



Our Name

The "Fire" in our name comes from the giant hearth oven in our dining room. Our homemade hearth-baked breads are baked fresh daily. They are accompanied by Honey Thyme Butter, Roasted Garlic Hummus and Extra Virgin Olive Oil. Our salad bowls are kept frozen until moment your salad is prepared. This cool, crisp, fresh salad is what lends the "Ice" to our name.

Appetizers & Dippers

Baked Lobster Cheesecake Savory Cheesecake Baked with Lump Lobster Meat and fresh Herbs ~9.5



Creamy Crab & Herb Bread Dipper with Lump Crab, served with Chesapeake seasoned Flat Bread (recommended for at least 2 people) ~11



Risotto Carbonara Creamy Arborio Rice Simmered with Pinot Grigio, laced with Asiago Cheese, Baby Peas and Prosciutto ~8



Chorizo and Cabbage Grilled Spanish Sausage with Red Cabbage and Honey Mustard Sauce ~8.5



Chicken Picatta Florentine Pounded, Sautéed Chicken with White Wine, Lemon and Capers, served with Sautéed Spinach ~8.5



Portabello Tower Portabello Mushrooms Marinated and Grilled, served Hot and layered with Sautéed Spinach, Roasted Red Peppers and Goat Cheese, presented with Yellow Pepper Purée and Grape Tomatoes ~8.5



Broken Meatball Beef, Veal, Parmesan and Pancetta finished with Tomato Basil Sauce accompanied by Garlic Parmesan Pizza Style ~6.5



Shrimp and Crab Claw Martini Cocktail Poached White Shrimp and large steamed Crab Claws drizzled with Sweet Vermouth, served in a Martini Glass with Fresh Horseradish Cocktail sauce and a Jumbo Olive ~9.75

Hearth-Baked Gourmet Pizzas

Pigrogi Pizza (Pagash) Thick Crust Deep Dish Baked in Cast Iron Pan Topped with Caramelized Onion, Boursin, Cheddar, and Cooper ~7



Cast Iron Flaky Crust Pizza Rubbed with Fresh Herb Oil, topped with Ripe Sweet Tomatoes, Onion, and a Blend of Cheeses and Hearth-Baked to perfection on a Cast-iron Plate ~5.5



Four Cheese Flat Bread Pizza Tangy Tomato Sauce, Asiago, Mozzarella, Padano and aged Provolone ~5.5 (add Pepperoni for 50¢)



Today's Featured Flat Bread Pizza Executive Chef Gary has created a special Flat Bread Pizza for you ~market

*Denotes items that may be cooked to order. Eating raw or undercooked meats, eggs or shellfish, severely increases the risk of food-borne illness

Soups

Baked French Onion with Gruyere Cheese ~5.5



Wild Mushroom Bisque Mixed Wild Mushrooms laced with Cream and Sherry Wine topped with Crème Fraiche and Puff Pastry ~6.5



Featured Soup For The Evening ~market



Sampler of the Three Above Soups ~6.85

Iced Plate Salads

Southwestern Tortilla Bacon Crisp Romaine Served in a Tortilla Shell with Bacon, Fresh Mozzarella, Roasted Peppers Corn Relish adorned with Roasted Tomatoes, Chipotle Pepper Ranch Dressing and Red Onion.

Large ~10.75

with Herb Marinated Chicken or Skewered Shrimp add ~3.5



Caesar Salad torn Romaine with Onion, Kalamata Olives, Croutons, Lemon Caesar Dressing and grated Parmigiano Reggiano Cheese

Small ~5.75

Large ~5.75

with Italian Chicken or Skewered Shrimp add ~3.5



Fresca Garden Salad Fresh Mixed Greens with Tomatoes, Cucumber, Onion and fresh Hearth-Baked Croutons

Dressing Choices: Tomato-Basil Vinaigrette, Fresh House Herb Ranch, Honey Mustard Vinaigrette, Creamy Blue Cheese, Blue Cheese Vinaigrette, Balsamic Vinaigrette, Blue Cheese Crumbles, Roasted Garlic White Balsamic Vinaigrette, Fat Free Italian, Light Raspberry Vinaigrette

Small ~5.75

Large ~5.75

with Italian Chicken or Skewered Shrimp add ~3.5



Orange Cognac Salad Field Greens tossed with Orange Cognac Dressing, dried Cranberries, candied Walnuts, and Gorgonzola

Small ~5.75

Large ~5.75

with Italian Chicken or Skewered Shrimp add ~3.5



Grilled Vegetable Antipasti Crisp Garlic Flat Bread with Garlic Hummus, Fresh Mozzarella, Roasted Tomatoes, Pickled Red Onion and Kalamata Olives, topped with Shaved Aged Provolone and drizzled with Balsamic Glaze ~7.5

Pub Plates

Baked Lobster - Crab Cake made with Lobster & Lump Crab, accompanied by Sweet Shallot Chutney, Garlic Aioli, Jasmine Rice & Chef's Vegetables ~13



***Crozle Scallops** Jumbo Spiced Scallops, Sweet Corn Relish and Port Wine Honey Reduction ~12



Chicken Spiedie Skewers marinated with Garlic, Wine and Herbs, skewered with Grape Tomato, Onion and Peppers served over Jasmine Rice ~10.75



***Yesterday's Bar Burger** fresh 1/2 pound Angus Chuck Burger on a toasted Roll, with Lettuce, Tomato and Onion, served with Fresh-cut Fries

(available with Cooper cheese) ~8.5



Sweet Bourbon Pork BBQ slow roasted Pork with Molasses Brown Sugar Pommery Sauce on Multi-Grain Roll, with Fresh-cut Fries ~7.5

