STARTERS
Seasonal Soup of the Day  p.a.
Sweet Potato Corn Chowder  7
Truffle Parmesan Fries 12
Fire & Oak Mac ‘n’ Cheese  11
Spinach & Artichoke Dip  13
BBQ Chicken Lollipops  14
Crispy Calamari & Artichoke Hearts  16
Seared Maryland Style Crab Cake  15
P.E.I. Mussels “Fra Diavolo”  16
Braised Filet Mignon Quesadilla  15
Sesame Tuna Flatbread, mache & wasabi aioli  15
Crispy Fried Oysters, creamed spinach & chipotle hollandaise  15

SUSHI
California Roll  12
Coconut Shrimp Roll  13
Vegetable Roll  10
Green Dragon Roll  15
Thai Tuna Roll  13
Rainbow Roll  16
Salmon Mango Roll  13
Spicy Tuna Roll  12
Crispy Volcano Roll  16
Spicy Ahi Tuna Tartar with avocado  16
Hamachi Sashimi with melon & chili citrus  16

RAW BAR
Beau Soleil Oysters  3.00 each
Kumamoto Oysters  3.50 each
Chilled Colossal Crabmeat Cocktail  18
Chilled Shrimp Cocktail  15
Raw Bar Sampler  48
three beau soleil & three kumamoto oysters, chilled shrimp & colossal crabmeat cocktail

FROM THE GRILL
Topped with Sea Salt Herb Butter & Served with Choice of Signature Side
10oz Hanger Steak  32
10oz Filet Mignon  44
16oz Rib Eye  44
24oz Bone-In “Cowboy” Rib Eye  49
14oz Prime New York Strip  48
Double Cut Berkshire Pork Chop  34
Scottish Salmon  28
Tuna Mignon  32
Atlantic Swordfish Steak  32

SIGNATURE SIDES
Herbed French Fries  5
Horseradish Slaw  4
Loaded Baked Potato  7
Seasonal Vegetable  6
Coconut Black Rice  5
Sautéed Spinach  6
Gingered Snow Peas  5
Sautéed Asparagus  8
Manchego Scalloped Potatoes  8
Rock Shrimp & Jalapeno Soft Polenta  7
Chive Whipped Yukon Gold Potatoes  6

SALADS
ROASTED BEETS & MONTRACHET CHEESE  14
candied pecans, mache, beet reduction & truffle vinaigrette
BABY KALE CAESAR  12
brioche croutons, shaved grana padano & classic caesar dressing
B.L.T. SALAD  15
peppered bacon, beefsteak tomato, vidalia onion, bibb lettuce, blue cheese dressing
SESAME TUNA STEAK SALAD  18
blackwheat soba, asian vegetables, mango, avocado, citrus vinaigrette, peanut sauce
GRILLED CHICKEN SALAD  17
mixed greens, tortilla crisps, ginger citrus vinaigrette, peanut sauce
MARKET GREENS  10
bacon, egg, onion, tomato, cucumber, radish, herbed croutons, choice of dressing
Choose a Dressing: Caesar, Ginger Citrus, Blue Cheese, Balsamic, House or Ranch
(Add Grilled.....Shrimp +8  Chicken +6  Salmon +14  Blackened Filet Mignon +10)

BURGERS & SANDWICHES
Served With Choice of Herbed French Fries or Horseradish Slaw
FIRE & OAK BURGER  17
aged cheddar, peppered bacon, bibb lettuce, tomato, vidalia onion & homemade pickles
DRIED AGED BURGER DELUXE  20
aged blue cheese, caramelized vidalia onions, bibb lettuce, beefsteak tomato & pickles
FRESH FISH SANDWICH  18
bibb lettuce, beefsteak tomato, vidalia onion, homemade pickles & remoulade
BEEF SHORT RIB SANDWICH  17
slow roasted beef short rib, poblano peppers & melted monterey jack cheese

PASTA & RISOTTO
PENNE WITH ROTISSERIE CHICKEN  22
sun-dried tomatoes, arugula, tomato basil cream sauce, parmesan cheese & basil oil
LINGUINI WITH SHRIMP & CRABMEAT  29
sauteed gulf shrimp, lump crabmeat, shallots, peas, saffron lobster cream sauce
SEAFOOD RISOTTO  28
seared day boat scallops, rock shrimp, calamari, green peas, asparagus, lobster broth

ENTREES
ROTISSERIE ORGANIC HALF CHICKEN  27
roasted garlic whipped yukon gold potatoes, sauteed haricots vert & natural herb au jus
SHERRY GLAZED SCOTTISH SALMON  29
coconut black forluiden rice, gingered snow peas, soy miso broth
BLACKENED ATLANTIC SWORDFISH STEAK  32
roasted sweet potato, poblano pepper & crab hash, vodka sauce & pico de gallo
CRISPY VEAL MILANESE  28
arugula, red onion & cherry tomato salad with red wine vinaigrette & grana padano
SEVEN SPICE SEARED AHI TUNA MIGNON  32
soba noodle & shitake mushroom stir-fry, wasabi aioli, sesame seeds & crispy onions
PAN ROASTED NORTH ATLANTIC HALIBUT  34
rock shrimp & jalapeno soft polenta, grilled asparagus, tomatillo-avocado salsa verde
PAN SEARED CRAB CAKES  32
maryland style lump crab cakes served with french fries, horseradish slaw & remoulade
FIRE & OAK BBQ PORK RIBS  29
fall off the bone danish ribs with herbed french fries & horseradish slaw
AGED BLUE CHEESE CRUSTED FILET MIGNON  44
roasted garlic whipped yukon gold potatoes, sauteed baby spinach & port wine demi glaze
ROASTED KING CUT PRIME RIB  44
aged prime rib, roasted on the bone served with a loaded baked potato
Add Small Caesar or Market Greens Salad to Any Entrée  +5

WEEKLY DINNERT FEATURES
Monday : Oyster Night - Chilled East Coast Oysters on the Half Shell
Tuesday: Sushi Night - Half Priced Sushi Rolls
Wednesday: Meat Lover’s Night - Dry Aged Steaks & Specialty Meat Dishes
Thursday: Lobster Night - Shanghai, Steamed & Crab Stuffed (Limited Availability)
Friday: Braising Night - Chef’s Seasonal Slow Braised Inspiration
Saturday: Surf & Turf - Seasonal Chef’s Inspiration
Sunday: Prime Rib Night - Queen Cut with Loaded Potato & Small House Salad
* * * DINNER FEATURES ARE FOR DINING IN ONLY & ARE LIMITED AVAILABILITY * * *
WATER & BREAD SERVICE IS AVAILABLE UPON REQUEST
2018 MV DINNER