

FIREBREW Bar & Grill

Casual Dining. WOW Experience.

We proudly DO NOT use any Fryers or Microwaves in our restaurant.

Fresh Soups & Salads

Dressings: Ranch, Southwest Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar, and our seasonal dressing.

SOUP OF THE DAY

Cup 4.99 | Bowl 5.99

--Monday--

Roasted Tomato Basil

--Tuesday--

Creamy Mushroom

--Wednesday--

Loaded Potato & Bacon

--Thursday--

Roasted Chicken Corn Chowder

--Friday | Saturday | Sunday--

Chef's Choice

GARDEN SALAD (GF)

Cucumbers, grape tomatoes, red onions, and red peppers over a blend of romaine lettuce and mixed greens.

Side 4.99 | Entree 7.99

CAESAR SALAD

Romaine lettuce tossed with our house Caesar dressing, topped with grape tomatoes, parmesan cheese, and homemade croutons.

Side 4.99 | Entree 7.99



SHE CRAB SOUP (GF)

Lump crab meat, white onions, sherry, and old bay seasoning.

Cup 6.49 | Bowl 7.99

GRILLED SALMON SALAD* (GF)

Grilled 6 oz. fresh salmon, grape tomatoes, egg, and avocado over a blend of romaine lettuce and mixed greens. 14.99

STEAKHOUSE SALAD* (GF)

Grilled 8 oz. Angus flat iron steak, grape tomatoes, cucumbers, and blue cheese crumbles over a blend of romaine lettuce and mixed greens, topped with cheddar jack cheese. 14.99

FIREBREW COBB SALAD (GF)

Grilled chicken breast, egg, applewood bacon, grape tomatoes, blue cheese crumbles, and avocado and over a blend of romaine lettuce and mixed greens. 13.49

Protein Add Ons:

Chicken (6 oz.) 5

Shrimp (6 oz.) 7

Ahi Tuna* (8 oz.) 9

Sea Scallops* (4 each) 9

Crab Cake (4 oz.) 8

Salmon (6 oz.) 8

Flat Iron Steak (8 oz.) 10

(GF) = Gluten Free menu item

* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Appetizers

NEW!

CHORIZO PAN SEARED SCALLOPS* (GF)

Fresh sea scallops pan seared and topped with chorizo sausage. Served over avocado crema. 12.49

BACON WRAPPED SHRIMP (GF)

Five jumbo shrimp wrapped in applewood bacon, served with tequila mango BBQ and coconut lime Sriracha sauces. 11.49

FIREBREW BAKED WINGS (GF)

Traditional chicken wings baked in our 600+ degree open flame fire deck oven, then tossed in your choice of honey BBQ sauce, sweet thai chili sauce, or hot buffalo sauce.

6 Wings 7.99 | 12 Wings 13.99

NEW!

BBQ BABY BACK RIB SLIDERS

Pulled "fall off the bone" baby back rib meat tossed with our honey BBQ sauce and topped with crispy onions and gruyere cheese on three mini brioche buns. 9.99



BLACKENED BITES* (GF)

Your choice of ahi tuna or flat iron steak bites, seared with our house blackening seasoning. Served with avocado crema and coconut lime Sriracha sauce.

Ahi Tuna 12.79 | Flat Iron Steak 13.79

HOMEMADE SPECIALTY DIPS

8 oz. dips, served with pita points. Spinach & Artichoke Dip 8.99

Creamy Crab Dip 10.99

Herb & Goat Cheese Dip 9.99

Dip Trio (4 oz. of all three dips) 12.99

NEW!

POTATO & CHEDDAR PIEROGIES

Five sautéed dumplings stuffed with creamy potatoes and white cheddar cheese, tossed with sour cream and ale onions. 8.99

In order to provide all our guests prompt payment processing, we reserve the right to limit separate checks to a maximum of four checks per table. Please notify your server prior to placing your order if separate checks are required.

20% gratuity/service charge may be added to parties of 10 or more.

Winter Specials

- Available For a Limited Time Only -

SEASONAL SALAD ^{GF}

Golden beets, goat cheese, pumpkin seeds, and red onions over a bed of romaine lettuce and mixed greens. Served with our house raspberry vinaigrette on the side.

