

Fire Grill's Favorite

Vegetarian Option

FIRE GRILL

STEAK & TAPAS

EST. 2017

MEDITERRANEAN TAPAS

Truffle Bruschetta 'Duxelles' \$13
Mixed Mushroom, Garlic, Onion, Thyme, Beef stock

Shrimp Ajillo \$11
Garlic, Onion, Dry Tomato, White Wine, Paprika, Chili

MADE IN HAWAII Sausage \$8
Grilled Kukui Sausage, Curry Spiced Sauce, Mustard

Tacos with Prime Rib (2) \$12
Guacamole, Romain, Tomato Salsa, Cilantro, Cheese

Shishito Pepper "Pimientos" \$9
Spanish Style Fried Green Pepper with Salt & Lemon

Baby Octopus "Polpo" \$12
"ALLA LUCIANA" Braised in Spicy Tomato Sauce and Paprika

Beef Marrow Bones \$19
Oven baked, Herb Butter, Bread

Mushrooms Stuffed with Crabmeat \$17
Oven broiled, Parmesan Cheese, Piquillo Aioli

Truffle Mashed Potatoes \$12

Japanese Squid & Asparagus \$18
Grilled with Parsley, Anchovy Butter, lemon, garlic, Cherry Tomatoes

Shrimp with Salsa Bravas (8) \$12
Fried Shrimp, Hawaiian Taro Chips, Spicy Aioli Sauce

Burrata and Italian Prosciutto \$12
Creamy Burrata Cheese and Sliced Italian Prosciutto, Roasted tomatoes, EVOO

Grilled Asparagus \$9
Parmesan Cheese, Lemon Zest

Shrimp Cocktail (4)* \$12
Served with Cocktail Sauce and Lemon

Octopus Bourguignon \$18
Oven broiled Tender Octopus, Garlic Herb Butter

Oven Baked Portobello Mushroom \$13
Mozzarella Cheese, Balsamic Glaze, Tomato Checca

Spicy Bite Baby Back Ribs (4) \$18
Cayenne Pepper

Toasted Focaccia Bread (2) \$6

Que aproveche!

PAELLA



'Valenciana' Chicken & Shihito \$34
Juicy and Tender Chicken, Sliced Shishito Pepper, Spanish Saffron Rice, Tomatoes, Paprika, Onion, Cayenne, Garlic

'Negra' Squid Ink & Scampi \$39
Scampi, Calamari, Squid Ink, Spanish Saffron Rice, Tomatoes, Paprika, Onion, Cayenne, Garlic

Paella takes 30min to cook and is served fresh in a hot pan.

JCBのご利用で、お食事代が15%割引

ブレイクファースト (6:00AM ~ 10:00AM)、ハッピーアワーメニュー、飲み物は対象外。他のクーポンとの併用は不可。スタッフにお尋ねください。

JCB 카드 결제시 식사비 15%할인

아침시간 (6:00AM ~ 10:00AM), 해피아워 메뉴, 음료 제외. 타쿠폰 중복사용 불가. 자세한 내용은 직원에게 문의바랍니다.



PASTAS

|| **Marsala Mushroom Fresh Rigatoni \$28**
Porcini & Mixed Mushrooms, Heavy Cream, Truffle Oil, Cheese, Garlic, Onion

Mushroom Risotto "Torifolati" Add: Large Shrimp (5) +\$9 \$27
Mixed Mushrooms, Cream, Parmesan

Cajun Chicken Fresh Rigatoni \$29
Chicken Thigh, Cream, Fresh Tomatoes, Bell Pepper

|| **Fresh Spaghetti al Pescatore \$34**
Shrimp, Crab Meat, Clams, Lightly Spiced Tomato Sauce

STEAKS & POULTRY

|| **Black Angus Beef Smoked Rib Eye Steak* 11oz \$54 | 18oz \$74**
Add: Mushroom Marsala Sauce +\$5 ****18oz is limited to (5) a day**
Served with Mashed Potatoes, Grilled Asparagus, Homemade Au Jus and Horseradish

|| **Classic Baby Back Ribs Half Rack \$34 | Full Rack \$52**
Baby Back Ribs is basted with House BBQ Sauce, Served with French Fries and Coleslaw

Filet Mignon (7oz)* Add: Mushroom Marsala Sauce +\$5 \$59
Grilled Tenderloin with Mashed Potato and Asparagus, Balsamic Glazed

Skillet Chicken "Cacciatore" \$34
Pan-Seared Thigh, Tomato Sauce, Mashed Potato, Asparagus, Bell Pepper, Olives, Parmesan

SEAFOOD

Lobster Platter (2 Tails)* \$59
Asparagus, Mushroom Risotto, Herb Garlic Butter

Grilled Salmon* \$35
Asparagus, Mashed Potatoes, Mushrooms, White Wine and Butter Lemon Zest

|| **Local Catch Mediterranean* \$33**
Clams, Asparagus, Tomatoes, Olive, Caper, Corn, Mashed Potatoes

SURF & TURF

Half Rack Baby Back Ribs & Lobster Tail (1)* \$53
Fries, Coleslaw

Filet Mignon (7oz)* & Lobster Tail (1)* \$79
Mashed Potato, Grilled Vegetable, Melted Butter

11oz Angus Rib Eye Steak* & Lobster Tail (1)* \$68
Mashed Potato, Asparagus, Au Jus, Melted Butter

A lot of surf and a ton of turf!

SALAD

Rucola e Prosciutto* \$18
Prosciutto Sun Daniele, Parmesan Cheese, Lemon

|| **Salad Nicoise \$19**
*Tuna, Boiled Egg, Roasted Tomatoes, Red Onion
 House made Apple French Onion Vinaigrette*

Caesar Salad Add: Avocado +\$5 | Large Shrimp (5) +\$9 \$17
Parmesan, Croutons

* Consuming raw or undercooked meats, poultry, seafood, shells or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.