What Makes Us Unique?

Chef Gary and his talented team are committed to using the freshest, highest quality ingredients with a focus on local products. Chef Gary is passionate about cooking and takes pride in putting his eclectic twist on every dish. It will be our pleasure to accommodate any vegetarian or dietary-related requests.

The “Fire” in our name comes from our giant hearth oven. Our hearth-baked breads are baked fresh daily. Our salad plates are kept frozen until the moment your salad is prepared. This cool, crisp, fresh salad is what lends the “Ice” to our name.

Appetizers & Dippers

Creamy Crab & Herb Bread Dipper with Lump Crab, served in a Clay Ramekin and accompanied by Chesapeake Seasoned Flat Breads and fresh Hearth Baked Bread (recommended for at least 2 people) ~ 13.5

Garden Tomato Bruschetta Our Crusty Garlic Hearth Bread topped with Garden Fresh Tomatoes, Buffalo Mozzarella, Garlic Scape Pesto, Olive Oil and Fresh Char-grilled Roasted Peppers ~ 8.5

Colossal Poached Shrimp Cocktail with Our Homemade Cocktail Sauce and Fresh Lemon ~ 14

Calamari Siciliano Light, crisp hand-breaded Calamari, layered with sautéed ripe Plum Tomatoes, Garlic, and Spinach, drizzled with Balsamic Glaze and roasted Garlic Aioli ~ 15

Smoked Broken Meatballs Tender Smoked Garlic-rubbed Pork and Grass-fed Beef mixed with Rosemary and served with Creamy Spinach-Caramelized Onion-Cheddar Cheese Sauce ~ 11

Risotto Appetizer Portions Please refer to our Risotto-Pasta section on the last page.

Hearth-Baked 9” Gourmet Pizzas

Chicken Bacon Ranch Pizza Chipotle Aioli, Scallions, Marinated Chicken, Four cheese and Béchamel Sauce ~ 9

Four Cheese Flat Bread Pizza Tangy Tomato Sauce, Asiago, Mozzarella, Parmesan and Aged Provolone ~ 7.5 (add Pepperoni or Bacon for $1.00)

Cheeseburger Pizza Local Farmed Hillside Beef and Ground Pork with Cooper and Cheddar Cheeses, Scallions, Charred Tomato, Thin-sliced Lettuce and Crispy Fried Shallots ~ 9.5

Today’s Featured Flatbread Pizza Chef Gary and his team have created a special Flatbread 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 ~ 6.5

Sopa con Queso Wisconsin Cheddar with Braised Peppers and Roasted Corn and Cilantro topped with Blistered Peppers and Baked Tortilla Strips ~ 5.5

Featured Soup For The Evening ~ market

Sampler of the Three Above Soups ~ 7

Substitute soup for salad on an entrée ~ 3

Iced Plate Salads

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

- with Herb-Marinated Chicken ~ 6
- with Grilled Shrimp ~ 8.5
- with Salmon Fillet ~ 8.5
- with Lobster & Crab Cake ~ 8.5

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 ~ 6.5

Caezar Salad Torn Romaine with Onion, Kalamata Olives, Croutons, Lemon Caesar Dressing and grated Parmigiano Reggiano Cheese ~ 7.5

Fresca Garden Salad Fresh Mixed Greens with Tomatoes, Cucumber, Onion and fresh Hearth-Baked Croutons ~ 6.5

Dressing Choices: Fresh House Herb Ranch, Honey Mustard Vinaigrette, Creamy Blue Cheese, Balsamic Vinaigrette, Blue Cheese Crumbles, Light Raspberry Vinaigrette, Roasted Garlic White Balsamic Vinaigrette, Fat Free Italian ~ 7.5

Orange Cognac Salad Field Greens tossed with Orange Cognac Dressing, Dried Cranberries, candied Walnuts, and Gorgonzola ~ 6.5

Pub Plates

Cashew Crusted Grilled Scallops served with Whipped Potato, Mélange of Vegetables, accented with Fresh Pear and Port Reduction ~ 15.5

Grilled Chicken Parmesan Sandwich with Bruschetta Tomatoes, Fresh Mozzarella, Provolone, Asiago and Balsamic Glaze on Hearth-baked Garlic Bread, with Fries ~ 11.5

Stella Chicken Pot Pie Free Range Chicken slow simmered with Stella Artois Beer and rich Chicken Stock, finished with rich Cream and Vegetables, served in a Flaky Crust with a dollop of Mashed Potatoes ~ 15.5

Sweet Bourbon Pork BBQ slow roasted Pork with Molasses Brown Sugar-Pommeroy Sauce on Multi-Grain Roll, with Fresh-cut Fries ~ 9.5

* "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) ~ 11.5

Guinness Roasted Beef Short Rib Sandwich on our Toasted Hearth Bread with Sweet-tangy Guinness Aioli, Caramelized Onions and Cheddar & Cooper Cheeses, served with Fresh-cut Fries ~ 12.5

Prices Do Not Include Tax or Gratuity
**Entrees**

**Chicken Bruschetta** Grilled Chicken Breast topped with diced Plum Tomato, Garlic, Fresh Herbs, Sharp Provolone and Balsamic Glaze, accompanied by Three Cheese Risotto, vegetable mélange and grilled Ciabatta Bread - $22

**Guinness Pot Roast** Traditional Irish-style Pot Roast simmered in Guinness Draught with Root Vegetables, accompanied by Whipped Potatoes and crispy Onion Straws - $19.5

