

SHARED PLATES

Southwestern Crab Cakes 14

Accompanied by a roasted corn salsa & sweet chili remoulade.

Grilled Wings 12

House smoked daily & served hot, medium or mild. Choice of BBQ tossed or bleu cheese dressing on the side. Accompanied w/ signature carrot straws.

Beer Batter Calamari 12

Served w/ house made marinara & smoked tomato remoulade Sauce. Cornichon pickles on the side.

Salmon Medallion a la Plancha 15

Pan seared w/ diced green apples & chipotle mojo sauce.

Quesadilla 11

Roasted corn & black bean relish, jack & cheddar cheese, caramelized onions. Pico de gallo, sour cream & salsa on the side.

Chicken +3 | Steak +4

Jumbo Shrimp Cocktail* 13

Four large Gulf Shrimp served w/ our BlueFire horseradish cocktail sauce.

Texas Nachos 13

Tri-color tortilla chips layered w/ house smoked brisket, melted jack & cheddar cheese, pickled jalapenos, pico de gallo, sour cream & guacamole.

LADLES & GREENS

Today's Ladle 6

Classic Caesar 11

Torn romaine w/ E.V.O crostini & a cream parmesan dressing.
Grilled Chicken +4 | Seared Salmon +6

Bluefire Cobb 14

Grilled chicken, smoked bacon, cheddar & pepper jack cheese, egg, avocado & diced tomatoes. Suggested dressing of vinaigrette or BlueFire Chipotle Ranch.

Market Greens w/ Red Beets 13

Diced cucumber, roma tomatoes, black olives & red onion.

Onion Soup 8

w/ a three cheese crust.

Tuna Nicoise* 18

Seared filets of Ahi tuna served rare over mixed greens, new potatoes, egg, tear drop tomatoes, nicoise olives w/ a vinaigrette dressing.

Harvest Salad 13

Fresh field greens, diced cranberries, walnuts, feta cheese & crisp apples combined w/ a balsamic dressing.

FLATBREADS

Traditional Pepperoni 12

Sliced pepperoni w/ marinara sauce & fresh mozzarella.

Margherita 13

Roma tomatoes, fresh basil and sliced mozzarella drizzled in olive oil.

Black & Bleu 15

Diced beef tenderloin, crumbled bleu cheese & caramelized onions.

Veg 14

Grilled asparagus, charred yellow squash & sliced portabella.

HAND HELDS served w/ choice of side salad, French fries, fresh fruit or onion rings.

Icon Burger* 14

Angus beef, smoked bacon, sharp cheddar cheese, red onion, sliced tomato, Bibb lettuce & pickles.

Roast Turkey 13

Roast turkey breast, Applewood bacon, tomatoes, lemon mustard aioli on toasted sourdough.

Texas Dip 14

Shaved prime rib & horseradish mayonnaise on crisp ciabatta w/ natural au jus.

Buffalo Chicken Wrap 13

Grilled chicken strips, tossed in mild buffalo sauce with bleu cheese dressing, shredded cheddar, diced tomatoes, romaine lettuce in a sundried tomato wrap.

Sesame Crusted Salmon 15

Salmon lightly grilled w/ black sesame seeds, wasabi mayonnaise, sliced avocado, tomato & Bibb lettuce on brioche.

BBQ Brisket 13

Slow smoked brisket, sweet BBQ sauce on brioche.

MAINS AFTER 5

Miso Glazed Salmon* 28

Flame grilled salmon drizzled w/ a miso reduction. Served over brown rice & baby bok choy.

Sesame Seared Tuna* 29

Ahi tuna steak seared, sliced and served rare w/ an edamame mint aioli, sautéed spinach & jasmine rice.

Shrimp Scampi* 28

Jumbo shrimp sautéed in shallots, garlic, lemon, white wine & parsley over Capelline noodles.

Bluefire Roasted Half Chicken 22

Chefs' signature half chicken. Rubbed w/ a blend of southwestern spices & oven roasted to perfection. Served w/ grilled asparagus & seasoned Yukon gold potatoes.

Portabella Florentine 21

Grilled balsamic marinated portabella mushroom layered w/ sautéed spinach, grilled onions & roasted sweet red peppers. Placed on our house made marinara sauce and topped with parmesan cheese.

New York Strip* 36

16oz. of USDA choice Angus beef prepared over open flame. Served w/ grilled asparagus, garlic mashed potatoes & signature carrot straws.

