



Take-out Available - Platters & Catering

**Many items can be altered upon request to accommodate dietary needs*

STARTERS

Great for sharing

CALAMARI SICILIANO

Crisp calamari with plum tomatoes, spinach, balsamic glaze, & garlic aioli ~ 12.5

CRAB CONQUESO MANCHENGO DIP

Cheese & crab fondue made with ale and seasoned with sweet paprika. Finished with Spanish cheese & served with an authentic Bavarian pretzel ~ 11

HOUSEMADE SCALLOP & SHIITAKE WONTON

With ponzu sauce ~ 9

SUMMER CHARCUTERIE

Marinated mozzarella, salami, & pepperoni with roasted pepper & tomatoes, three types of olives, and balsamic reduction ~ 10

SOUPS & SALADS

SOUP & SALAD BAR

Soup & Salad Bar (Available 11:30 to 2:00)
Unlimited soup, salad bar, and
hearth-baked bread ~ 10

(Add unlimited soup & salad to any sandwich or lunch entree ~ 4.5)

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

Herb-Marinated Chicken ~ 5

*Salmon Fillet ~ 8.5

Crab Cake ~ 8.5

5 oz steak ~ 6

Scoop of Free-Roaming Chicken

Grape Salad ~ 6.5

ORANGE COGNAC HOUSE SALAD

Field greens, dried cranberries, candied walnuts, gorgonzola, finished with orange cognac dressing Sm. ~ 6.5 Lg. ~ 8.5

FRESCA GARDEN SALAD

Field greens, tomatoes, cucumber, onion & croutons Sm. ~ 5.5 Lg. ~ 7.5

CAESAR SALAD

Chopped romaine, onion, kalamata olives, croutons, finished with lemon caesar dressing and grated cheese Sm. ~ 6 Lg. ~ 8

BAKED FRENCH ONION WITH GRUYERE CHEESE

Caramelized onions, applejack whiskey, fresh stock, and croutons ~ 6.5

Add to soup & salad bar ~ 2

FEATURED SOUPS OF THE DAY

Either of our two daily creations, featured on our soup & salad bar ~ 4

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

POST-IT PAGE

Chef Gary and his team have “posted” these recipes based on fresh, seasonal ingredients from local farms. Posted items will change frequently depending on the availability from the area’s best suppliers.

Post-It Page updates can also be found on our Facebook Page!

FIRE & ICE CLASSICS

Accompanied by your choice of fresh-cut fries, fresh fried potato chips, sweet potato fries, chef's seasonal vegetables, or quinoa salad.

TURKEY PANINI MELT

Slow-roasted pulled turkey breast with boursin & cooper american cheeses, topped with caramelized onion, artichokes and sliced tomato ~ 7 (Half) ~ 9.5 (Whole)

CHEDDAR POT ROAST PANINI

With crispy onions, aged cheddar, and creamy horseradish sauce on hearth bread ~ 7.5 (Half) ~ 10 (Whole)

SYRIAN PORTOBELLO WRAP

Crispy onions, amarenth, chopped greens, oven roasted tomatos, & avocado with muhammara (red pepper walnut spread) on a grilled wrap ~ 9

FREE ROAMING CHICKEN SALAD SANDWICH

With grapes, candied walnuts, arugala, and cranberries, served on ciabatta ~ 9.5

FREE ROAMING CHICKEN & MUSHROOM PANINI MELT

With grilled onions, mushrooms, swiss cheese, and local honey and mustard seed aioli, served on housemade hearth bread ~ 7 (Half) ~ 10 (Whole)

HEARTS OF PALM CRAB CAKE SANDWICH

Hearts of palm vegetarian crab cake, Chesapeake style with tomato, onion, & spinach, served on a kaiser roll ~ 9

BBQ CHICKEN & CHEDDAR FLATBREAD

With housemade Corona honey & lime BBQ, roasted long hots, & cheddar on soft multigrain flatbread ~ 6.5 (Half) ~ 9.5 (Whole)

ORANGE COGNAC CHICKEN WRAP

Grilled speedie chicken & greens tossed in orange cognac dressing, dried cranberries, candied walnuts and gorgonzola ~ 9.5

