

APPETIZERS

BAO BUNS 11

STEAMED BUNS FILLED WITH PULLED RIB CHOP AND CREAMY COLESLAW

POPCORN CHICKEN 9

CRISPY CHICKEN BITES. CHOICE OF BBQ OR HONEY MUSTARD SAUCE

SPINACH & ARTICHOKE DIP 13

SPINACH, ARTICHOKE HEARTS IN A CREAMY THREE CHEESE BLEND

WINGS 10

SERVED WITH OUR FG AVOCADO RANCH DIPPING SAUCE

FRENCH ONION SOUP 10

CROSTINI AND MELTED GRUYÈRE

GARLIC BREAD 11

THREE CHEESE BLEND

PLATTERS

SEAFOOD 29

CRISPY CALAMARI, TUNA TATAKI, SHRIMP COCKTAIL

FIREGRILL 25

WINGS, POPCORN CHICKEN, BAO BUNS

FIREGRILL POUTINE 9

FRENCH FRIES, PEPPERCORN SAUCE & CHEESE *ADD RIB CHOP \$6

SEAFOOD STARTERS

TUNA TATAKI 16

SESAME CRUSTED SUSHI GRADE TUNA, WASABI CREAM, SOY GINGER DIPPING SAUCE

SHRIMP COCKTAIL 14

COLD WATER JUMBO SHRIMP, SERVED WITH A SALSA DIP

CRISPY CALAMARI 15

SERVED WITH OUR FIREGRILL CHIPOTLE MAYO

SHRIMP TEMPURA 14

CREAMY SPICY SAUCE

FROM THE GARDEN

STARTER SALADS

CAESAR OR GARDEN 7

ICEBERG WEDGE 9

BLUE CHEESE CRUMBLE AVOCADO RANCH DRESSING BACON, TOMATO CHOP

GREEK 11

SALADS

CAESAR SALAD 13

ROMAINE LETTUCE, PARMIGIANO-REGGIANO, CRISPY ONIONS, CLASSIC CAESAR DRESSING
*ADD CHICKEN \$7

ASIAN SALAD 13

MIXED GREENS, CILANTRO, CHOPPED «JULIENNE CUT» VEGETABLES.
SERVED WITH A TOASTED PEANUT SESAME DRESSING
*ADD CHICKEN \$7 / TUNA \$11

GREEK SALAD 19

BEEFSTEAK TOMATOES, RED ONIONS, PEELED CUCCUMBER, BLACK OLIVES, FETA CHEESE, BALSAMIC EVOO VINAIGRETTE
*ADD CHICKEN \$7

ROASTED BEET SALAD 15

ARUGULA, MIXED GREENS, GOAT CHEESE, ROASTED PECANS, ORANGE, WATERCRESS, HONEY BALSAMIC VINAIGRETTE
*ADD CHICKEN \$7

STEAK SALAD 24

ARUGULA, BEEFSTEAK TOMATOES, RED ONIONS, BLUE CHEESE CRUMBLE, CRISPY ONIONS, BALSAMIC EVOO VINAIGRETTE

CHICKEN COBB SALAD 20

GRILLED CHICKEN FILET, MIXED GREENS, GOAT CHEESE, CHERRY TOMATOES, AVOCADO, CORN, CHOPPED EGG, BACON.
SERVED WITH AVOCADO-RANCH DRESSING

TUNA TATAKI SALAD 24

SESAME CRUSTED & SEARED SUSHI GRADE TUNA, MIXED GREENS, GRILLED RED PEPPERS, PEELED CUCCUMBER, RED ONIONS.
SERVED WITH A HONEY-GINGER VINAIGRETTE

GRILLED SALMON SALAD 22

SALMON FILET 6oz. MIXED GREENS, RED ONIONS, CAPERS, ARTICHOKE, CHERRY TOMATOES, CREAMY BASIL DRESSING

PECAN-CRANBERRY SALAD 14

MIXED GREENS, GOAT CHEESE, PECANS DRIED CRANBERRIES, STAWBERRIES CHARDONNAY VINAIGRETTE
*ADD CHICKEN \$7 / SHRIMP \$10

SANDWICHES

SERVED WITH FRENCH FRIES
UPGRADE TO SWEET POTATO FRIES \$2

FIREGRILL BURGER 17

ALL DRESSED, HAVARTI CHEESE,
CRISPY BACON, FIREGRILL SAUCE

CHIPOTLE CHICKEN SANDWICH 17

CHIPOTLE MAYO, AVOCADO,
CRISPY STRING ONIONS, LETTUCE, TOMATO

GRILLED VEGETABLE SANDWICH 16

GGPLANT, ZUCCHINI, PEPPERS, GOAT CHEESE,
BALSAMIC REDUCTION, PEPPER MAYO

CLASSIC CLUB 17

PEPPERCORN MAYO, HAVARTI CHEESE,
CRISPY BACON, LETTUCE TOMATO

AHI TUNA SANDWICH 19

DILL MAYO, RED ONIONS, LETTUCE, TOMATO

PRIME RIB FRENCH DIP 20

THINLY SLICED PRIME RIB, HORSERADISH MAYO,
"AU JUS" DIPPING SAUCE

PASTA

BAKED MAC N' CHEESE 15

CLASSIC CHEESE AND CREAM BLEND WITH BACON
*ADD PULLED RIB CHOP \$6

GARDEN DELIGHT 17

FRESH PASTA, HERBED MARINARA SAUCE,
ROASTED VEGETABLES

SEAFOOD AGLIO OLIO 26

FRESH PASTA, OLIVE OIL, GARLIC,
FRESH HERBS, LEMON ZEST, SEAFOOD
(SHRIMP, TUNA, SALMON)

