

## Starters

### Fire Roasted Fresh Salsa

Roma tomatoes, poblanos, jalapeños and garlic roasted in our wood-fired oven, blended with cilantro, onion and a hint of citrus, served with homemade tortilla chips.

### Wood Fired Chicken Quesadillas

Decorated with fresh cilantro and our special red & white sauces.

### FireCrackers

Four crisp egg rolls stuffed with mushrooms, vegetables and Monterey Jack, served with a sweet & spicy dipping sauce.

### Black Bean Dip

A warm blend of black beans, Monterey Jack, jalapenos and cumin, sprinkled with avocados, tomatoes, sour cream and cilantro.

### Asiago Crab Dip

Creamy dip of fresh crab, Asiago, cream cheese, red pepper and a hint of citrus, topped with mozzarella, baked to perfection and served with won ton chips.

### Crispy Calamari

Lightly breaded, served with remoulade and lemon aioli for dipping

### Southwestern Crab Cakes

Seasoned southwestern-style, fried to a golden brown, topped with ribbons of sour cream sauce and an avocado aioli.

### Korean Wraps

Thinly sliced, tender prime rib in a traditional Korean marinade. Served with Romaine leaves, sweet & sour sauce, hot & spicy sauce, and a mini-buffet of fixings.

### Wood Fired Flat Bread

Topped with melted mozzarella and Parmesan, served with a roasted red pepper dip.

### The following fresh toppings are available:

roasted corn	diced red onions
calamata olives	jalapeños
mushrooms	green onions
tomatoes	roasted red peppers
caramelized red onions	

## Salads

*Our Homemade Dressings: Red Wine Vinaigrette, Citrus Caesar, Chipotle Ranch, Asian Sesame Vinaigrette, Bleu Cheese, Creamy Horseradish & Dill*

### Citrus Caesar

Fresh romaine, calamata olives, Roma tomatoes and croutons, tossed with a Lemon-Caesar dressing.

*Available with Hickory-Grilled Chicken*

### BBQ Chicken Salad

Wood-fired BBQ chicken, fresh greens, Roma tomatoes, roasted corn, fresh green beans, tossed with croutons in a spicy Asian sesame dressing.

### Crab Cake Salad

Two Southwestern Crab Cakes over garden greens, crispy red tortilla strips, red onion, tossed with Green Goddess dressing, hickory-grilled corn, avocado and Roma tomatoes.

### Steak Salad

Hickory-grilled sirloin, red wine vinaigrette, red potatoes, crumbled bleu cheese, Roma tomatoes, fresh green beans, red onions and croutons.

*Instead of steak, substitute hickory-grilled portabella mushrooms.*

### A Smaller Salad

With roasted corn, Roma tomatoes, red onions, fresh green beans, croutons, your choice of homemade dressing.

### A Smaller Caesar

With Roma tomatoes, calamata olives, croutons, tossed in our Citrus Caesar dressing, and sprinkled with Parmesan.

## Soup

**Today's Soup  
Cup or Bowl**

## Burgers

*Served with One Side Dish*

### Cheeseburger

Your choice of cheese: American, cheddar, provolone, Monterey Jack or Pepper-Jack. Served with lettuce, tomato and onion on toasted sesame seed bun.

### Brewery Burger

Cheddar, magic mayo, lettuce, tomato, red onion, on a sourdough bun.

### The Old Flame Burger

American cheese, ketchup, mustard, pickles, lettuce, tomato, caramelized red onions, on sesame seed bun.

### Mushroom Burger

Monterey Jack, sautéed portabella mushrooms, chipotle-mayo, lettuce, tomato, on sourdough bun.

### Veggie Burger

Homemade, presented with Monterey Jack, chipotle-mayo, lettuce, tomato, red onion, on sourdough bun.

### Baja Burger

Pepper-Jack cheese, sliced avocado, jalapeno-mayo, lettuce, tomato, on sourdough bun.

## Side Dishes

**Cheese & Macaroni  
Sautéed Vegetables**

**French Fries**

**Spicy Coleslaw**

**Smashed Potatoes**

**Pinto Beans**

**Baked Potato**

**Almond Rice**

**Roasted Red Potatoes**

*Complimentary Cornbread Available*

*Upon Request*

## Sandwiches

*Served with One Side Dish*

### FireWorks Club

Ham, peppered bacon, rotisserie chicken, on toasted wheat with Pepper-Jack cheese, lettuce, tomato and sun-dried tomato mayo.

### Grilled Chicken Breast Sandwich

With Monterey Jack, lettuce, tomato, red onion, on sourdough bun with avocado-cilantro mayo.

### Beef Brisket Sandwich

With melted cheddar and caramelized red onions, on toasted onion bun with your choice of homemade BBQ sauces.

### Not Your Mom's Chicken Salad

Rotisserie chicken mixed with mayo, pineapple, celery and toasted almonds, on toasted wheat with lettuce and tomato.

### Prime Rib Sandwich

Wood-fired, served au jus and open-faced on grilled sourdough.

### Philly Cheese Steak Sandwich

Thinly sliced petite filet, Pepper-Jack cheese, sautéed onions and peppers, topped with cheese sauce, served on toasted hoagie roll.

### Greek Vegetarian Sandwich

Hickory-grilled portabella mushroom cap, pepperoncinis, roasted red peppers and feta cheese, garnished with homemade hummus, lettuce, avocado and red onion, served on toasted ciabatta bread.

### BBQ Pork Sandwich

Slow-roasted and thinly sliced, smothered in our traditional BBQ sauce, caramelized red onions, melted cheddar, topped with our spicy cole slaw and served on toasted onion bun.

