

Starters

Fire Stone Dips: All served with wood-fired pita
Gluten free pita +\$3

Smoked Salmon Dip (GF) \$11
atlantic salmon smoked in house with pecan wood

Tuna Dip (GF) \$11
house-smoked yellowfin tuna, jalapeño and our seasoning blend

Spinach Dip (GF) \$10
spinach, artichoke and sun-dried tomato bound in cream cheese, baked "en casserole"

Bacon Wrapped Shrimp (GF) \$12
jumbo shrimp stuffed with feta and jalapeño, wrapped in applewood smoked bacon.

Crab Cakes \$14
chef's special blend of blue crab with red pepper and green onion, lightly seasoned, served with cocktail or tartar sauce

Stuffed Mushrooms \$8
our own marinated mushrooms, bacon and cream cheese drizzled with balsamic glaze

Cheese Bread (V) \$10 large | \$7 small
topped with trio of cheeses, house made marinara

Crab-stuffed Jalapeños \$13
halved jalapeño stuffed with our crab cake blend and wrapped in applewood-smoked bacon then wood-fired

Ham-wrapped Asparagus \$12
lightly steamed, fresh asparagus wrapped with country ham and drizzled with balsamic glaze

Chef's Hummus (GF +V) \$8
chef's weekly selection, served with wood-fired pita.
gluten free pita, +\$3

GF = Gluten Free
V = Vegetarian

fire stone

WOOD FIRED GRILL

Soups and Salads

Soup a la maison (House made) \$5 cup | \$8 bowl
chef's selection. made fresh every time, and almost always gluten free. ask you server for today's offering.

Roasted Red Pepper Bisque \$5 cup | \$8 bowl
this has long been one of our most requested soups, now offered daily

Fire Stone House Salad (GF + V) \$9.5 dinner | \$15 full
arcadian mixed greens, california dried peaches, spiced pecans, aged bleu cheese **house vinaigrette**

Nancy's Caesar \$8 dinner | \$14 full
romaine hearts, shaved parmesan, house croutons
house caesar dressing

Backyard Garden Salad (V) \$9.25
romaine hearts, roma tomato, cucumber, red onion, sharp cheddar, croutons **house vinaigrette**

House Favorites

***Bacon-Wrapped Filet Mignon (GF)** \$31
8 oz. hand-cut USDA choice filet wrapped in applewood-smoked bacon and grilled to your temp of preference, served with choice of two sides

Shrimp & Grits \$18
jumbo shrimp, applewood bacon, and cream combined in our rendition of this southern classic, served with ciabatta

Lasagna \$15
Chef's choice of fillings; ask your server about today's offering, includes ciabatta and a side salad

Mains

***Ribeye (GF)** \$29
12 oz. hand-trimmed USDA PRIME ribeye, served with choice of two sides

Chicken Caprese \$16
sautéed breast of chicken topped with fresh tomato ragout and smothered with melted fresh mozzarella served with two sides

Fire Stone Towers \$14
molded towers of three signature salads: tortellini, antipasta, and tabbouleh with a bed of lightly dressed romaine

Cajun Angel Pasta \$20
jumbo shrimp and scallops sautéed with tomato and fresh basil in extra virgin olive oil, served with angel hair pasta and ciabatta

Balsamic Chicken Tortellini \$18
chicken sautéed with artichoke, tomato and vegetables, cheese-stuffed tortellini in an herbed butter sauce finished with a drizzle of our own balsamic glaze

Fire Stone Spaghetti \$12
tossed with ground beef and our house-made tomato sauce, served with ciabatta and a side salad

Fettuccine Alfredo \$13
creamy rich parmesan sauce tossed with fettuccine served with ciabatta and a side salad
add chicken +\$4
add shrimp +\$7

Chef's Catch of the Day \$ **MKT**
fresh fish curated by Chef; ask your server about today's offering. **Limited Availability**

We are dedicated to exceptional food and great service. If you are not happy with your experience, please let us know how we can make it right.

Cont'd on back 

Wood-Fired Pizza

- Meat Baby** \$18 | \$11
pepperoni, sausage, smoked ham, and applewood smoked bacon.
- New School Pepperoni** \$15.5 | \$9
pepperoni, roma tomatoes, basil
- Balsamic Steak** \$18 | \$11
garlic spread, thinly sliced steak, arugula, bleu cheese, caramelized onion, balsamic glaze
- Hawaiian Delight** \$16.5 | \$10
sun dried tomato pesto, cured ham, applewood bacon, shredded mozzarella, cheddar, pineapple
- Margherita (V)** \$15.5 | \$9
parmesan, roma tomato, fresh mozzarella, basil
- Greek Pesto (V)** \$16.5 | \$10
sun dried tomato pesto, artichoke hearts, roma tomato, kalamata olives, feta, chopped basil
- Chicken Bacon Ranch** \$17 | \$10
sriracha ranch sauce, diced chicken, bacon, mozzarella, jalapeno, lime, cilantro
- Figgy** \$17 | \$10
basil pesto, smoked ham, caramelized onions, black figs, bleu cheese crumbles
- The Duke** \$16.5 | \$10
sriracha ranch, bacon, sausage, jalapeño, caramelized onions, shredded mozzarella

Gluten free crust available on all small pizzas
+\$4.5

fire stone

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House Pizza \$18 | \$11
pepperoni, sausage, mushroom, red onion, green bell pepper, black olive

Italian Stallion \$16 | \$9.5
garlic spread, caramelized onions, shredded mozzarella, green bell pepper, italian sausage, pepper jack

BBQ Chicken \$17 | \$10
bbq sauce, diced chicken, shredded mozzarella, cheddar, bacon, red onion

Fun Guy (V) \$16 | \$9.5
basil pesto, mushroom, roasted garlic, baby spinach, goat cheese

Handhelds

Comes with a choice of one side

The FS Fish Sandwich \$12.5
buttermilk battered and deep fried served on a hoagie roll with LTO

Citrus Chicken \$10
offered either southern fried or grilled, generously drenched with Chef's citrus-jalapeno glaze and topped with our house cole slaw

Fire Stone House Wrap \$11
ever-changing ingredients served in a huge tortilla, ask your server for today's offering

***The Burger** \$12
1/2 lb. char-grilled black angus, LTO, served on toasted ciabatta bun

Create Your Own

Starting:

Large | \$12 Small | \$8 Gluten Free | \$11
***Gluten free is only available in small sizes**

Choose your sauce, meats, vegetables, and cheeses

Meats \$2 large | \$1 small
• pepperoni • ham • applewood bacon
• sausage • ground beef • diced chicken
• anchovies • shrimp (+\$2) • steak (+2)

Vegetables \$2 large | \$1 small
• roma tomatoes • sun-dried tomatoes
• caramelized onions • red onion • jalapeño
• kalamata olives • artichoke hearts
• green bell pepper • mushrooms • black olive
• black fig • banana peppers • red onion
• pineapple • arugula • fresh basil

Cheeses \$2 large | \$1 small
• shredded mozzarella • fresh mozzarella
• goat cheese • cheddar • pepper jack
• grated parmesan • provolone • bleu cheese
• feta • ricotta

Sides

- mixed vegetables (gf)
- battered fries
- side garden salad
- cole slaw
- tortellini salad
- roasted potatoes
- candied brussels sprouts
- steamed asparagus (gf)

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Fire Stone is not an allergen-free environment, guests with special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and is not individually responsible for ensuring that any such menu item meets their individual dietary requirements.

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General Manager: Shane Duddy

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