

## STARTERS

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### Charcuterie Board for Two

Artisan Cheeses, Cured Meats, Pickled Accoutrements, Jam, Noble Toast Points  
28

### Stuffed Bacon Wrapped Shrimp

Maryland Lump Crab Meat, Anaheim Pepper, Agave Glaze  
28

### Tuna Poke Tower\*

Yellow Fin Tuna, Avocado, Ginger Edamame, Wasabi, Ponzu, Wonton Chips  
18

### Crispy Brussel Sprouts

Cotija Cheese, Crispy Garlic, Worcestershire Gastrique  
11



### Lebanese Hummus

Grilled Pita, Olives, Garden Vegetables  
9

### Spinach & Artichoke Dip

Cheese, Fresh Herbs, French Bread  
12

## SOUP & SALAD

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*add to any salad: chicken 8, shrimp\*, salmon\*, yellowfin tuna\*, or steak\* 10*

### Caesar

Hearts of Romaine, Parmesan Reggiano, White Anchovies, Focaccia Croutons  
6 | 9

### FireRock **GF**

Baby Heirloom Tomatoes, Candied Pecans, Cucumber, Pickled Red Onion  
Dried Cranberries, Crow's Dairy Feta, Balsamic Vinaigrette  
6 | 9

### Burrata **GF**

Prosciutto di Parma, Basil Pesto, Heirloom Tomatoes, Aged Balsamic, EVOO  
Noble Toast Points  
15

### Wedge **GF**

Iceberg Lettuce, Applewood Smoked Bacon, Red Onion  
Baby Heirloom Tomatoes, Bleu Cheese Dressing  
9

### French Onion Soup

12

### Soup du Jour

5 | 7

## FLATBREADS

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### Wild Mushroom

Truffle Oil, Aged Balsamic  
Caramelized Onion  
Fontal Cheese  
14

### Chef's Creation

Ask Your Server  
MKT

### Pepperoni

House Marinara, Basil  
Fontal Cheese  
14

FireRock's culinary team supports local farmers and purveyors by serving fresh, sustainable, and organic ingredients when available.

\* These items are cooked to order. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.

# ENTRÉES

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## **Teriyaki Island Salmon\***

Charred Broccoli, Chinese Eggplant, Green Onion and Peppers,  
Forbidden Black Rice, Ginger, Bonito Flake, Micro Radish Salad

32

## **The Cluckin Parmesan**

Italian Herb Breaded Chicken Breast, Pan Fried, Marinara,  
House Mozzarella, Linguini Noodles, Basil, Parmesan

24

## **Vegetarian Fried Rice Bowl GF**

Seared Tofu, Charred Baby Bok Choy, English Peas, Yellow Corn, Carrot,  
Bell Pepper, Japanese XO Sauce, House Made Chili Paste

16

## **Grilled Filet\* GF**

Herb Marinated Angus Beef Tenderloin, Potatoes Au Gratin,  
Roasted Asparagus, Mushrooms, Baby Squash, Chasseur Sauce with Shallot Lemon and  
Mushroom

40 8oz      20 4oz

## **Smoked St. Louis Spareribs GF**

House Made Bourbon BBQ Sauce, Fries, Coleslaw

Half Slab 18      Full Slab 26

## **Bolognese**

Slow Rolled Ground Pork and Veal,  
San Marzano Tomatoes, Cremini Mushrooms, Fresh Basil  
Parmigiana, House Made Pasta

24

## **Macadamia Nut Crusted Chilean Seabass GF**

Coconut Lemongrass Dashi Broth, Cilantro Risotto,  
Caramelized Bok Choy, Soy Sesame Glaze

40

## **Indonesian Fried Rice Bowl GF**

Charred Baby Bok Choy, English Peas, Yellow Corn, Carrot, Bell Pepper  
Japanese XO Sauce\*, House Made Chili Paste, Fried Egg

\*Contains Shellfish

Choice of Choice of Chicken, Steak or Shrimp

23

## **Pasta alla Norcina**

House Made Cavatelli Pasta and Pork Sausage,  
English Peas, Cremini and Beech Mushrooms,  
Truffled Vodka Sauce

24

## **Manicotti**

House Made Pasta, Italian Sausage, Wilted Garlic Spinach,  
Parmesan Ricotta, Marinara Sauce, Mozzarella

16