



## 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 and Artichoke Bread Dipper** Lump Crab, Roasted Garlic, Cream Cheese, Sautéed Spinach and Tender Artichokes, finished with Asiago and Toasted Panko

(recommended for at least 2 people) ~12.5



**Broken Chicken Meatball** Fresh Ground Chicken and Pancetta with Sweet Onion Chili Glaze and Lime ~10.5



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



**Colossal Poached Shrimp Cocktail** served with Our Homemade Cocktail Sauce and Fresh Lemon Wedge ~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 ~13.5



**Chorizo Chips** Spanish Chorizo Sausage Crumbled with Roasted Shallots in an Imported Cheddar Ale Sauce topped with Cornmeal-dusted Julienne Long Hot Peppers ~11



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

## Hearth-Baked 9" Gourmet Pizzas

**Bacon Pizza** with Caramelized Red Onion, Sautéed Spinach and Our Signature Four Cheese Blend ~10



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



**Puttanesca Pizza** Buffalo Mozzarella topped with Arugula ~9



**Today's Featured Flatbread Pizza** Chef Gary and his team have created a special Flatbread Pizza for you ~market

## 🌀 Soups 🌀

**Baked French Onion** with Gruyere Cheese ~ 6.5



**Tomato Artichoke Bisque** finished with Basil Pesto,  
Honey and Crumbled Bacon ~ 6



**Featured Soup For The Evening** ~ market



**Sampler** of the Three Above Soups ~ 7

Substitute soup for salad on an entrée ~ 5

## 🌀 Iced Plate Salads 🌀

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

with **Herb-Marinated Chicken** Add ~ 6

with **Grilled Shrimp** Add ~ 8.5

with **\*Salmon Fillet** Add ~ 8.5

with **Lobster & Crab Cake** Add ~ 8.5

**Artichoke-Bacon-Roasted-Tomato Salad** Crisp Greens with Figs and Iced  
Crostoni, a Ragout of Artichokes, Oven-roasted Tomatoes, Asiago Cheese,  
Bacon, Parmesan Peppercorn Dressing and a Balsamic Drizzle Sm. ~ 6.5 Lg. ~ 9.5



**Caesar Salad** Torn Romaine with Onion, Kalamata Olives, Croutons, Lemon  
Caesar Dressing and grated Parmigiano Reggiano Cheese Sm. ~ 5.5 Lg. ~ 8.5



**Fresca Garden Salad** Fresh Mixed Greens with Tomatoes,  
Cucumber, Onion and fresh Hearth-Baked Croutons Sm. ~ 5.5 Lg. ~ 8.5  
Dressing Choices: Fresh House Herb Ranch, White Ranch, Creamy Blue Cheese,  
French, Balsamic Vinaigrette, Light Raspberry Vinaigrette, Parmesan Peppercorn,  
Roasted Garlic White Balsamic Vinaigrette, Fat Free Italian



**Orange Cognac Salad** Field Greens tossed with Orange Cognac Dressing,  
Dried Cranberries, Candied Walnuts, and Gorgonzola Sm. ~ 6.5 Lg. ~ 9.5

## 🌀 Pub Plates 🌀

**Cumin Dusted Scallops** with Five Onion Cheddar Ale Sauce, Roasted Corn,  
Tortilla Crisps and Cilantro Chipotle Pesto ~ 16.5



**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 Cream and Vegetables, served  
in a Flaky Crust with a dollop of Mashed Potatoes ~ 14.5



**Sweet Bourbon Pork BBQ** slow roasted Pork with Molasses  
Brown Sugar-Pomegranate 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) ~ 12



**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



**Smoked Beef Brisket Sandwich** with Crispy Onions, Cheddar Mashed  
Potatoes and Horseradish Aioli on Fresh Hearth Bread ~ 12.5  
Chef Gary and Jason revive This Ryah House Lumber Jack Classic!

## Entrées

**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 ~22.5



**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, 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 Entrées

**Fing and Leg Crab-Lobster Cakes** Our lobster and Lump Crab cake recipe Accompanied by sweet Shallot Chutney, Garlic aioli Jasmine Rice and chef's mélange of seasonal vegetables ~26.5



**Crab and Boursin Mac and Cheese** our Creamy Hearth-baked Mac and Cheese with Lump Crab and Boursin Cheese, topped with Truffled Bread Crumbs and Kerrygold English cheddar ~24



\* **Grilled Cedar Planked Moroccan Salmon** with Cucumber-Dill Yogurt Sauce, served with Jasmine Rice and Chef's Vegetables ~24



**Orange Roughy Mediterranean** with Charred Tomato and Spanish Wine Reduction topped with Kalamata Olives and Feta served with Jasmine Rice and Chef's Mélange of Vegetables ~25



**Spanish-style Seared Diver Scallops and Shrimp** with White Wine, Tomato & Saffron-Scallion Butter on a Bed of Angel Hair and Garlic Bread ~26.5



**Twin Lobster Tails** Two 5-ounce Lobster Tails topped with Lemon Zest, Parsley, Garlic and White Wine, served with Jasmine Rice and Vegetables ~34.5

Entrées & Steaks Include Choice of Side Salad. Choose from Caesar, Fresca or Orange Cognac. Add \$2.50 for Artichoke-Bacon-Roasted-Tomato Salad  
Substitute soup for salad \$3.50

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



## 🌀 Risotto & Pasta 🌀

Our Risotto begins with Premium Arborio rice to achieve the perfect texture and is finished with fresh locally sourced Cream to achieve a rich, delightful flavor.

**Organic English Cheddar Risotto** with House Smoked Beef Brisket, Cheddar-Alf Sauce, Scallions and Roasted Red Peppers ~ 21  
(Appetizer Portion ~ 10)



**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 ~ 25 (Appetizer Portion ~ 12)



**Free Range Organic Chicken Cacciatore** with Pancetta and Charred Tomato Sauce over Cork Screw Pasta ~ 21



**Red Curry & Coconut Thai Noodles** Buckwheat Soba Noodles with Zucchini Stir Fry tossed along with Toasted Cashews and Spinach ~ 19

## 🌀 Hand-Cut Fire Grilled Steaks 🌀

We proudly feature premium Black Angus beef. It begins with the finest grain-fed Midwest cattle. Each cut is hand selected for exquisite marbling resulting in unmistakable flavor and incredible juiciness.

Your steak is then rubbed with Sea Salt, Cracked Black Pepper and Chef Gary's proprietary blend of herbs and spices.

### Add Chef Gary's Signature

**Chef Gary's Signature** Choose any Steak listed below. Your Steak will be nestled atop a Grilled Portobello Mushroom and finished with Gorgonzola Cheese, Balsamic Onion Marmalade & Sweet Marsala Demi Glace ~ Add \$5

Steaks are served with Chef's Vegetables and your choice of Sauce and Starch.  
Add Sautéed Mushrooms and Onions for \$3.50

\* **Angus Center Cut  
Filet Mignon**  
8 ounce ~36



\* **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

