

# FIREPIT Grille

## ★ APPETIZERS ★

### Dixie Egg Rolls

BBQ Pulled Pork, Cabbage,  
Golden BBQ Dipping Sauce 9.45

### Chihuahua Cheese Curds

Tempura Fried Chihuahua Cheese,  
Creamy Latin Sauce 11.45

### Firecracker Shrimp

Beer Battered Shrimp, Onion Straws,  
Firecracker Sauce 12.45

### Potato Skins

Cheddar, Bacon, Sour Cream 10.45

### Sea Salt Pretzels

Honey Dijon or Cheese Sauce 8.45

### Fireballs

Panko breaded mac & cheese,  
spicy buffalo sauce, chipotle mayo  
dipping sauce 10.45

### Buffalo Chicken Dip

Smoked Chicken, Creole Spices,  
Cheddar Cheese Sauce,  
Poblano Peppers, Spicy Buffalo  
Sauce, Tortilla Chips 10.45

### Crispy Chicken Tenders

Savory, Hand-battered  
Chicken Tenders,  
Southwest Ranch or Pit BBQ 11.45

## ★★ WINGS ★★

### Smokehouse Wings

Naked, Lightly Smoked,  
Tossed in Sauce 14.45

Mild, Hot, Fire, Zesty Garlic, Pit BBQ  
or Spicy BBQ, Celery, Carrots  
& Ranch or Blue Cheese

## STUFFED IDAHOS

Add a Small Caesar, House Salad,  
Cole Slaw or Soup of the Day 4.25

Baked potato stuffed with butter,  
cheddar cheese and sour cream 6.25

### Smokey Bacon 9.25

### Pulled BBQ Chicken 13.75

### Pulled BBQ Pork 13.75

## ★ HANDHELDS ★

With Chips and Pickle  
Substitute Fries .99

### Brisket

Smoked Brisket, Pit BBQ 13.75

### Pulled Pork

Smoked Pork, Pit BBQ 12.75

### French Dip

Sliced Prime Rib, Caramelized Onions,  
Muenster Cheese, Au Jus 16.75

### Southern BBQ Chicken

Grilled Chicken Breast,  
Pit BBQ, Gouda, Tomato, Kale,  
Onion Straws 14.75

### Beer Battered Cod

Hand Battered Atlantic Cod, Lettuce,  
Tartar Sauce 13.75

### Brisket Philly

Chopped Brisket, Mushrooms,  
Sautéed Green Peppers, Onion,  
Swiss, Bistro Sauce 15.75

## ★★ SALADS ★★

Add 6 oz Grilled Chicken Breast 7.45

Add 5 oz Grilled Salmon\* 10.45

### House Salad

Crisp Greens, Cucumber,  
Cherry Tomatoes, Red Onion,  
Cheddar Jack Cheese,  
Herbed Croutons 6.25 / 10.75

### Caesar Salad

Traditional Caesar, Herbed Croutons  
7.25 / 11.75

### Cobb Salad

Crisp Greens, Tomatoes,  
Red Onion, Bacon, Sliced Egg,  
Cucumber, Avocado,  
Blue Cheese, Raspberry Red  
Wine Vinaigrette 14.75

### Harvest Salad <sup>Ⓢ</sup>

Crisp Greens, Chopped Kale,  
Apples, Candied Pecans,  
Blue Cheese, Tossed  
in Creamy Latin Dressing 14.75

### Crispy Chicken Salad

Crisp Greens, Chopped Kale,  
Tomato, Sliced Egg, Cheddar Jack  
Cheese, Cucumber, Onion Straws,  
Crispy Chicken Tenders,  
Southwest Ranch 15.75

## MILKSHAKES

With Whipped Cream

### Chocolate

### Vanilla

### Strawberry

6.45

## ★★ SOUPS ★★

### Soup of the Day

cup 4.45 bowl 5.45

### Cactus Chili

cup 4.95 bowl 5.95

### French Onion

bowl 5.95



## BURGERS ★★ WITH FRIES ★★

Lettuce, Tomato, Red Onion, Pickle on the Side

### House Burger\*

Black Angus  
Ground Chuck 13.75  
Add Cheese 1.25

### Mushroom Swiss Burger\*

House Burger, Swiss Cheese,  
Sautéed Mushrooms 14.75

### Bacon Burger\*

House Burger, Bacon,  
Smoked Gouda,  
Cheddar 15.75

### Veggie Burger

Made with Roasted Beets,  
Garbanzos, Quinoa,  
Wild Rice, Topped with  
Caramelized Onions 13.75

