

STARTERS

- Spinach Artichoke Dip** \$7
with roasted peppers & feta
- Crispy Calamari** \$8
tomato basil vinaigrette & shaved parmesan
- Fried Shrimp** \$8
with cocktail sauce
- Bruschetta** \$6
served on a crostini with balsamic marinated tomatoes and gruyere cheese
- Spring Rolls** \$8
asian marinated chicken, noodles, wasabi aioli and ginger soy
- Praline Green Tomatoes** \$8
pecan & brown sugar fried tomatoes with shaved parmesan & tomato aioli

SOUPS & SALADS

- Tomato Basil Soup** Bowl \$6 Cup \$4
- She Crab Soup** Bowl \$7 Cup \$5
- Soup Du Jour** Market Price
- Chicken Caesar Salad** sm \$7 lg \$9
grilled chicken over romaine hearts, shaved parmesan, croutons, and anchovy aioli
- Mediterranean Salad** sm \$8 lg \$10
grilled chicken, kalamata olives, red onions, tomatoes, pepperoncini, cucumbers, & feta with citrus vinaigrette
- Seared Tuna Salad** sm \$8 lg \$10
sesame crusted tuna, asian marinated cucumbers, wasabi aioli with a fried wonton & ginger soy

BAR PLATES

- Barbecue Fried Chicken Drums** \$7
served with a side of mashed potatoes
- Steak Frites** \$12
hard seared sirloin with fries & herbed butter
- Fish and Chips** \$11
crispy beer battered, fries, & malt vinegar emulsion

SANDWICHES

- Sunfire Bistro Burger** \$9
house ground beef served on a kaiser roll with lettuce, tomato, & red onion
- Salmon BLT** \$9
salmon with praline crusted fried green tomatoes, lettuce, & bacon on sourdough with a tomato aioli
- Falafel** \$7
grilled chickpea & parsley croquette with cucumbers, tomato, & dill yogurt
- Land and Sea Club** \$10
crab salad, grilled steak, lettuce, tomato, & pickled onion
- Seafood Po Boy** \$9
fried oysters, mussels, shrimp, & calamari with lettuce, tomato, & tartar sauce
- Gyro** \$9
ground beef and lamb with romaine, cucumbers, tomatoes, and shaved onions with dill yogurt

ENTREES

- Three Cheese Beef Lasagna** \$13
chevre, mozzarella, and ricotta with tomato sauce and crispy shallots, comes with a small side salad
- Pork Loin** \$13
with maple glazed apples & mashed potatoes
- Crab Cakes** \$15
with rice pilaf, asparagus & a lemon caper cream
- Grilled Sirloin** \$14
over wild rice pilaf with onions, mushrooms, bell peppers, & bordelaise
- Grilled Salmon** \$15
wild rice pilaf & sautéed spinach with lemon dill cream sauce
- Shrimp and Grits** \$13
traditional tasso cream sauce over creamy grits
- Filet Mignon** \$17
grilled over mashed potatoes & asparagus topped with bordelaise