

GRILL HOUSE & COCKTAIL BAR

FRESH ~ LOCAL ~ SUSTAINABLE

Our philosophy is simple; source the very best regional products, prepare these ingredients over real burning wood, and serve this delicious food in a pure and uncontrived manner. Our name says who we are; a restaurant about the complex flavors of real burning wood (FIRE) from the land of the great lakes (LAKE).

TO SHARE OR NOT

Cheese & Charcuterie Board	24
local honeycomb, grilled sourdough,	
dried fruits	

Mega Pretzel 2 lb. warm pretzel, beer cheese, honey mustard

Eichten's Cheese Curds 14 spicy ranch, smoked ketchup

Chicken Wings 17 chicken fat braised, pepperoncini. Calabrian chili barbeque sauce

Mezze Plate 22 hummus, babaganoush, htipiti, grilled pita, fresh seasonal vegetables

16 Pork Belly honey & roasted garlic, jalapeño creamed corn

Beef Barbacoa Loaded Fries 14 chili braised beef, beer cheese. pico de gallo

SIMMERED & TOSSED

9

17

Soup of the Day ask server for details **Grilled Caesar Salad** 17

whole grilled romaine, house-made croutons, parmesan

Winter Salad

Tuscan mixed greens, roasted pear d'Anjou, candied pepitas, craisins, blue cheese, honey cider vinaigrette

Roasted Corn Salad 17 organic greens, pico de gallo, queso fresco, cucumber, avocado, fire-roasted corn, tortilla chips, chipotle ranch dressing

add to any salad

Grilled Chicken Shrimp (4) 10 Salmon* 10 Steak*

ROTISSERIE & OVEN

Half Rotisserie Chicken 27 sour cream herb mashed potatoes, charred sweet corn

19 Rotisserie Chicken Flatbread barbeque rotisserie chicken, green onion, jack cheese

Margherita Flatbread 18 heirloom tomato, mozzarella di bufala, basil

Fennel Sausage Flatbread 19 aged mozzarella, spicy tomato sauce, roasted garlic

HOUSE SPECIALTIES

Pan Roasted Salmon* 38 quinoa, lemon-garlic spinach, lemon beurre blanc

Steamed Mussels 22 white wine, shallots, garlic, fresh parsley

Cider Fish & Chips potato wedges, tartar sauce, grilled lemon

Garganelli Pasta 27 seasonal herbs and vegetables, toasted parmesan cream, grilled sourdough

Pasta of the Day mrkt price ask server for details

GRILL~ MESQUITE

NY Strip* 64 potato wedges, grilled broccolini, garlic butter

Prime Filet* 57 herb roasted fingerling potatoes, grilled asparagus

35

Flat Iron Steak Frites*

fries, bordelaise sauce **Smoked Pork Ribs** half 24 / full 38 Calabrian chili barbeque sauce, jalapeño-cheddar skillet cornbread

STACKED & CRAFTED

all sandwiches include choice of French fries, onion rings or house salad

make your fries truffle-parmesan, garlic-herbs, or sweet potato fries 3

18 FireLake Burger prime beef, American cheese, chipotle sauce, dill pickle, white onion, lettuce, brioche bun

add thick-cut bacon 3 add organic cage free fried egg 3

Field Burger 18 black bean, sweet corn, and chickpea burger, fried onions, roasted mushrooms, lettuce, tomato, pickled vegetables, ginger-avocado mayo, multi-grain bun

Chicken Club 18 grilled chicken breast, bacon, avocado, jack cheese, roasted red pepper, red onion, honey mustard, brioche bun

IN ADDITION...

Herb Roasted Fingerling Potatoes 9 Sour Cream Herb Mashed Potatoes 9 **Roasted Cauliflower Florets** smoked yogurt Street Corn Esquites tajin mayo, queso fresco **French Fries** truffle parmesan or garlic-herbs **Grilled Broccolini** parmesan cheese **Grilled Asparagus** parmesan cheese **Onion Rings Sweet Potato Fries French Fries** salted

LOCALLY GROWN

We are indebted to our local growers for their commitment to excellence in helping us provide a real Taste of Place for you. We want you to experience the wealth and depth of real Midwestern food.

The best ingredients, lovingly grown, prepared, and served in a warm and timeless environment.

We are happy to split plates upon request for an additional \$3. Substitutions are subject to additional charges. Parties of 6 or more guests are subject to a 20% gratuity.