



MIDDAY MENU

MONDAY ~ FRIDAY
2:30 PM ~ 4:45 PM

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 BOUILLABAISSE
ROASTED CORN-BLACK BEAN SALSA
\$15

BROWN DERBY CLASSIC SALAD

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

STEAKHOUSE BURGER

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

MOROCCAN CHICKEN SANDWICH

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

1112 SECOND STREET • SACRAMENTO, CA 95814 • 916.442.4772
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