Grilled Prime Rib Sandwich on our toasted Hearth Bread with Horseradish Sauce, Caramelized Onions and Cheddar and Cooper Cheeses, served with Fresh-cut Fries ~9.5

Entrées

Wiener Snitzel pounded Veal coated with fresh Bread Crumbs, served with Spätzle and Braised Red Cabbage and Beurre Blanc ~19.5



Risotto Carbonara Creamy Arborio Rice Simmered with Pinot Grigio, laced with Asiago Cheese, Baby Peas and Prosciutto ~13.5



Lobster Mac and Cheese Creamy Gouda and Cheddar Sauce with Lobster topped with Smoked Bacon Crumbs ~23.75



Spaghetti & Meatballs Made with Beef, Veal, Parmesan, Herbs and Panetta, topped with Plum Tomato Marinara and accompanied by Garlic Parmesan Pizza Styx ~13.75



Kentucky Apple Pot Roast Short Rib Pot Roast slow-cooked with Apple Cider, Carrots and Onions, served with Mashed Potatoes ~16.75



***Pork Tenderloin Tournedos'** wrapped in Apple-wood Smoked Bacon with sweet Cider Bourbon Glaze, accompanied by Cheddar and Boursin Whipped Potatoes, topped with crispy Onions ~17.50



Chicken Picatta Florentine pounded sautéed Chicken with White Wine, Lemon and Capers, served with sautéed Spinach and Jasmine Rice ~16



Clay Baked Chicken Parmesan lightly Breaded, topped with Plum Tomato Basil Sauce, Provolone and Ricotta, baked in our Hearth Oven and accompanied by side of Spaghetti ~15.75

Seafood

Baked Lobster - Crab Cakes with Lobster & Lump Crab, accompanied by Sweet Shallot Chutney, Garlic Aioli, Jasmine Rice & Chef's Vegetables ~22



Broiled Haddock Tomato and Herb Crusted Haddock with Basil Pesto Drizzle Jasmine Rice and Vegetables ~17.5



Shrimp Scampi Tender Gulf Shrimp sautéed in Olive Oil, Garlic and Lemon, finished with fresh Herbs and Garlic Butter, served with Angel Hair tossed with Eggplant in a Roasted Garlic & White Wine Sauce, Spinach and Fresh Tomatoes ~19.75



***Hearth-Baked Cedar Planked Moroccan Salmon** with Fat-Free cool Cucumber Sauce, served with Jasmine Rice and Chef's Vegetables ~15.75



Seared Scallops Provencale Pan Seared Sea Scallops over Gorgonzola Orzo and Garlic Spinach with Tomato, Capers and Kalamata Olive Ragout, drizzled with Balsamic Glaze ~22



Twin Lobster Tails Two 4-ounce Lobster Tails topped with Lemon Zest, Parsley, Garlic and White Wine, served with Jasmine Rice and Vegetables ~29.75

Entrées & Steaks Include Choice of Side Salad: Caesar, Fresca or Orange Cognac. (Grilled Vegetable Antipasti ~ \$2.00 additional)

*Denotes items that may be cooked to order. Eating raw or undercooked meats, eggs or shellfish, severely increases the risk of food-borne illness

FIRE AND ICE ON THE TOBY CREEK



Fire Grilled Steaks

We proudly feature premium Black Angus beef. It begins with the finest grain-fed Midwest cattle then each cut is hand selected for exquisite marbling resulting in unmistakable flavor and incredible juiciness. Premium Black Angus beef is then perfectly aged to ensure sublime tenderness. That's important because marbling and aging remain the keys to indulgent flavor, tenderness and an exceptional eating experience every time.

We know you'll enjoy these quality steaks.

*Angus Center Cut Filet Mignon	*Roasted Angus Prime Rib	*Angus Grilled Delmonico	*Red Wine Marinated Sirloin
8 ounce ~29.95	12 ounce ~25.95 18 ounce ~32.95	12 ounce ~25.95 18 ounce ~32.95	10 ounce ~19.95

Add Chef Gary's Signature: Your Steak is nestled atop a Grilled Portabella Mushroom and finished with Gorgonzola Cheese, Balsamic Onion Marmalade & Sweet Marsala Demi Glace ~Add 5

For the Land and Sea Lover

Add a **Lobster - Crab Cake** ~7

Add **Shrimp Scampi** ~6

Add a **4 oz Lobster Tail** ~8

Steaks are seasoned with Sea Salt and cracked Black Pepper, served with Chef's Vegetables and your choice of following Sauce and Potato or Rice:

Fresh Herb Burgundy Au Jus
Sautéed Onion & Mushroom Demi-Glace
Roasted Shallot & Marsala Demi Glace
Whipped Blue Cheese Butter

Buttered Mashed Potato
Chef's Daily Smashed Potato
Fresh Cut French Fried Potatoes
Steamed Jasmine Rice



Hearth - Felt Rewards is our unique "HEART FELT" way of saying "Thank you" for being our guest. We appreciate your business and we want to reward you for dining in our family's restaurant.

Each time you reach \$250 in food purchases, you will receive a **\$25** certificate in the mail. Your purchases accumulate over time and you can expect a certificate in the mail within 4 weeks of earning your reward.

Simply fill out an application and hand it to your server. You will receive a membership card in return and your food purchases will begin to accrue immediately.

When you dine with us in the future, just present your card each time and you will continue to earn rewards.

Thank you. We look forward to serving you again in the future.

Sincerely,
The Edwards and Fasula Families