WITH CHOICE OF FRIES OR MIXED GREENS*

### **EGGPLANT PARMESAN SANDWICH**

FRIED EGGPLANT, FRESH MOZZARELLA, CARAMELIZED ONIONS AND MARINARA ON GRILLED FOCACCIA WITH ROMAINE SALAD AND CREAMY PARMESAN DRESSING  
\$11

### **APPLE & BRIE STEAK SANDWICH**

MARINATED RIB-EYE CHARGRILLED WITH OVEN-ROASTED APPLES AND BRIE CHEESE CARAMELIZED APPLE CHUTNEY AND CRISP WATERCRESS SALAD ON GRILLED FOCACCIA  
\$16

### **PLUM WINE CHICKEN SANDWICH**

CHARGRILLED WITH PLUM WINE-MISO GLAZE AND PEANUT-GINGER PERSILLADE SERVED ON A FRESH BAKERY ROLL WITH A TATSOI-PEAR SALAD AND SESAME AIOLI  
\$12

### **STEAKHOUSE BURGER**

CHARGRILLED NIMAN RANCH BEEF WITH CARAMELIZED ONIONS AND SAUTÉED MUSHROOMS SERVED ON A BAKERY ROLL WITH HORSE RADISH HAVARTI AND PEPPERCORN AIOLI  
\$14

## ~~ENTRÉES~~

### **FRESH FISH TACOS**

THE DAILY CATCH FROM OUR LOCAL WATERS AND AROUND THE WORLD HONEY-CUMIN GLAZE, CILANTRO AIOLI AND MANGO-AVOCADO-CUCUMBER SLAW  
\$15

### **BEEF TENDERLOIN POT PIE**

SAUTÉED WITH WILD MUSHROOMS, PEAS AND ROASTED ROOT VEGETABLES PUFF PASTRY CROUSTADE WITH FINGERLING POTATOES  
\$16

### **TARTUFATA SEA SCALLOP "CHOWDER"**

PAN SEARED WITH LITTLENECK CLAMS AND MUSSELS  
CONFIT POTATOES AND BRAISED LEEKS  
BLACK TRUFFLE-CELERY ROOT CREAM AND PARMESAN CRISPS  
\$22

### **SHORT RIB RAGOÛT**

TENDER BONELESS BEEF RIBS SLOWLY BRAISED WITH RED WINE-STEWED TOMATOES SPICY-SAUTÉED SWEET PEPPERS AND CARAMELIZED ONIONS SERVED OVER PAPPARDELLE  
\$15

### **MANZANILLA CHICKEN**

PAN SEARED WITH ROASTED SWEET PEPPER-SPANISH OLIVE TAPENADE  
WHITE BEAN-CHORIZO-SWEET POTATO RAGOÛT  
\$14

### **VEGETARIAN GRATINÉE**

ROSEMARY-PECORINO ROMANO-RED POTATO DAUPHINOISE  
SALAD OF WARM WILTED GREENS AND HAZELNUTS  
\$12