

STARTERS

Organic Baby Greens Salad roasted beets, brioche croutons, pecans & goat cheese, house vinaigrette.....	14
Spinach & Artichoke Dip yellow corn tortillas, fresh salsa & sour cream.....	16
Truffle Parmesan Fries shoe string fries with white truffle oil & aged parmesan.....	17
BBQ Organic Chicken Lollipops crumbled blue cheese dipping sauce & celery.....	16
Fire & Oak Mac 'n' Cheese signature cheese blend & herb garlic panko crust.....	14
Crispy Coconut Gulf Shrimp orange horseradish marmalade.....	18
Pan Roasted P.E.I. Mussels spicy house tomato sauce & grilled rustic bread.....	20
Grilled Spanish Octopus cucumber, fava bean, fennel & red onion salad with red wine vinaigrette.....	21
Sesame Crusted Tuna Flatbread sun-dried tomato tapenade, wasabi aioli & mache.....	18

SIGNATURE SUSHI

Crab California Roll	18	Coconut Shrimp & Avocado Roll	17	Crispy "Volcano" Roll	18
Green Dragon	18	Salmon Mango Roll	16	Thai Tuna Roll	17
Ahi Tuna Tartar corn tortilla, avocado, pickled ginger, sambal mayo & soy reduction.....	18	Spicy Tuna Roll	15		

DETROIT STYLE PIZZA*please allow 20 minutes for cooking*

Super Margarita melted buffalo mozzarella, fresh basil, oregano, extra virgin olive oil & sea salt.....	19
Cup & Char signature cheese blend, ezzo pepperoni, sweet cherry peppers, fresh parsley.....	20
The Fun Guy roasted mushrooms, caramelized onions, bruschetta, Montrachet, truffle balsamic reduction....	21

ENTREE SALADS

Classic Chicken Caesar baby romaine, brioche croutons, grana padano & house caesar dressing.....	22
Sesame Seared Rare Tuna soba, stir-fried broccoli, mango, avocado, peanut sauce & citrus vinaigrette.....	24
Chilled Shrimp Cobb Salad apple wood bacon, sliced egg, cucumber, cherry tomatoes, shaved red onion, avocado, choice of dressing (<i>house vinaigrette, ranch, blue cheese, caesar, citrus, maple vinaigrette</i>).....	26
Blackened Loch Duart Salmon Salad baby greens, toasted pumpkin seeds, pomegranate seeds, roasted sweet potatoes, caramelized onions, crumbled blue cheese, maple vinaigrette.....	34

BURGERS & SANDWICHES*served with choice of herbed french fries or horseradish slaw*

Fire & Oak Burger signature beef blend, aged yellow cheddar, apple wood pepper bacon, house pickles.....	22
Vegetarian Burger Double Stack aged yellow cheddar & chipotle remoulade.....	18
Seared Loch Duart Salmon Burger lemon herb aioli, bibb lettuce, beefsteak tomato, toasted brioche bun..	26

ENTREES

Fusilli Pasta pulled organic chicken, sun-dried tomatoes, arugula, tomato basil cream sauce, parmesan.....	24
Pecan Crusted Loch Duart Salmon lemon butter caper sauce, pomme puree & sautéed broccoli.....	34
Rotisserie Dutch Country Chicken pomme puree, sautéed french beans, herb pan jus.....	28
Campfire Barbeque Pork Ribs fall off the bone ribs, herbed french fries & horseradish slaw.....	32
Blackened Atlantic Swordfish roasted sweet potato & poblano hash, "voodoo" sauce & pico de gallo.....	34
Cedar River Farms Flat Iron Steak yuka mash, sautéed baby spinach, fresh herb chimichurri.....	42
Braised Cedar River Farms Beef Short Rib wild mushroom & sage risotto, mushroom demi-glace.....	40
The Hawaiian rib eye steak with pineapple-soy-ginger marinade, pomme puree & sautéed broccoli.....	54

** We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above ****SIDES**

sautéed baby spinach.....	6	sautéed broccoli.....	6	sautéed french beans.....	6	horseradish slaw.....	3
herbed french fries.....	5	sweet potato fries.....	6	pomme puree.....	5	yuka mash.....	6

HOME MADE DESSERTS

Chocolate Lava Cake with vanilla bean ice cream, house made whipped cream & strawberry coulis.....	9
True Key Lime Pie served with house made whipped cream & fresh lime zest.....	10
Silky Italian Tiramisu over a belgian milk chocolate sauce.....	11

Some Menu Items Will Return When Markets Stabilize. We Appreciate Your Understanding & Continued Support.