**House Smoked Beef Brisket** topped with Tangy Lime Whiskey BBQ Sauce, Mango & Dried Blueberry Salsa, Tortilla Strips and Tequila Lime Aioli, served with Cheddar Mashed Potatoes and Seasonal Vegetables - $23

**Clay Baked Chicken Parmesan** lightly Breaded and topped with Plum Tomato Basil Sauce, Provolone and Ricotta, baked in our Hearth Oven, served with a side of Angel Hair - $20.5

**Surf and Turf** Grilled 6 oz. NY Strip Steak topped with Grilled Shrimp, Tequila-Lime Aioli and Sweet Pepper Smoked Chipotle Drizzle, accompanied by Seasonal Vegetables and Mashed Potatoes or Jasmine Rice - $29

**Seafood Entrees**

**Baked Lobster - Crab Cakes** with Lobster & Lump Crab, accompanied by sweet Shallot Chutney, Garlic Aioli, Jasmine Rice & Chef’s Vegetables - $26

**Sweet Chili Glazed Salmon** over a Bed of Asian Stir Fry Vegetables, Soba Noodles and Baby Raw Spinach covered with a Ginger Lemon Grass Broth - $24.5

**Orange Roughy Francaise** Pan-fried Orange Roughy coated in Egg, finished with White Wine and Lemon, served with Chardonnay Caper Sauce, Jasmine Rice and Vegetables - $21.5

**Hearth Baked Lobster Macaroni and Cheese** Chunks of delicate Lobster & Gigli Pasta laced with Cream and Five Cheeses, topped with Panko and crisp Apple Bacon, served with Chef’s Mélange of Vegetables - $25.5

**Caribbean Scallops & Coconut Rice Noodles** Classic Island Style Jerk-rubbed Scared Diver Scallops with Mango Fruit Relish, served with Coconut Rum Sautéed Rice Noodles, finished with Ginger and Scallion - $26

**Twin Lobster Tails** Two 4-ounce Lobster Tails topped with Lemon Zest, Parsley, Garlic and White Wine, served with Jasmine Rice and Vegetables - $32.5

Entrees & Steaks Include Choice of Side Salad. Choose from Caesar, Fresca or Orange Cognac. Add $2.50 for Artichoke-Bacon-Roasted-Tomato Salad

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Fire Grilled Steaks & Chops

We proudly feature premium Black Angus beef and the very best New Zealand Lamb. Each cut is hand selected for exquisite marbling resulting in unmistakable flavor and incredible juiciness. We then add Chef Gary's proprietary rub of Sea Salt, Cracked Black Pepper and a blend of Herbs and Spices.

Angus Center Cut Filet Mignon
8 ounce ~ 36

Choice of Starch:
Buttered Mashed Potato
Chef's Daily Feature
Fresh Cut French Fried Potatoes
Steamed Jasmine Rice

Choice of Sauce:
Fresh Herb Burgundy Au Jus
Roasted Shallot & Marsala Demi Glace
Whipped Blue Cheese Butter

* Well Marbled Angus Grilled NY Strip Steak
12 ounce ~ 32.5

For the Land and Sea Lover

Add a Lobster-Crab Cake ~ 9
Add Shrimp Scampi ~ 8.5
Add a 4 oz. Lobster Tail ~ 9.5

Piedmont Risotto topped with Sharp Asiago, Prosciutto and Aged Provolone then finished with Simple Marinara ~ 20 (Appetizer Portion ~ 9.5)

Shrimp Gorgonzola Risotto Creamy Risotto topped with Garlic Sautéed Shrimp, Oven-dried Tomatoes, Italian Blue Cheese, Parsley, Roasted Tomato Sauce, finished with a Splash of Pinot Grigio ~ 23 (Appetizer Portion ~ 12)

Locally Farmed Chicken Puttanesca Slow-roasted Free Roaming Chicken in a Robust, Classic Puttanesca Sauce tossed in Angel Hair Pasta ~ 21

Thai Vegetables & Noodles Sautéed Summer Squash, Red peppers, Tomato and Basil tossed in Rice Noodles with Chili Coconut Sauce ~ 18

Risotto & Pasta

Our Risotto begins with Premium Arborio rice to achieve the perfect texture and is finished with fresh Hillside Farms Cream to achieve a rich, delectable flavor.

Choice of Starch:
Buttered Mashed Potato
Chef's Daily Feature
Fresh Cut French Fried Potatoes
Steamed Jasmine Rice

Choice of Sauce:
Fresh Herb Burgundy Au Jus
Roasted Shallot & Marsala Demi Glace
Whipped Blue Cheese Butter

For the Land and Sea Lover

Add a Lobster-Crab Cake ~ 9
Add Shrimp Scampi ~ 8.5
Add a 4 oz. Lobster Tail ~ 9.5

* Well Marbled Angus Grilled NY Strip Steak
12 ounce ~ 32.5

Choice of Starch:
Buttered Mashed Potato
Chef's Daily Feature
Fresh Cut French Fried Potatoes
Steamed Jasmine Rice

Choice of Sauce:
Fresh Herb Burgundy Au Jus
Roasted Shallot & Marsala Demi Glace
Whipped Blue Cheese Butter

For the Land and Sea Lover

Add a Lobster-Crab Cake ~ 9
Add Shrimp Scampi ~ 8.5
Add a 4 oz. Lobster Tail ~ 9.5

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