BOURBON TURKEY WRAP

Roasted turkey with bacon, crispy onions, arugula & a sweet maple bourbon glaze ~ 10

SMOKED BEEF BRISKET CHEESESTEAK

With peppers, grilled onions, cheddar, & cooper cheese on ciabatta ~ 10.5

SPECIALTY SALADS

ARTICHOKE-BACON-TOMATO SALAD

Field greens, artichokes, oven-roasted tomatoes, bacon, & asiago cheese, finished with parmesan peppercorn dressing and balsamic drizzle, with Fire & Ice crostini ~ 9

JERK SEARED STEAK SALAD

Carribbean spice-rubbed seared sirloin steak medallions with grilled pineapple relish, served over romaine with tomato, cucumber, and onion. Drizzled with coconut rum dressing ~ 12

HARISSA SALMON SPINACH SALAD

Baby spinach, topped with North African spice-rubbed salmon pieces, served with quinoa, kimchi, finished with a housemade ginger vinaigrette ~ 10.5

TUSCAN PESTO GRAIN BOWL

Basil & parsley pesto with extra virgin olive oil, quinoa, amarenth, artichoke hearts, roasted red peppers, onions, tomatos, & chick peas with a balsamic glaze drizzle ~ 10

SMOKEHOUSE & BBQ GRILL

Accompanied by your choice of fresh-cut fries, fresh fried potato chips, sweet potato fries, chef's seasonal vegetables, or quinoa salad.

*"YESTERDAY'S" BAR BURGER

Fresh 1/2 pound angus chuck burger with lettuce, tomato, and onion, served on a toasted kaiser roll ~ 11.5

Choice of Cheese: Cooper, Cheddar, Swiss

Choice of Add-On: Bacon, Mushrooms ~ 1

Fire & Ice Style: Add Chef Gary's signature grilled portobello, balsamic onions, and gorgonzola ~ 2

HOUSEMADE CHICKEN BURGER

Hickory smoked with uncured bacon, onion, & mushroom. Topped with pickled shallot and avocado on burger roll ~ 9

SWEET BOURBON PORK BBQ

Slow-roasted pork with molasses, coarse ground mustard, & brown sugar on a multigrain flatbread ~ 8.5

BEEF BRISKET SANDWICH

With horseradish sauce, crispy onions & slaw on garlic griddled housemade hearth bread ~ 11.5

CRISPY CHICKEN & HAM SANDWICH

Crispy breaded chicken breast with ham, topped with Corona honey & lime BBQ, crispy onions, & gruyere cheese on ciabatta ~ 9.5

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COMFORT LUNCH

Enjoy a hearty midday meal. Accompanied by mashed potatoes and chef's seasonal vegetables.

BEER-BATTERED FISH BASKET

Served with handcut fries and side homemade slaw & lemon dill aioli ~ 10.5

MAMA BELLA MEATBALLS

Housemade meatballs served with marinara over angel hair pasta ~ 12.5

STELLA ARTOIS CHICKEN POT PIE

Free range chicken slow simmered with Stella Artois beer and rich chicken stock, served in flaky crust with puff pastry ~ 12.5

GUINNESS SIMMERED POT ROAST

Traditional Irish-style pot roast simmered in Guinness draught, topped with crispy onion straws ~ 13

LOBSTER CRAB CAKE

Served with roasted garlic aioli ~ 14.5

BROILED HADDOCK

With lemon pepper seasoning, white wine, & olive oil ~ 10.5

ADD ON'S

Enjoy these choices with any meal:

UNLIMITED SOUP & SALAD BAR ~ 4.5

HOMEMADE SLAW ~ 2.5

SIDE VEGETABLES ~ 4

FRESH-CUT FRIES ~ 4

FRESH FRIED POTATO CHIPS ~ 4

SWEET POTATO FRIES ~ 4

**MAPLE DIPPING SAUCE OR
HERB RANCH AIOLI** ~ .75

**ADDITIONAL SAUCES, AIOLIS, OR
DRESSINGS** ~ .75