

THE FIREHOUSE

RESTAURANT

MIDDAY MENU

MONDAY ~ FRIDAY
2:30 P.M. ~ 4:45 P.M.

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

BROWN DERBY CLASSIC SALAD

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

STEAKHOUSE BURGER

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

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

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.