ESTABLISHED 2009

FIRE & OAK

MONTVALE, NEW JERSEY

STARTERS

Spinach & Artichoke Dip
warm corn tortillas, sour cream & salsa 14

Crispy Truffle Parmesan Fries
aged parmesan & white truffle oil 16

BBQ Chicken Lollipops
blue cheese dipping sauce & celery 15

F&O Mac 'n' Cheese
signature cheese blend & herb panko crust 12

Braised Wagyu Beef Meatballs
sage ricotta, house marinara, grilled bread 18

Crispy Coconut Gulf Shrimp
orange horseradish marmalade 16

P.E.I. Mussels "Fra Diavolo"
spicy marinara & grilled rustic bread 20

Sesame Tuna Flatbread
tomato tapenade, mache & wasabi aioli 18

ROMAN PIZZA

Super Margarita
melted buffalo mozzarella, fresh basil, oregano, extra virgin olive oil & sea salt 16

Cup & Char
signature cheese blend, ezzo pepperoni, sweet cherry peppers, fresh parsley 17

The Fun Guy
roasted mushrooms, caramelized onions, montrachet cheese, balsamic reduction 18

SIMPLY GRILLED

Topped with our Signature Shallot Herb Butter

10oz Cedar River Flat Iron 42
10oz Center Cut Filet Mignon 49
16oz Cedar River Rib Eye 48
14oz Prime New York Strip 54

Loch Duart Salmon 32
Ahi Tuna Mignon 36
Atlantic Swordfish Steak 32
Served with Choice of Side

SIDES

French Fries 5
Sweet Potato Fries 6
Pomme Puree 6
Horseradish Slaw 4
Sautéed Broccoli 6
Steamed Broccoli 6
Sautéed Baby Spinach 7
Sweet Potato & Poblano Hash 6
Loaded Baked Potato 9
Yuka Mash 5

SIGNATURE SALADS

Add Grilled…Loch Duart Salmon +15 Impossible Vege Burger +10
Gulf Shrimp +10 Organic Chicken +8 Filet Mignon +16

Organic Baby Greens
roasted beets, brioche croutons, pecans, goat cheese, house vinaigrette 14

Romaine Caesar Salad
brioche croutons, shaved grana padano & classic caesar dressing 15

B.L.T. "Wedge" Salad
peppered bacon, organic bibb lettuce, beefsteak tomatoes, vidalia onion, crumbled blue cheese & blue cheese dressing 16

Sesame Tuna Steak Salad
baby greens, soba noodles, broccoli, mango, avocado, ginger citrus vinaigrette & thai peanut sauce 24

Chilled Shrimp Cobb Salad
apple wood bacon, sliced egg, cucumber, cherry tomatoes, shaved red onion, avocado, choice of dressing 26
(house vinaigrette, ranch, blue cheese, caesar, citrus, maple vinaigrette)

Blackened Loch Duart Salmon Salad
baby greens, toasted pumpkin seeds, pomegranate seeds, roasted sweet potatoes, caramelized onions, blue cheese, maple vinaigrette 32

BURGERS & SANDWICHES

Served with Choice of French Fries or Horseradish Slaw

Fire & Oak Burger
aged yellow cheddar, apple wood maple bacon, toasted brioche bun 20

Grilled Chicken Sandwich
peppered bacon, jack cheese, lemon aioli, beefsteak tomato, pickles 18

Plant Based Impossible Burger "Double Stack"
aged yellow cheddar, fully dressed with cajun remoulade 18

B.L.T. Sandwich
apple wood bacon, bibb lettuce, beefsteak tomato, melted swiss cheese, sunny-side egg, mayo, toasted rustic bread 18

Crispy Cod Fish Sandwich
lemon aioli, bibb lettuce, beefsteak tomato, pickles, brioche bun 22

Seared Loch Duart Salmon Burger
cajun remoulade, bibb lettuce, beefsteak tomato, house made pickles 23

Prime Rib French Dip
caramelized onions, swiss, horseradish cream, toasted baguette, au jus 24

ENTREES

Fusilli Pasta with Organic Chicken
sun-dried tomatoes, arugula, san marzano tomato basil cream sauce, aged parmesan, fresh basil oil 22

Rotisserie Free Range Half Chicken
pomme puree, sautéed haricots vert & natural herb au jus 26

Sherry Glazed Loch Duart Salmon
coconut jasmine rice, gingered snow peas, soy miso broth 32

Blackened Atlantic Swordfish Steak
roasted sweet potato & poblano hash, "voodoo" sauce & pico de gallo 32

BBQ Pork Ribs
fall off the bone danish ribs with herbed french fries & horseradish slaw 28

Grilled Cedar River Farms Flat Iron Steak
yuka mash, sautéed baby spinach, fresh herb chimichurri 42

Dinner Features Are For Dining In Only & Are Limited Availability

Water & Bread Service Is Available Upon Request

22% Gratuity on Parties of 6 or More

WEEKLY DINNER FEATURES

Monday - Oyster Night $1.50 east coast oysters on the half shell
Tuesday - Sushi Night half priced select rolls
Wednesday – Whole Fish Night grilled with lemon caper sauce
Thursday - Lobster Night shanghai or steamed with side *(limited availability)*
Friday - Braising Night chef's seasonal slow braised inspiration
Saturday - Surf & Turf seasonal chef's inspiration
Sunday - Wine Lovers Night 25% off all bottles of wine