

THE FIREHOUSE

RESTAURANT

~~APPETIZERS~~

MIXED GREENS

FRIED GREEN TOMATOES, FETA AND MANZANILLA OLIVES
PICKLED RED ONIONS, SPICED ALMONDS AND GREEN GODDESS DRESSING
\$5

SPRING BEET SALAD

ROASTED BEETS, STRAWBERRIES, PICKLED ONIONS AND WATERCRESS
FRESH GOAT CHEESE AND STRAWBERRY BALSAMIC VINAIGRETTE
\$10

CHÈVRE & ASPARAGUS BISQUE

DELTA ASPARAGUS, LEEKS AND SPINACH BLENDED IN A GOAT CHEESE-INFUSED VELOUTÉ
HERB-ENCRUSTED GOAT CHEESE CROQUETTE
CUP \$6 ~~ BOWL \$11

ASPARAGUS AND PORK BELLY

SLOW-ROASTED PORK BELLY WITH WHITE WINE AND HERBS
GRILLED DELTA ASPARAGUS WITH PORCINI SHALLOT CRÈME
ENGLISH PEAS AND WATERCRESS
\$11

SMOKED TENDERLOIN CARPACCIO

HERBED CHÈVRE CROQUETTE AND BAGUETTE CROSTINI
CAPERS, ONIONS, PARMIGIANO-REGGIANO AND WHITE TRUFFLE OIL
\$12

CRAB CAKE CHILPACHOLE

VERACRUZ-STYLE TOMATO-CHIPOTLE BOUILLABAISSÉ
ROASTED CORN-BLACK BEAN SALSA
\$15

~~ENTRÉE SALADS~~

SHRIMP PAD THAI SALAD

LEMONGRASS-POACHED TIGER PRAWNS WITH CRYSTALIZED GINGER AND TOASTED PEANUTS
TATSOI, NAPA CABBAGE, SWEET PEPPERS, CUCUMBERS AND CILANTRO
CELLOPHANE NOODLES AND SWEET SOY-PEANUT-COCONUT VINAIGRETTE
\$16

HEARTS OF ROMAINE CAESAR

WHOLE LEAVES OF CRISP LETTUCE AND HOUSE-MADE DRESSING
ANCHOVIES AND SHAVED PARMIGIANO-REGGIANO
~CHOICE OF CHARGRILLED CHICKEN, SAUTÉED TIGER PRAWNS OR MARINATED STEAK~
\$16

BROWN DERBY CLASSIC

MARINATED RIB-EYE, MIXED GREENS, AVOCADO, FRESH TOMATO
HARD-COOKED EGG, APPLEWOOD BACON AND CREAMY BLUE CHEESE DRESSING
\$16

MEXICALI CHICKEN SALAD

CHARGRILLED CHICKEN BREAST WITH ANCHO CHILES, CUMIN AND LIME
PICKLED CHAYOTE SQUASH, RADISHES, BABY CORN, BLACK BEANS AND CRISP JICAMA
PRICKLY PEAR YOGURT VINAIGRETTE
\$14

THE FIREHOUSE

RESTAURANT

~~SANDWICHES~~

SERVED WITH CHOICE OF FRIES OR MIXED GREENS

VEGETARIAN SANDWICH

FRIED GREEN TOMATOES, FRESH MOZZARELLA, CARAMELIZED ONIONS AND SWEET PEPPERS
CREOLE PEPPER AIOLI AND ROMAINE SALAD SERVED ON GRILLED FOCACCIA
\$11

APPLE & BRIE STEAK SANDWICH

MARINATED RIB-EYE CHARGRILLED WITH OVEN-ROASTED APPLES AND BRIE CHEESE
CARAMELIZED APPLE CHUTNEY AND CRISP WATERCRESS SALAD ON GRILLED FOCACCIA
\$16

MOROCCAN CHICKEN SANDWICH

CHARGRILLED WITH RAS EL HANOUT SPICES AND GREEN TOMATO CHUTNEY
SERVED ON A FRESH BAKERY ROLL WITH SAFFRON AIOLI
\$12

STEAKHOUSE BURGER

CHARGRILLED NIMAN RANCH BEEF WITH CARAMELIZED ONIONS AND SAUTÉED MUSHROOMS
SERVED ON A BAKERY ROLL WITH HORSERADISH HAVARTI AND PEPPERCORN AIOLI
\$14

~~ENTRÉES~~

FRESH FISH TACOS

THE DAILY CATCH FROM OUR LOCAL WATERS AND AROUND THE WORLD
HONEY-CUMIN GLAZE, CILANTRO AIOLI AND MANGO-AVOCADO-CUCUMBER SLAW
\$15

CAJUN CHICKEN PAELLA

PAN SEARED WITH A SMOKED PAPRIKA RUB AND SWEET PEPPER RELISH
SAFFRON RISOTTO WITH ENGLISH PEAS, LINGUIÇA AND ROMA TOMATOES
\$14

ADOBO TENDERLOIN TIPS

SAUTÉED FILET MIGNON WITH GARLIC, CHILIES, LIME AND QUESO FRESCO
CRISP FRIED POLENTA WITH BLACK BEAN VINAIGRETTE AND ROASTED CORN SALSA
\$16

SESAME SEA SCALLOPS

PAN SEARED WITH A SWEET AND TANGY CITRUS GLAZE
BAMBOO JADE RICE AND COCONUT-GREEN CURRY NAGE AND ASIAN PEAR-SCALLION SALAD
\$22

BOLOGNESE BUCATINI

HOUSE-MADE PORK SAUSAGE WITH A ROASTED GARLIC-TOMATO CREAM SAUCE
CARAMELIZED ONIONS, FRESH TOMATOES, CAPERS AND OLIVES
PARMIGIANO-REGGIANO AND THREE CHEESE FOCACCIA
\$15

RISOTTO PRIMAVERA

ASPARAGUS, SPINACH, ENGLISH PEAS AND CIPOLLINI ONIONS
PICKLED FENNEL-WATERCRESS SALAD AND PARMIGIANO-REGGIANO
\$12

DENEB WILLIAMS ~ EXECUTIVE CHEF

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.
SPLIT CHARGE OF \$5 FOR ENTRÉES. SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF EIGHT OR MORE.
A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.

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WWW.FIREHOUSEOLDSAC.COM