



Lunch Menu

Phone: 696-3580 Fax: 696-3556

www.FIREandICEonTOBYCREEK.com

Monday through Saturday 11:30 AM– 4:30 PM

☞ Take Out Available ☞
☞ Private Room for Meetings & Banquets ☞
☞ Platters and Catering ☞

☞ Soups & Salads ☞

Make a meal by adding any of the following to your prepared salad or salad bar:

with *Herb-Marinated Chicken* Add ~ 5

with *Grilled Shrimp* Add ~ 7.5

with **Salmon Fillet* Add ~ 8

with *Lobster & Crab Cake* Add ~ 8.5

Soup & Salad Bar (Available 11:30 to 2:00)

Unlimited Soup, Salad Bar & Hearth-Baked Bread ~ 9



Baked French Onion with Gruyere Cheese ~ 5

Served with the Soup and Salad Bar Add: ~ 1.5



Featured Soups Of The Day ~market



Soup Sampler of the Three above Soups ~ 6.75



Orange Cognac Salad Field Greens tossed with Orange Cognac Dressing, dried Cranberries, candied Walnuts and Gorgonzola Sm. ~ 6.5 Lg. ~ 8.5



Fresh Garden Salad Mixed Greens with Tomatoes,

Cucumber, Onion & Croutons Sm. ~ 5.5 Lg. ~ 7.5



Caesar Salad Torn Romaine with Onion, Kalamata Olives, Croutons, lemon Caesar dressing and grated Cheese Sm. ~ 6 Lg. ~ 8

Specialty Salads

Greek Salad with Pulled Roasted Turkey Romaine Lettuce topped with Roasted Red Peppers, Oven-roasted Tomatoes, Feta Cheese, Artichoke Hearts, Red Onion, Cucumber and Roasted Garlic Greek Dressing, topped with Pita Crisps ~ 10.5

Artichoke-Bacon-Roasted-Tomato Salad Crisp Greens with Fire and Ice Crostini, a Ragout of Artichokes, Oven-roasted Tomatoes & Asiago Cheese, with Bacon, Parmesan Peppercorn Dressing and a Balsamic Drizzle Sm. ~6.5 Lg. ~8.5

Spinach, Chicken, & Grapes Salad with Cashews, Honey Mustard Vinaigrette and Dried Apples ~ 10.5

Build Your Own Burger

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

* **1/2 Lb. Chuck Burger**
~ 10

Grilled Chicken Breast
Fire Grilled ~ 9.5

Add Our Homemade
Slaw for \$1.5

Cheese	Add-on's:	Roll:	Sauce:
Cooper	Fresh Mozzarella ~50¢	Soft Kaiser	1-1 Steak Sauce Russian
Aged Provolone	Extra Cheese ~35¢	Sprouted-	Marinara House Ranch
Boursin	Bacon (2 slices) ~75¢	Wheat	Garlic Hot Sauce Mustard
Sharp Cheddar	Sautéed Onion ~50¢	Ciabatta	Honey Mustard Ketchup
Swiss	Crumbled Blue Cheese ~50¢	Heart	Teriyaki Glaze Mayo
Feta	Roasted Red Pepper ~50¢	Bread	Barbeque

Specialty Angus Burgers

1/2 Pound Angus Burgers served with Lettuce, Tomato and Onion on a Griddled Roll.

* **Sriracha Burger** Sriracha-seasoned Burger topped with Gorgonzola Cheese and Chipotle Aioli ~ 11

* **Goddess Burger** with Fresh Spinach Roasted Red Peppers and Green Goddess Ranch Dressing ~ 11

* **Mushroom Bacon Swiss Burger** with Fresh Herb Ranch Dressing ~ 11

* **Fire and Ice Burger** *Chef Gary's Signature Burger* topped with Grilled Portobello, Balsamic Onions and Gorgonzola ~ 11

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



Beer Battered Bliss in a Basket

Finally - You get to have beer for lunch!

