

## LUNCH SPECIAL EVENTS MENU

**SERVED MONDAY ~ FRIDAY ONLY**

**WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM FIVE (5) BUSINESS DAYS PRIOR TO EVENT.**

FOR SATURDAY AND SUNDAY DAY EVENTS, PLEASE REFER TO  
DINNER SPECIAL EVENTS MENU, PRIVATE PARTY DINNER MENU OR DUET MENU.

### ~~STARTER SALADS~~

PLEASE SELECT ONE SALAD FOR ENTIRE GROUP.

#### **MIXED GREENS**

BABY GREENS, CHERRY TOMATOES AND TOASTED ALMONDS  
POINT REYES FARMSTEAD BLUE CHEESE AND HERB GARDEN VINAIGRETTE  
\$5

#### **HEARTS OF ROMAINE CAESAR**

WHOLE LEAVES OF CRISP LETTUCE AND HOUSE-MADE DRESSING  
CROUTONS, ANCHOVIES AND GRATED PARMIGIANO-REGGIANO  
\$7

### ~~ENTRÉES~~

PLEASE SELECT MAXIMUM OF THREE ENTRÉES.

#### **BROWN DERBY CLASSIC SALAD**

MARINATED FLANK STEAK, SPRING GREENS, AVOCADO, FRESH TOMATO  
HARD-COOKED EGG, APPLEWOOD BACON AND CREAMY BLUE CHEESE DRESSING  
\$16

#### **PORK TENDERLOIN**

CARAMELIZED ONION-APPLE CHUTNEY AND CIDER DEMI-GLACÉ  
GARLIC MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES  
\$16

#### **FRENCH ONION STEAK SANDWICH**

MARINATED FLANK STEAK ON A CIABATTA ROLL WITH MELTED FONTINA AND BLACK PEPPER AIOLI  
CARAMELIZED ONION CONFIT, BRANDY-THYME DEMI-GLACÉ AND WAFFLE FRIES  
\$16

#### **ALMOND-ENCRUSTED SALMON**

PAN SEARED WITH AN ALMOND CRUST AND RED WINE-BUTTER SAUCE  
SMASHED RED POTATOES WITH CHÈVRE AND SCALLIONS  
\$17

PHONE: 916.442.4772  
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# THE FIREHOUSE

RESTAURANT

## CHICKEN MARSALA

PAN-SEARED BREAST WITH SMOKED PORTOBELLO MUSHROOMS  
GARLIC MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES  
\$16

## VEGETARIAN PIZZAIOLA SANDWICH

BAKED HERBED FOCACCIA STUFFED WITH A BLEND OF THREE CHEESES  
GRILLED ZUCCHINI, ROASTED RED PEPPERS, MARINARA SAUCE AND WAFFLE FRIES  
\$12

## FILET MIGNON

6-OZ CHARGRILLED CENTER-CUT STEAK WITH SAUCE BORDELAISE  
GARLIC MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES  
\$30

## CRISPY PONZU CHICKEN SALAD

CRISPY FRIED SWEET CHILI CHICKEN, NAPA CABBAGE AND ORGANIC BABY GREENS  
TOASTED ALMONDS, WINE-SPICED PEARS AND MANDARIN ORANGES  
FRIED WON TONS AND ORANGE-MISO VINAIGRETTE  
\$14

## POLENTA FLORENTINE

STUFFED WITH BUTTERNUT SQUASH, SPINACH AND RICOTTA  
HOUSE-MADE MARINARA AND PICKLED FENNEL SALAD  
\$12

## ~~DESSERTS~~

\$7.50

PLEASE SELECT ONE DESSERT FOR ENTIRE GROUP.

## CHOCOLATE MOUSSE TORTE

RICH CHOCOLATE CAKE, BELGIAN CHOCOLATE MOUSSE  
DARK CHOCOLATE GANACHE

## NEW YORK BERRY CHEESECAKE

GRAHAM CRACKER CRUST AND DEVONSHIRE CREAM

## LEMON GÂTEAU

LUSCIOUS LEMON CAKE, VANILLA MOUSSE  
LEMON CURD AND RASPBERRY COULIS

**DENE B WILLIAMS ~ EXECUTIVE CHEF**

**JILL BERGER ~ PASTRY CHEF**

PRICES AND MENUS ARE SUBJECT TO CHANGE.

A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.  
OTHER MENU ITEMS CAN BE MADE AVAILABLE UPON REQUEST.