

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

LeMONade Artichoke Fritto \$10  
Parmesan Cheese, Piquillo Aioli

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

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

LeMONade 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 Champs de Provance, France  
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  
\$39 / 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*

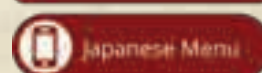
*A lot of surf and a ton of turf!*

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.