

Gary Edwards, Executive Chef / Co-Owner



## Lunch Menu

Served

Monday through Saturday

11:30 AM– 4:30 PM

**TAKE OUT AVAILABLE**

Phone: 696-3580 Fax: 696-3556

[www.FIREandICEonTOBYCREEK.com](http://www.FIREandICEonTOBYCREEK.com)

An 18% Gratuity will be added to parties of 7 or more

## Soup & Salad Bar

Served 11:30am-2:00pm

**Unlimited Salad Bar** ~5.5    *~*    **Unlimited Soup and Salad Bar** ~7.5

with *Italian Chicken* or *Skewered Shrimp* Add ~3.5

with *Salmon Filet* Add ~4.75    with *Lobster & Crab Cake* Add ~6

### Soup

**Baked French Onion** with Gruyere Cheese ~5

Served with the Soup and Salad Bar Add: ~1



**Featured Soups Of The Day** ~market



**Sampler** of the Three above Soups ~6.75

Served with the Soup and Salad Bar Add: ~2

### Iced Salads

with *Italian Chicken* or *Skewered Shrimp* Add ~3.5

with *Salmon Filet* Add ~4.75    with *Lobster & Crab Cake* Add ~6



**Island Tropic Salad** Fresh Field Greens with Coconut Rum Dressing, Walnuts, Almonds, Warm Goat Cheese, Pineapple, Mango & Mint Leaves Sm. ~5.75 Lg. ~7.75



**Caesar Salad** torn Romaine with Onion, Kalamata Olives, Croutons,

Lemon Caesar dressing and grated Cheese Sm. ~3.75 Lg. ~5.75



**Fresca Garden Salad** Mixed Greens with Tomatoes,

Cucumber, Onion and Croutons Sm. ~3.75 Lg. ~5.75

Dressing Choices: Tomato-Basil Vinaigrette, Fresh 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



**Orange Cognac Salad** Field Greens tossed with Orange Cognac Dressing, dried Cranberries, candied Walnuts and Gorgonzola Sm. ~3.75 Lg. ~5.75

### Subs and Grinders

**Beef & Veal Meatball Sub** Beef & Veal finished w/ Pancetta, Tomato Basil Sauce and Grated Parmigiano Reggiano on toasted Baguette w/ melted 4-Cheese ~6.95 Half ~4.95



**Tuna Melt Grinder** premium White-Flake Tuna Salad topped with Lettuce,

Tomato and Cooper Cheese on a toasted Baguette ~6.95 Half ~4.95



**The Country Carver Sub** Choice of Ham, Corned Beef, Turkey Breast or Roast Beef on a toasted Baguette with Lettuce, Tomato, and your choice of toppings ~6.95 Half ~4.95

*Sandwiches and Subs are Served with Choice of Fries, Sweet Potato Fries or Homemade Potato Chips  
Add Slaw for \$1.00*

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

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Add Salad Bar or Bowl of Soup to any Burger, Entrée or Sandwich ~2.5  
 Add Unlimited Soup and Salad Bar to any Burger, Entrée or Sandwich ~4.5

## Build Your Own Sandwich

Includes Lettuce, Tomato, Sliced Onion, your choice of cheese, roll and sauce

**\*Yesterday's Bar Burger**  
 1/2 pound Angus Chuck Burger ~8.5

**Grilled Chicken Breast**  
 Fire Grilled ~6.95

Cheese	Add-on's:	Roll:	Sauce:
Cooper Cheese	Fresh Mozzarella ~50¢	Soft Kaiser	A-1 Steak Sauce Russian
Aged Provolone	Extra Cheese ~35¢	Whole Grain	Marinara House Ranch
Boursin Cheese	Sautéed Portabella ~75¢	Croissant	Garlic Hot Sauce Mustard
Sharp Cheddar	Bacon (2 slices) ~75¢		House Ranch Ketchup
Swiss	Sautéed Onion ~50¢		Honey Mustard Mayo
	Crumbled Blue Cheese ~50¢		Teriyaki Glaze Barbecue
	Roaster Red Pepper ~50¢		Basil Pesto