Side 5.99 | Entree 10.99

FRESH MOZZARELLA STUFFED MEATBALLS

Homemade Italian sausage meatballs stuffed with fresh mozzarella, topped with our house marinara and parmesan cheese. 7.99

PAN SEARED RED SNAPPER ^{GF}

Topped with our tangy orange ginger sauce. Served with garden vegetable risotto and roasted asparagus. 27.99

MAPLE & SAGE PORTERHOUSE PORK CHOP ^{GF}

Grilled 12 oz. bone in pork chop topped with a sage infused maple glaze. Served with roasted potatoes and our vegetable of the day. 19.99

CHIMICHURRI FLAT IRON STEAK* ^{GF}

Grilled 8 oz. Angus flat iron steak, topped with our homemade chimichurri. Served with baked potato wedges and our vegetable of the day. 17.99

Signature Mac & Cheeses & Pasta

SEAFOOD MAC & CHEESE

Penne pasta, sautéed shrimp, and lump crab meat, tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese. 18.99

KIELBASA & CHICKEN MAC & CHEESE

Penne pasta, grilled kielbasa (Polish sausage) and chicken, tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese. 16.49

NEW! BEGGARS PURSE BACON ALLA VODKA

Romanelli pasta stuffed with ricotta, mozzarella, romano, cheddar jack, and parmesan cheese. Tossed with sautéed red/green peppers, and onions with your choice of sautéed shrimp or grilled chicken in our tomato bacon vodka cream sauce. Chicken 14.99 | Shrimp 16.99

Tacos & Quesadillas

FIREBREW TACOS*

Three mini flour tortillas, lettuce, mango salsa, cheddar jack cheese, and chipotle aioli with your choice of protein. Served with our vegetable of the day. Please choose only one protein.

Mahi Mahi | Ahi Tuna* | Shrimp 15.99

Flat Iron Steak* 16.99

Chicken | BBQ Pork 14.99

SOUTHWEST CHICKEN QUESADILLA

Grilled chicken, corn, black beans, tomatoes, baja seasoning, and cheddar jack cheese inside a grilled flour tortilla. Served with southwest ranch dressing, avocado crema, and mango salsa. 12.99

NEW! SHRIMP & CHORIZO QUESADILLA

Sautéed shrimp, chorizo sausage, tomatoes, baja seasoning, white onions, and cheddar jack cheese inside a grilled flour tortilla. Served with chipotle aioli, avocado crema, and mango salsa. 13.99

Beverages

PEPSI / DIET PEPSI

MUG ROOT BEER

SIERRA MIST

MOUNTAIN DEW

FRUIT PUNCH

GINGER ALE

SHIRLEY TEMPLE

FRESH BREWED ICED TEA

(Add Mango or Raspberry 1)

LEMONADE

(Add Strawberry 1)

COFFEE

HOT TEA

All Beverages 2.79
with FREE Refills

Sides

ROASTED VEGETABLE OF THE DAY 3.99

BAKED POTATO WEDGES 3.99

ROASTED RED POTATOES 3.99

ROASTED ASPARAGUS 4.99

BACON MAC & CHEESE 4.99

GARDEN VEGETABLE RISOTTO 5.99

CREAMY ROASTED TOMATO RISOTTO 5.99

PARMESAN & MUSHROOM RISOTTO 5.99

Seafood

SCALLOPS & SHRIMP

FLORENTINE*

Pan seared sea scallops and sautéed shrimp over a bed of angel hair pasta, grape tomatoes, and fresh spinach, tossed in a white wine shallot sauce. 25.99

SWEET CHILI GLAZED

SALMON GF NEW!

8 oz. fresh salmon pan seared and topped with our sweet thai chili glaze, then finished in our 600+ degree open flame fire deck oven. Served with garden vegetable risotto and roasted asparagus. 18.99

SALMON ROULADE GF

8 oz fresh salmon stuffed with spinach, mushrooms, and parmesan cheese. Served with a parmesan and mushroom risotto and roasted asparagus. Topped with a white wine shallot sauce. 22.99

FIREBREW CRAB CAKES

Two 4 oz. signature lump crab cakes baked in our 600+ degree open flame fire deck oven, topped with wasabi mustard aioli. Served with roasted potatoes and asparagus. 19.99

SESAME & WASABI AHI

TUNA* GF

8 oz. pan seared ahi tuna coated with sesame seeds and our wasabi spice blend, topped with wasabi mustard aioli. Served with a creamy roasted tomato risotto and roasted asparagus. 19.99

BACON WRAPPED SHRIMP GF

Seven baked jumbo shrimp wrapped in applewood bacon. Served with tequila mango BBQ sauce, roasted potatoes and our vegetable of the day. 17.99



Steaks, Ribs & Chicken

Make any steak a Surf and Turf.
Add three scallops or bacon wrapped shrimp for only 6.99

BBQ BABY BACK RIBS GF

Cooked "low & slow" resulting in fall off the bone tender baby back ribs smothered with our honey BBQ sauce. Served with baked potatoes wedges and our vegetable of the day.
1/2 Rack 16.49 | Full Rack 21.49

CHICKEN MARSALA

Lightly floured pan seared chicken breast(s), topped with a mushroom marsala wine sauce. Served over a bed of angel hair pasta.
One Breast 14.79 | Two Breasts 17.99

NEW!