Add Avocado or Onion Straws 1.25

## THIN CRUST PIZZA

Add a Small Caesar, House Salad,  
Cole Slaw or Soup of the Day 4.25

### Margherita

Sliced Roma Tomatoes, Basil,  
Garlic Sauce, Fresh Mozzarella,  
Parmesan 13.75

### Three Meat

Pepperoni, Sausage, Smoked Bacon,  
Tomato Sauce, Mix of Mozzarella  
& Provolone 15.75

### Smokey Gouda Bacon

Smoked Sweet Peppers and Onions,  
Bacon, Gouda, Mix of Mozzarella  
& Provolone, Tomato Sauce 15.75

### BBQ Chicken

Smoked Chicken, Smoked Gouda,  
Red Onions, Pineapple,  
Honey BBQ 14.75

### Veggie

Crispy Cauliflower Crust, Fresh Basil,  
Smoked Sweet Peppers and Onions,  
Kalamata Olives, Mix of Mozzarella  
& Provolone, Tomato Sauce 13.75

## STUFFED IDAHOS

Add a Small Caesar, House Salad,  
Cole Slaw or Soup of the Day 4.25

Baked potato stuffed with butter,  
cheddar cheese and sour cream 6.25

**Smokey Bacon** 9.25

**Pulled BBQ Chicken** 13.75

**Pulled BBQ Pork** 13.75



## FIREPIT FAVORITES

Add a Small Caesar,  
House Salad, Cole Slaw  
or Soup of the Day 4.25

### Firepit Chicken Bites

Topped with Mozzarella Cheese,  
French Fries, Pit BBQ  
with Cole Slaw on the side 14.75

### Fish & Chips

Beer Battered Atlantic Cod,  
French Fries, Tartar Sauce 15.75

### Chicken & Chorizo Quesadilla

Flavorful Chicken, Chorizo,  
Cheddar Jack Cheese,  
Seasoning, Sour Cream  
and Salsa Fresca  
on the side 14.75

### Street Tacos

Slow Roasted Pulled Pork,  
Grilled Pineapple,  
Pickled Red Onions, Cole Slaw,  
in Soft Flour Tortillas  
with Salsa Fresca on the side 14.75  
Substitute Grilled Shrimp for Additional 6.25

## ★ THE PIT BBQ ★

— WITH 2 SIDES —

Add a Small Caesar, House Salad,  
Cole Slaw or Soup of the Day 4.25

### Pit Boss Ribs

Baby Back Ribs  
with Pit BBQ or Spicy BBQ  
Half Rack 21.95 Full Rack 37.95

### Pick Your BBQ

Smoked Brisket, Pulled Pork,  
1/4 Rack of Ribs,  
White or Dark BBQ Chicken

**Pick 1** 17.95

**Pick 2** 22.95

**Pick 3** 27.95

## ★★ DESSERTS ★★

### Campfire Brownie

Served with Ice Cream 7.25

### Warm Bread Pudding

Served with Ice Cream 7.25

**Banana Pudding Parfait** 6.25

**Chocolate Brownie Parfait** 6.25

### New York Style Cheesecake

Strawberry or Chocolate Drizzle 9.25

## CHEF'S RIBEYE

Add a Small Caesar, House Salad,  
Cole Slaw or Soup of the Day 4.25

12 oz grilled steak\*  
with a hint of garlic & rosemary,  
served with one side 26.95

## ★ SIDE ITEMS ★

3.95

### BBQ Beans

### Cole Slaw

### Garlic Mashed Potatoes

### Mac & Cheese

### Baked Potato

### Brussels Sprouts

### French Fries

AFTER  
4 P.M.

## GRILLED ENTREES ★★ WITH 2 SIDES ★★

Add a Small Caesar, House Salad, Cole Slaw or Soup of the Day 4.25

### Chicken Kabob

Seasoned Chicken Breast,  
Sweet Pepper, Mushroom,  
Cherry Tomato, Red Onion  
17.95

### BBQ Split Chicken

Lightly Smoked  
Half Chicken  
With Pit BBQ Sauce  
17.95

### Bacon Wrapped Shrimp

Grilled Shrimp  
Wrapped in Bacon  
With Honey Bourbon Glaze  
22.95

### Wild Scottish Salmon\*

Fresh Salmon Filet  
from Faroe Islands  
Seasoned & Char-grilled  
With Honey Bourbon Glaze  
28.95

\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase the risk of foodborne illnesses or death, especially  
if you have certain medical conditions.

A 22% service charge will be added to all parties of 10 or more.

Ⓜ Item contains or may contain nuts.