## Sandwiches

**"Right Size" Sandwich** Choice of Ham, Corned Beef, Turkey Breast or Roast Beef on half of our Hearth-Baked Bread with Lettuce, Tomato, and your choice of the above toppings ~4.75

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**Sweet Bourbon Pork BBQ** slow roasted pulled Pork with Molasses Brown Sugar on Multi-Grain Roll ~6.95

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**Lobster & Crab Cake Croissant** with Lettuce and Roasted Red Pepper, drizzled with Fresh Herb Dressing ~8.5

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**Open Faced Ruben** Choice of Turkey or Corned Beef on our Hearth-Baked Bread, sliced open-face with Sauerkraut, Russian Dressing & Gruyere Cheese ~6.5

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**\*Prime Rib French Dip** slow roasted Prime Rib on a toasted Baguette, topped with Crispy Onions, Horseradish Sauce and Au Jus ~8.5

## Panini Sandwiches

Served on our Hearth-Baked Bread griddled on an Italian-Style Panini Grill

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**Turkey Panini Melt** slow roasted pulled Turkey Breast with Boursin and Cooper American Cheese topped with Caramelized Onion, Artichokes and sliced Tomato ~6.95 Half ~4.95

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**Chicken Cordon Bleu Panini** Shaved Black Forest Ham, Grilled chicken, with imported Swiss Gruyere, and Honey-Mustard Sauce ~6.95 Half ~4.95

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**Grilled Vegetable Panini** Basil pesto, Roasted Red Peppers, Red onion, Portabella, Roasted Eggplant and Fresh Mozzarella ~6.5 Half ~4.5

*Sandwiches and Subs are Served with Choice of Fries, Sweet Potato Fries or Homemade Potato Chips  
 Add Slaw for \$1.00*

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~ Lunch Entrees Continued on Back Page ~

## Lunch Entrées

**Beer Battered Chicken Strips** Crispy battered Chicken Strips with Honey Mustard Dipping Sauce and your choice of Fries served in a Newspaper-Lined Basket ~6.95  
Add Slaw for \$1 Add Hushpuppies for \$1.5



**New England Fish & Chips** Your choice of Haddock or Shrimp dipped in Sam Adams Beer Batter, with Lime Dill Aioli and Fries, served in a Newspaper-Lined Basket ~7.95  
Add Slaw for \$1 Add Hushpuppies for \$1.5



**Spaghetti & Meatballs** Made with Beef, Veal, Parmesan, Herbs and Pancetta, topped with Plum Tomato Marinara and accompanied by Garlic Parmesan Pizza Styx ~8.75



**Chipotle Beef or Chicken Quesadilla** Pulled Roasted Chicken or Beef Short Ribs with Chipotle Peppers, Onions and Sharp Cheddar Cheese, served with Sour Cream and Corn Tomato Salsa Chicken ~6.95 Beef ~7.5

Soda and Iced Tea 2.15	<b>Beverages</b>	Juice, Coffee, Hot Tea
Pepsi	<u>Gourmet Bottles 2.25</u>	Orange 2.15
Diet Pepsi	Boylan's Root Beer	Cranberry 2.15
Dr. Pepper	Boylan's Birch Beer	Pineapple 2.15
Diet Dr. Pepper	Boylan's Diet Root Beer	French Press Coffee 4.75 (Deaf or Regular)
Sierra Mist	Boylan's Orange Cream	1/2 French Press 2.75
Pink Lemonade	Stez Green Tea	Hot Tea
Sweetened Iced Tea	Italian Soda Water	
Unsweetened Iced Tea	San Peligrino	



**Hearth - Felt Rewards** is our unique "HEARTH 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 about 5 weeks after 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