Filet Mignon* 35

8 oz. center cut cooked to order. Served w/ grilled asparagus, seasoned & roasted Yukon gold potatoes & signature carrot straws.

Roast Prime Rib of Beef* 12oz 33 | 16oz 38

Slow roasted daily & carved with each order. Served w/ fresh vegetables, Yukon gold roasted potatoes & signature carrot straws.

Maple & Bourbon Glazed Porkloin 29

Char broiled, oven finished then sliced. Finished with a maple bourbon glaze & served w/ sautéed green beans & garlic mashed potatoes.

Whole Wheat Pasta w/ Shrimp Pomodoro 24

Whole wheat pasta tossed w/ tomato sauce, broccoli and asparagus. Finished with parmesan cheese.

DESSERTS

Crème Brule 8

Sweet vanilla custard topped with a caramelized sugar topping. Garnished with fresh berries & whipped cream.

Colossal New York Cheesecake 8

Creamy New York cheesecake with a traditional graham cracker crust. Available toppings: chocolate, strawberries & caramel

Strawberries Romanoff 8

Strawberries tossed with raspberry sauce and honey. Finished with a scoop of frozen yogurt.

Seasonal 8

Please ask your server for our special seasonal dessert being offered.

Killer Fudge Cake 8

Four moist layers of chocolate cake wrapped with a decadent chocolate icing and topped with hot fudge

Brownie Sundae 8

Your choice of rocky road or turtle brownie topped with a scoop of rich vanilla ice cream and choice of chocolate or caramel sauce.

Apple Streusel Tart 8

Apple filling in a flaky crust topped with streusel & drizzled with caramel. Served with a scoop of vanilla ice cream.

WINE

WHITES

Champagne

	Glass	Bottle
Piper-Heidsieck Brut, France (375ml)		24
Lamarca Prosecco, Italy	11	44
Mumm Brut Prestige, Napa Valley, CA		56
Dom Perignon, Champagne, France		295

Pinot Grigio

	Glass	Bottle
Montevina, Glass Falls Vineyard, CA	9	35
Chloe, Valdadige D.O.C., Italy	10	40
Ecco Domani, Italy	10	40

Sweet Whites

	Glass	Bottle
Beringer White Zinfandel, CA	10	40
Joel Gott Riesling, CA	10	40
Terra D'Oro Moscato, Plymouth, CA	11	44

Chardonnay

	Glass	Bottle
Montevina, Omira Hills Vineyard, CA	9	35
Laroche St. Martin Chablis, France	12	48
Kendall-Jackson Avant, Sonoma Count, CA	13	50
Franciscan, Napa Valley, CA	14	60
Sonoma Cutrer, Russian River Ranches, CA	18	65

Sauvignon Blanc

	Glass	Bottle
Simi, Sonoma County, CA	10	40
Kim Crawford, Marlborough, New Zealand	15	60

REDS

Pinot Noir

	Glass	Bottle
Deloach, Sonoma Coast, CA	13	52
Meiomi, CA	15	60
Erath Estate Selection, Willamette, OR	17	70

Interesting Reds

	Glass	Bottle
Boom Boom! Syrah, Columbia Valley, WA	12	48
Bodegas Juan Gil Monastrell, Jumilla, Spain	12	48
Saved Red Blend, CA	15	60
Trapiche Broquel Malbec, Argentina	15	60
Shatter Grenache, Maury, France	17	70

Merlot

	Glass	Bottle
Montevina, Omira Hills Vineyard, CA	9	35
The Velvet Devil, Columbia Valley, WA	11	45
Sterling, Napa Valley, CA	15	60

Cabernet Sauvignon

	Glass	Bottle
Montevina, Independence Point, CA	9	35
Joel Gott, CA	11	45
Oberon, Napa Valley, CA	13	52
If You See Kay, Lazio, Italy	15	60
Freakshow, Lodi, CA	17	70
Mount Veeder, Napa Valley, CA		90
Silver Oak, Alexander Valley, CA		130
Chimney Rock, Stags Leap District, CA		150


BEER

BOTTLED

Alaskan Amber	Bud Light	Corona Light	Michelob Ultra	Seasonal Craft
Amstel	Budweiser	Guinness	Modelo Especial	Shiner Bock
Angry Orchard	Coors Light	Heineken	Revolver Blood & Honey	Stella Artois
Blue Moon	Corona	Miller Lite	Sam Adams	

DRAFT

Bud Light	Deep Ellum IPA	Dallas Blonde	Seasonal Pour	Shiner Bock
Stella Artois				

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.