



**FOUR COURSES**  
\$35 PER PERSON

*First Course*

— SELECT ONE —

**Prime Rib Egg Rolls**

Caramelized onions, white Wisconsin Cheddar, pickled vegetables, horseradish aioli

**Truffle & Mushroom Flatbread**

Mozzarella, provolone, feta and Asiago cheeses

**Wood Grilled Shrimp Cocktail**

Smokey cocktail sauce, wasabi sauce, dill

*Suggested Pairing: Barrel-Aged Margarita \$12*

*Second Course*

— SELECT ONE —

**Brussels Sprouts Salad**

Dried cherries, apples, pistachios, red onion, bacon, lemon vinaigrette

**House BLT Salad**

Bacon, avocado, roasted tomatoes, sweet Vidalia onion vinaigrette

**Jalapeño Soup**

Chipotle sour cream

*Suggested Wine Pairing: Gruet Sparkling Wine \$9 / \$35*

*Third Course*

— SELECT ONE —

**Wood Grilled Filet Medallions - 6 oz.**

Cabernet demi-glace, eight spice blend, Yukon Gold smashed potatoes

*Suggested Wine Pairing: Franciscan Estate Cabernet Sauvignon \$12 / \$45*

**Smoked Flank Steak - 8 oz.**

Wobble IPA demi-glace, crispy onion rings, Yukon Gold smashed potatoes, broccolini

*Suggested Wine Pairing: Charles Smith "Boom Boom" Syrah \$9 / \$34*

**Salmon & Zoodles**

Zucchini pasta, asparagus, sweet drop peppers, green apples, feta cheese, pistachio Romesco sauce

*Suggested Wine Pairing: Meiomi Pinot Noir \$11 / \$42*

**Smoked Pork Tenderloin**

Cherry pinot wine sauce, Yukon Gold smashed potatoes, broccolini

*Suggested Wine Pairing: Meiomi Pinot Noir \$11 / \$42*

*Fourth Course*

— SELECT ONE —

**Tempura Battered Strawberries**

Chocolate Kahlúa Mousse

**Buttery Seared Lemon Pound Cake**

Blueberry sauce, vanilla ice cream

*Suggested Pairing: Graham's Six Grapes Port \$7.50*

## RED WINE

	6 oz.	Bottle
<b>PINOT NOIR</b>		
MacMurray, Central Coast	10	40
Meiomi, California	11	42
Elk Cove, Willamette Valley		50
Merryvale, Carneros		65
<b>MERLOT</b>		
Millbrandt, Columbia Valley	8	30
Francis Ford Coppola "Diamond", California	10	40
Ferrari-Carano, Sonoma County		55
Duckhorn, Napa Valley		75
<b>CABERNET SAUVIGNON</b>		
Los Vascos, Chile	6	24
Columbia Crest Grand Estates, Columbia Valley, WA	8	30
Franciscan Estate, Napa Valley	12	45
Honig, Napa Valley		68
Columbia Crest Reserve, Columbia Valley		70
Stag's Leap Wine Cellars "Artemis", Napa Valley		80
Caymus, Napa Valley		135
Silver Oak, Napa Valley		160
<b>ZINFANDEL</b>		
Peachy Canyon "West Side", Paso Robles	10	40
Seghesio Family, Sonoma County		45

	6 oz.	Bottle
<b>SYRAH/SHIRAZ</b>		
Charles Smith "Boom Boom", Columbia Valley	9	34
Mollydooker Shiraz "The Boxer", South Australia		40
Halter Ranch, Paso Robles		60
<b>RED BLENDS</b>		
Angels and Cowboys, Sonoma County	9	35
Cline Cashmere, California		35
Troublemaker, Paso Robles		36
Ghost Pines, California		40
Chappellet Mountain Cuvee, Napa Valley		48
Stag's Leap Wine Cellars Hands of "Time", Napa Valley	13	50
Treana Red, Paso Robles		52
The Prisoner, Napa Valley		80
<b>OTHER REDS</b>		
Alamos by Catena Malbec, Mendoza, Argentina	6	24
Lamole di Lamole Chianti, Tuscany, Italy		43
La Rioja Alta Vina Alberdi Tempranillo, Rioja, Spain		50
Luca Malbec, Mendoza, Argentina		60

## WHITE WINE

	6 oz.	Bottle
<b>SPARKLING</b>		
Gruet "Brut", Middle Rio Grande Valley, New Mexico	9	35
Piper-Sonoma Brut, Sonoma County		40
<b>RIESLING</b>		
Chateau Ste. Michelle, Columbia Valley	6	24
Dr. L, Mosel, Germany	8	30
<b>SAUVIGNON BLANC</b>		
Veramonte, Casablanca Valley, Chile	6	21
Brancott Estate, Marlborough New Zealand	7	28
Stag's Leap Wine Cellars "Aveta", Napa Valley		45
<b>PINOT GRIGIO/PINOT GRIS</b>		
Mezzacorona, Trentino, Italy	6	24
Solena, Willamette Valley	9	36
Santa Margherita, Trentino, Italy	10	42

	6 oz.	Bottle
<b>CHARDONNAY</b>		
Chateau Ste. Michelle "Mimi", Horse Heaven Hills	7	28
North by Northwest, Columbia Valley	9	36
Mer Soleil, Monterey County	11	42
Cakebread, Napa Valley		75
<b>ROSÉ</b>		
Mulderbosch, South Africa	6	24
<b>OTHER WHITES</b>		
14 Hands Moscato, Columbia Valley		20
Conundrum, California		45

## HANDCRAFTED COCKTAILS

### WINTER PARK DAIQUIRI

Wood-grilled, pineapple-infused Dog Island rum, Scarlet Ibis, pressed lime, house-made simple syrup 10

### FIRE GRILL MULE

New Amsterdam vodka, lemon, Fever Tree ginger beer, Fee Brothers rhubarb bitters 10

### BLUEBERRY 75

Hayman's Old Tom gin, house-made blueberry compote, honey syrup, Wycliff sparkling wine 10

### FIRE GRILL MAI TAI

Pineapple-infused Dog Island rum, Torres Gran Torres Orange liqueur, fresh lime and orange juices, pineapple juice, Orgeat syrup, Myers's Dark rum float 12

### PRESSED SANGRIA FOR 2

Marinated local fruits, amaretto, Malbec 14

### FIRE GRILL OLD FASHIONED

Four Roses Yellow Label bourbon, Rainier cherries, Angostura orange bitters 11

### THE SWINDLER

Junior's Apple Pie Shine, Fireball Cinnamon Whisky, pressed lemon & lime, Fee Brothers rhubarb bitters 12

### BARREL-AGED MARGARITA

House-aged Camarena tequila, Grand Marnier, agave nectar, grilled lime 12

### URBAN ROSE

Four Roses Yellow Label bourbon, Fee Brothers Aztec chocolate bitters, maple syrup, house-smoked cherries 11