

**STARTERS**

<b>Organic Baby Greens Salad</b> roasted beets, brioche croutons, pecans & goat cheese, house vinaigrette.....	13
<b>Spinach &amp; Artichoke Dip</b> yellow corn tortillas, fresh salsa & sour cream.....	15
<b>Truffle Parmesan Fries</b> shoe string fries with white truffle oil & aged parmesan.....	16
<b>BBQ Organic Chicken Lollipops</b> crumbled blue cheese dipping sauce & celery.....	15
<b>Fire &amp; Oak Mac 'n' Cheese</b> signature cheese blend & herb garlic panko crust.....	13
<b>Crispy Coconut Gulf Shrimp</b> orange horseradish marmalade.....	17
<b>Pan Roasted P.E.I. Mussels</b> spicy house tomato sauce & grilled rustic bread.....	20
<b>Sesame Crusted Tuna Flatbread</b> sun-dried tomato tapenade, wasabi aioli & mache.....	18

**DETROIT STYLE PIZZA***please allow 20 minutes for cooking*

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

**ENTREE SALADS**

<b>Classic Chicken Caesar</b> baby romaine, brioche croutons, grana padano & house caesar dressing.....	22
<b>Sesame Seared Rare Tuna</b> soba, stir-fried broccoli, mango, avocado, peanut sauce & citrus vinaigrette.....	24
<b>Chilled Shrimp Cobb Salad</b> 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
<b>Blackened Loch Duart Salmon Salad</b> 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*

<b>Fire &amp; Oak Burger</b> signature beef blend, aged yellow cheddar, apple wood pepper bacon, house pickles.....	21
<b>Grilled Chicken Sandwich</b> apple wood pepper bacon, monterey jack cheese, lemon herb aioli.....	19
<b>Vegetarian Burger Double Stack</b> aged yellow cheddar & chipotle remoulade.....	18
<b>Seared Loch Duart Salmon Burger</b> lemon herb aioli, bibb lettuce, beefsteak tomato, brioche bun.....	25

**ENTREES**

<b>Fusilli Pasta</b> pulled organic chicken, sun-dried tomatoes, arugula, tomato basil cream sauce, parmesan.....	23
<b>Rotisserie Dutch Country Chicken</b> pomme puree, sautéed french beans, herb pan jus.....	27
<b>Pecan Crusted Loch Duart Salmon</b> lemon butter caper sauce, pomme puree & sautéed broccoli.....	34
<b>Campfire Barbeque Pork Ribs</b> fall off the bone ribs, herbed french fries & horseradish slaw.....	32
<b>Blackened Atlantic Swordfish</b> roasted sweet potato & poblano hash, "voodoo" sauce & pico de gallo.....	34
<b>Cedar River Farms Flat Iron Steak</b> yuka mash, sautéed baby spinach, fresh herb chimichurri.....	42

**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**

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

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