### BBQ Chicken Sandwich

Rotisserie chicken simmered in our traditional BBQ sauce, topped with sautéed onions, crispy bacon and American cheese, served on sourdough bun.

## Wood Fired Pizza

### The Original Cheese Pizza

Parmesan and mozzarella melted over homemade marinara.

### Pizza Margherita

Mozzarella, seasoned olive oil, fresh basil, roasted garlic and vine-ripened tomatoes on homemade crust, wood-fired until wonderful.

### Prime Rib Pizza

Spit-roasted Prime Rib, onions, mushrooms, sweet peppers, layered over cream cheese and horseradish, topped with Jack, cheddar and Parmesan.

### The Veggie Works

Mushrooms, black olives, onions, peppers and pepperoncinis over homemade marinara, topped with melted mozzarella and Parmesan.

## Wood Fired Favorites

*Served with Two Side Dishes.*

### Wood Fired Rotisserie Chicken

A whole half-chicken seasoned and slowly roasted.

### Santa Fe BBQ Chicken

Boneless breast rubbed with southwestern spices, hickory-grilled and glazed with our traditional BBQ sauce, topped with grilled corn and black bean salsa.

## Seafood

*Served with Your Choice of House or Caesar salad, or a Bowl of Soup, and Two Side Dishes.*

### Bayou BBQ Shrimp

Prosciutto-wrapped shrimp stuffed with Gouda. Skewered, hickory-grilled and glazed with our sweet BBQ sauce.

### Paradise Island Shrimp

Hickory-grilled and topped with a subtly sweet coconut sauce, sprinkled with toasted coconut.

### Thai Chicken Pizza

Rotisserie chicken, Thai peanut sauce, onions, red peppers, jalapenos and mozzarella, wood-fired and decorated with ribbons of sweet & spicy red chili sauce.

### Molokai Pie

Pineapple, Canadian bacon, cream cheese, red peppers and marinara, topped with mozzarella and sprinkled with Parmesan.

### Bird, BBQ & Beyond

Roasted chicken, our sweet BBQ sauce, caramelized red onions and mozzarella.

### The Midnight Special

Layers of pepperoni, homemade marinara, cream cheese, fresh mushrooms and mozzarella.

### Rotisserie Pork Loin

Seasoned medallions slowly roasted on our wood-fired spit until tender and juicy.

### Baby Back Ribs

**HALF RACK OR FULL RACK**  
Pork ribs rubbed with special herbs and spices, slow cooked until tender, finished on the hickory grill, served with your choice of homemade BBQ sauce.

### Wasabi Tuna

Fresh yellowfin filet with soy-lime ginger glaze, grilled to medium-rare, topped with pickled onion slaw and wasabi-avocado crema.

### Today's Fresh Fish

Hickory-grilled to perfection, presented in your choice of styles.

## Legends

### Bourbon Street Chicken

Sautéed breast lightly blackened with Cajun spices, topped with a cream sauce, served with your choice of two side dishes.

### Backdraft Brisket

Hand rubbed with its own blend of spices, slow cooked and served with your choice of homemade BBQ sauce and two side dishes.

### Savory Short Ribs

Beef short ribs slowly braised and topped with a mouthwatering whiskey reduction sauce, served on a bed of smashed potatoes with your choice of one side dish.

### Crispy Catfish

Tender, flaky Catfish dipped in cornmeal, pan-seared to a golden brown, brushed with lemon-red pepper butter, served with your choice of two side dishes.

### Chicken Enchiladas

Two flour tortillas stuffed with hickory-grilled chicken, cream cheese and southwest veggies, topped with poblano-cream sauce, Monterey Jack and guacamole, served with pinto beans and cilantro-lime rice.

### Chicken Milan

Sautéed breast medallions adorned with roasted red peppers, sautéed mushrooms, fresh basil, provolone and a rich, velvety beurre blanc sauce. Served with your choice of two side dishes.

### Chicken & Biscuits

Rotisserie chicken, peas, carrots, celery and onions in a rich cream sauce, served over two big buttermilk biscuits with smashed potatoes and your choice of one side dish.

## Sweetness

**Rocky Road Cake**  
**Cola Cake A La Mode**  
**Cinnamon Crème Brulee**

**Raspberry Not Tiramisu**  
**N'awlins Bread Pudding**  
**Seasonal Cheesecake**

## Beef

*Served with Your Choice of House or Caesar salad, or a Bowl of Soup, and Two Side Dishes.*



USDA Choice Beef ♦ Aged 21 Days for Maximum Tenderness ♦ Grilled over our Live Hickory Fire for Ultimate Flavor

**Top Sirloin 8oz**  
**Filet Mignon 6oz or 8oz**  
**New York Strip 12oz**  
**Ribeye 12oz**

**Complement Your OMAHA STEAK in One of FireWorks' Famous Styles**

**Soprano's Style** *Served on Sicilian sauce of garlic, tomatoes and fresh herbs.*

**Au Poivre Style** *Adorned with brandied peppercorn cream sauce.*

**Blue Walnut Style** *Presented on Port wine sauce, with bleu cheese-walnut topping.*

**Portabella-Gorgonzola Style** *Topped with melted Gorgonzola and sautéed portabella mushrooms, served on a bed of Gorgonzola cream sauce.*

**Rotisserie Prime Rib** *Carefully aged, rubbed with the perfect blend of spices, slow roasted on our wood-fired rotisserie spit and presented au jus.*  
**Eight, Twelve or Sixteen Ounce**  
**Larger cuts and blackened available**

**Ribeye Rangoon** *Marinated and glazed with a red wine sauce.*