BLACKENED BAJA CHICKEN GF

Grilled chicken breast(s) dusted with our house baja seasoning. Served with roasted potatoes, vegetable of the day, and avocado crema.
One Breast 14.79 | Two Breasts 17.99

RIBEYE STEAK* GF

Grilled 12 oz. ribeye steak, topped with garlic herb compound butter. Served with roasted potatoes and asparagus. 23.99

T-BONE STEAK* GF NEW!

Grilled 16 oz. T-bone steak topped with garlic herb compound butter, grilled onions, and mushrooms. Served with roasted potatoes and asparagus. 26.99

FLAT IRON STEAK* GF

Grilled 8 oz. Angus flat iron steak, topped with balsamic glaze. Served with baked potato wedges and our vegetable of the day. 17.49
Add Bacon and Blue Cheese Crumbles 2.99

Rustic Pizzas & Flatbreads

Baked in our 600+ degree open flame fire deck oven.

SIX CHEESE PIZZA

Pizza sauce, mozzarella, provolone, romano, mild cheddar, monterey jack, and parmesan cheese. 9.99

CHICAGO SOUTHSIDE PIZZA

Pizza sauce, Italian sausage, pepperoni, mushrooms, white onions, crushed red pepper, oregano, and our house cheese blend. 13.49

FIREBREW PIGGY PIZZA **NEW!**

Honey BBQ sauce, baby back rib meat, caramelized white onions, applewood bacon, house cheese, and gouda cheese, drizzled with ranch dressing. 13.99

PESTO MARGHERITA PIZZA

Pesto sauce, diced tomatoes, house cheese blend, and fresh basil. 11.99

NEW!

CHIPOTLE CHORIZO FLATBREAD

Chorizo sausage, sautéed peppers and onions, and cheddar jack cheese on a grilled garlic herb flatbread. Drizzled with chipotle aioli. 11.99

PESTO CHICKEN FLATBREAD

Pesto sauce, grilled chicken, grape tomatoes, and our house cheese blend on a grilled garlic herb flatbread. Topped with fresh basil and balsamic glaze. 10.99

FIREBREW FLATBREAD

Spinach artichoke spread, tomatoes, corn, black beans, and our house cheese blend on a grilled garlic herb flatbread. Drizzled with southwest ranch dressing. 9.49

Gourmet Burgers & Specialty Sandwiches

All burgers and sandwiches are served with your choice of baked potato wedges or our vegetable of the day. Substitute roasted asparagus or a side Garden or Caesar salad for only \$1.

All burgers are made with 1/2 pound of Certified Angus beef and charbroiled to a "pink" or "no pink" temperature.

FIREBREW SIGNATURE BURGER*

Applewood bacon, gruyere cheese, grilled seasoned tomato, mixed greens, and balsamic glaze. 12.49

CRISPY ONION BURGER* **NEW!**

Jalapeno peppers, gruyere cheese, applewood bacon, crispy onions, and black pepper aioli. 13.49

CHIPOTLE BBQ BURGER*

Applewood bacon, caramelized onions, cheddar jack cheese, chipotle aioli, tequila mango BBQ sauce, lettuce, and tomato. 12.49

ALL AMERICAN CHEESEBURGER*

American cheese, raw red onions, lettuce, and tomato. 9.99
Add Bacon 1.79

GRILLED SALMON BURGER*

Fresh salmon, dill, dijon, old bay, and lemon juice blended into a 6 oz. patty. Topped with mixed greens, grilled seasoned tomato, and balsamic glaze. 12.79

HONEY BBQ PULLED PORK SANDWICH **NEW!**

Baby back rib meat tossed in our honey BBQ sauce, topped with gruyere cheese and crispy onions. Served on a toasted brioche bun. 13.49

FIREBREW DIP

Thinly sliced top round roast beef and gruyere cheese. Served on a toasted French sub roll with a side of au jus. 13.49

BACON CHICKEN AVOCADO SANDWICH OR WRAP

Grilled chicken breast, applewood bacon, avocado, gruyere cheese, lettuce, tomato, and southwest ranch dressing. Served on Texas toast or flour tortilla. 12.99



Extra Toppings

- Bacon 2
- Pepperoni 2
- Mushrooms 1
- Red/Green Peppers 1
- Jalapeno Peppers 1
- Tomatoes 1
- White or Red Onions 1
- Pineapple 1
- Kalamata Olives 1
- Sausage (Italian/Kielbasa/Chorizo) 2.5
- Grilled Chicken 3
- House Cheese 1.5
- Cheddar Jack Cheese 1.5
- Blue Cheese Crumbles 2