WILD MUSHROOM PESTO 19

FRESH PASTA, CREAMY PESTO,
WILD MUSHROOMS
(SHIITAKE, OYSTER, CAFÉ)

RIBS & CHICKEN

BABY BACK RIBS

PORK BACK RIBS 16oz. 29
10oz. 23

RIBS & CHICKEN 29

10oz. PORK BABY BACK RIBS & HALF
GRILLED CHICKEN BREAST

RIBS & SHRIMPS 33

10oz. PORK BABY BACK RIBS &
3 GRILLED SHRIMPS

BBQ GRILLED CHICKEN 22

HAVARTI CHEESE, BBQ SAUCE
CHERRY TOMATOES, CHOPPED GREEN ONIONS

SANTA FÉ GRILLED CHICKEN 24

CHOPPED GRILLED VEGETABLES,
MELTED GOAT CHEESE, JARDINIÈRE SAUCE

ABOVE DISHES SERVED WITH A CHOICE OF POTATO, SAUTÉED VEGETABLES OR WILD RICE. UPGRADE TO SWEET POTATO FRIES \$2

STEAKS

PEPPERCORN MANHATTAN 8oz. 28

NY STRIPLOIN 12oz. 36

RIB STEAK 18oz. 39

SIGNATURE

PRIME ROAST BEEF

SEASONED & SLOW ROASTED
TO PERFECTION

10oz. 31

14oz. 35

FILET MIGNON

CENTER CUT, AGED 28 DAYS

8oz. 38

10oz. 41

AT YOUR REQUEST

STEAK DIANE MUSHROOM SAUCE 4 | PEPPERCORN SAUCE 4

ABOVE DISHES SERVED WITH A CHOICE OF POTATO, SAUTÉED VEGETABLES OR WILD RICE. UPGRADE TO SWEET POTATO FRIES \$2
ADD A CAESAR OR GARDEN SALAD FOR \$6

FISH & SEAFOOD

AHI TUNA STEAK 31

9oz. SESAME CRUSTED SUSHI
GRADE TUNA, SOY GINGER SAUCE

ATLANTIC SALMON 28

9oz. GRILLED ATLANTIC SALMON
FILET, DILL SAUCE

FIREGRILL SHRIMP 29

MARINATED AND GRILLED

ABOVE DISHES ARE SERVED WITH WILD RICE AND SPINACH

SIDES

BAKED POTATO 4 - ALL DRESSED 5

BRUSSEL SPROUTS WITH BACON 7

CREAMY GARLIC MASH 5

FRENCH FRIES 4

SWEET POTATO FRIES 5

WILD MUSHROOMS 10

CREAMY COLESLAW 4

FIREGRILL DESSERTS

TIRAMISU 8

HOMEMADE LADYFINGERS SOAKED WITH A TIA MARIA/ESPRESSO SYRUP, LAYERED WITH A LIGHT MASCARPONE MOUSSE AND CRUNCHY CHOCOLATE CEREAL, TOPPED WITH CHOCOLATE SHAVINGS

MOLTEN BROWNIE 9

DOUBLE LAYERED FUDGY BROWNIE, FILLED WITH A CHOCOLATE ESPRESSO GANACHE SERVED WITH VANILLA ICE CREAM (SERVED WARM)

APPLE PIE 9

GRANNY SMITH APPLES WRAPPED IN FLAKEY PUFF PASTRY, DEEP FRIED, TOSSED IN CINNAMON SUGAR AND SERVED WITH VANILLA ICE CREAM

STRAWBERRY CHEESECAKE 8

CREAMY CHEESECAKE WITH GRAHAM CRUST TOPPED WITH A STRAWBERRY COMPOTE

CRÈME BRÛLÉE 8

CREAMY VANILLA CUSTARD WITH A CARAMELISED SUGAR CRUST

REESE'S SQUARE 8

A BROWNIE BASE TOPPED WITH PEANUT BUTTER AND CRUNCHY WAFER, FINISHED WITH A CHOCOLATE MOUSSE AND CHOCOLATE CRUMBLE



CAFÉ	3	TISANE	4
ESPRESSO	4	ICED TEA	3
CAPPUCCINO	5	FIREGRILL SUNDAE	4
CAFÉ AU LAIT	5		

IRISH COFFEE	8	B-52 COFFEE	9
SPANISH COFFEE	8	FIREGRILL COFFEE	9
BRAZILIAN COFFEE	9		

GREAT ACCOMPANIMENTS

CANADIAN CLUB	7	CHIVAS REGAL 12 YRS	9	TAYLOR FLADGATE LBV	8
WISER'S "DE LUXE"	7	ABERLOUR 10 YRS	10	TAYLOR FLADGATE 10 YRS	11
DEWAR'S WHITE	7	GLENFIDDICH 12 YRS	11	TAYLOR FLADGATE 20 YRS	20
JOHNNIE WALKER RED	8	BALVENIE 12 YRS DOUBLEWOOD	14	POLI GRAPPA	12
JOHNNIE WALKER BLACK	10	LAGAVULIN 16 YRS	17	CLOS ST-DENIS APPLE CIDER	10
JOHNNIE WALKER BLUE	21	GLENLIVET 18 YRS	17	JAMESON IRISH WHISKEY	8
CROWN ROYAL	8			JACK DANIEL'S	8