Dipped in Chef Gary's Homemade Sam Adams Beer-batter ~ 9.75

Add Hushpuppies for \$2 Add Our Homemade Slaw for \$1.5

Beer Battered Haddock with Lemon-Dill Aioli



Beer Battered Chicken Breast with Honey Mustard Dipping Sauce



Beer Battered Jumbo Shrimp with Tangy Cocktail Sauce

Sandwiches & Subs

Guinness Roasted Beef Short Rib Sandwich on our toasted Hearth Bread with sweet-tangy Guinness Aioli, Caramelized Onions and Cheddar & Cooper Cheeses ~9.5



Sweet Bourbon Pork BBQ slow roasted pulled Pork with Molasses Course Ground Mustard, Brown Sugar on a Wheat Roll ~7.5



Cheese Steak Sautéed Peppers and Onions with Shaved Beef capped with Cooper and Cheddar cheese on a Griddled Ciabatta ~10

Try it Fire and Ice Style with Balsamic Onions, Gorgonzola, Portobello and Roasted Tomatoes ~ 11



Beef Barbecue Quesadilla with Roasted Red Peppers, Crispy Onions and Cheddar, served with Fresh Homemade Coleslaw ~8



Lobster & Crab Cake Sandwich with Lettuce and Tomato, topped with Roasted Red Pepper, drizzled with Fresh Herb Dressing and served on a Kaiser Roll ~ 10.5



Chicken Salad Sandwich Chardonnay Poached Chicken with Grapes and topped with Candied Walnuts and Cranberries, on Fire and Ice Hearth Bread ~ 8.5



Chicken Parmesan Crispy Panko-Breaded Chicken topped with Marinara and Fresh Mozzarella on Garlic Griddled Fresh-baked Hearth Bread ~ 9



Tuna Melt Grinder premium White-Flake Tuna Salad topped with Lettuce, Tomato and Cooper Cheese on a Griddled Ciabatta ~8



Add Our Homemade Slaw for \$1.5





🌀 Hearth Bread Panini's & Wraps 🌀

Add Our Homemade Slaw for \$1.5

Turkey Panini Melt Slow-roasted Pulled Turkey Breast with Boursin and Cooper American Cheeses, topped with Caramelized Onion, Artichokes and sliced Tomato ~ 6 (Half) ~ 8.5 (Whole)



Sautéed Italian Vegetable Panini

Finished with Spinach, Onions, Sweet Chili Sauce and Tomatoes ~ 5 (Half) ~ 7.5 (Whole)



Cheddar Pot Roast Panini with Crispy Onions, and Aged Cheddar and Creamy Horseradish Sauce ~ 7 (Half) ~ 9.5 (Whole)



Grilled Chicken Bruschetta Panini Breast of Chicken topped with Garlic Basil Tomato "Bruschetta" Tomatoes capped with Aged Provolone & Balsamic Reduction ~ 6 (Half) ~ 8.5 (Whole)



Turkey & Crispy Prosciutto Panini topped with Trugula Smoked Gouda and House Green Goddess Dressing ~ 6.5 (Half) ~ 9 (Whole)



Signature Orange Cognac Wrap Marinated Grilled Chicken with Gorgonzola, Dried Cranberries, Candied Walnuts in House Original Orange Cognac Dressing ~ 9



Ratatouille Wrap Italian-style Ratatouille with Oven Roasted Tomatoes and a Blend of Imported Italian Cheeses, finished with a Fresh Herb Aioli ~ 7



New York State Fair Wrap Marinated Speedie Grilled Chicken, Peppers, Onions, Oven-dried Tomatoes and Fresh Mozzarella ~ 9

🌀 Daily Features 🌀

Specialty Sandwich of the Day Since you're already having a tough time deciding, now we'll send your server with Chef's Daily Selection.

All Sandwiches, Panini's and Entrées are accompanied by your Choice of Fresh-Cut Fries, Homemade Potato Chips, or Sweet Potato Fries (*Add Maple Dipping Sauce ~75¢*)

🌀 Gourmet Beverages 🌀

Boylan's Root Beer, Birch Beer, Diet Root Beer, Orange, Cream ~ 3.25
Pellegrino Sm. ~ 3.5 Lg. ~ 5.5

