

Fire Grill's Favorite

Vegetarian Option

FIRE GRILL

STEAK & TAPAS

EST. 2017



MEDITERRANEAN TAPAS

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

Shrimp Toast "Brandade" \$3.50/pc
Shrimp paste with Cilantro, Fish Sauce, Coriander, Paprika

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

Vegetarian Lemonade Artichoke Fritto \$10
Parmesan Cheese, Piquillo Aioli

Vegetarian Truffle Mashed Potatoes \$12

Calamari Fritto \$14
Mediterranean Spice, Piquillo Aioli

|| 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

Vegetarian 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

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

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

Toasted Focaccia Bread (2) \$5

Let's Eat!!

SPARKLING

001 Campo Viejo Cava, Spain
Complex aromas of Citrus, Ripe Apple, Superb Aperitif Wine

WHITE & ROSE

- 002 VINO Rose, Columbia Valley, WA
Strawberry, White Blossoms, Lychee
- 003 Oyster Bay Pinot Gris, New Zealand
Fresh and Fruity, Hint of Lemon, Honey Dew
- 004 Marques de Riscal Sauvignon Blanc, Spain
100% Organic, Lime, Green Apple, Crisp Finish
- 005 Cypress Chardonnay, CA
Peach, Pear, Floral, Baked Apple Aroma
- 006 Terras Gauda Abadia Albarino, Spain
Vibrant with a lively acidity and a long finish. Ripe Grapefruit
- 007 Ménage a Trois Moscato Sweet Blend, CA
Fresh Peach, Apricot, Perfect Sweetness Balance
- 008 Hermanos Pecina Rioja, Spain
Plenty Ripe Fruits, Dark Cherry, and Long Juicy Finish

RED

- 009 Campo Viejo Garnacha, Spain
Raspberry, Black Cherry, Violet, Silky and Intensity Fruits Feel
- 010 Bertrand Pinot Noir, France
Morello Cherry, Spices, Velvety, Silky Tannins Elegant Finish
- 011 Barossa Valley GSM, South Australia
(Grenache, Mourvèdre and Shiraz)
Vibrant of Red Berries, And Floral Aromas, Smooth texture
- 012 Stone Cellars Cabernet S, CA
Friendly, Fruity and well balanced. Fresh Tasting

SALUTE

Feature fun wine program
\$35 / Bottle

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

|| **Truffle Ravioli (6) \$31 (Limited Amount Available)**
Ravioli Stuffed with Porcini Mushroom Parmesan

Mushroom Risotto “Torifolati” Add: Large Shrimp (5) +\$9 \$26
Mixed Mushrooms, Cream, Parmesan

Cajun Chicken Fresh Rigatoni Pasta \$28
Chicken Thigh, Cream, Fresh Tomatoes, Bell Pepper

|| **Fresh Spaghetti al Pescatore \$32**
Shrimp, Crab Meat, Clams, Lightly Spiced Tomato Sauce

STEAKS & POULTRY

|| **Black Angus Beef Smoked Rib Eye Steak* 10oz \$49 | 16oz \$70**
 Add: Mushroom Marsala Sauce +\$5 ****16oz is limited to (5) a day**
Served with Mashed Potatoes, Grilled Apparagus, Homemade Au Jus and Horseradish

|| **Classic Baby Back Ribs Half Rack \$32 | Full Rack \$49**
Baby Back Ribs is basted with House BBQ Sauce, Served with French Fries and Coleslaw

Filet Mignon (7oz)* Add: Mushroom Marsala Sauce +\$5 \$58
Grilled Tenderloin with Mashed Potato and Asparagus, Balsamic Glazed

Skillet Chicken “Cacciatore” \$32
Pan-Seared Thigh, Tomato Sauce, Mashed Potato, Asparagus, Bell Pepper, Olives, Parmesan

SEAFOOD

Lobster Platter (2 Tails)* Add: Melted butter +\$1 \$59
Asparagus, Mushroom Risotto, Herb Garlic Butter

Grilled Salmon* \$33
Asparagus, Mashed Potatoes, Mushrooms, White Wine and Butter Lemon Zest

|| **Local Catch Mediterranean* \$32**
Clams, Asparagus, Tomatoes, Olive, Caper, Corn, Mashed Potatoes

SURF & TURF

Half Rack Baby Back Ribs & Lobster Tail (1)* \$51
Fries, Coleslaw

Filet Mignon (7oz)* & Lobster Tail (1)* \$76
Mashed Potato, Grilled Vegetable

10oz Angus Rib Eye Steak* & Lobster Tail (1)* \$67
Mashed Potato, Asparagus, Au Jus

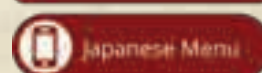
A lot of surf and a ton of turf!

SALAD

Rucola e Prosciutto* \$17
Prosciutto Sun Daniele, Parmesan Cheese, Lemon

Salad Nicoise \$18
*Tuna, Boiled Egg, Roasted Tomatoes, Red Onion
 House made Apple French Onion Vinaigrette*

Caesar Salad Add: Avocado +\$5 | Large Shrimp (5) +\$9 \$16
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.