

FIRE

STEAKHOUSE

CUSTOM COCKTAILS

- Barrel Aged Trio \$26**
Sample a Flight of our Favorite Top-Shelf, Small-Batch, & Craft Bourbon Varieties.
- Smoked Bourbon Elixir..... \$13**
A Classic Bourbon Old Fashioned, Featuring Whiskey, Sugar, Water and Aromatic Bitters.
- Sunset Margarita \$13**
Escape to the Laid-back Flavors of the Coast with Top-Shelf Tequila, Triple Sec, Lime, & Salt.
- Signature Martini Selections \$13**
Java Jolt (Espresso), Lush Lemon (Lemon Drop), or Cosmic Delight (Cosmopolitan).

STARTERS

- Fried Green Tomatoes \$18**
A True Southern Classic! Green Tomatoes, Lightly Fried to Crispy Perfection, Paired with a Decadent Shrimp & Tasso Cream Sauce.
- Fire Stack..... \$19**
A Modern Twist on the Classic, Including a Fried Green Tomato, Jumbo Lump Crab Cake, Poached Shrimp, & Zesty Lemon Beurre Blanc.
- Fried Oysters Rockefeller..... \$22**
Golden Fried Gulf Oysters on a Bed of Warm Creamed Spinach with a Buttery Hollandaise Sauce.
- Filet Mignon Bruschetta \$20**
Grilled Filet & Roasted Heirloom Tomatoes, Smothered with Fresh Roasted Peppers & Homemade Pesto Aioli, Served on a Bed of Baby Arugula.
- House-Cured Beef Tenderloin \$18**
House-Cured Beef Tenderloin served with Toasted Garlic Bread, Shaved Parmesan, Roasted Red Grapes, Baby Arugula, Wind Creek Honey, and a Perdido River Muscadine Reduction.
- Baked Feta \$16**
Date and Kalamata Olive Tapenade, Sun-dried Tomatoes, Garlic Roasted Naan Bread.

SOUPS

- French Onion \$13**
Slowly Simmered Sweet Onions in a Savory Broth Topped with a Bubbling Mix of Melted Cheeses & Croutons.
- Lobster Bisque..... \$15**
Butter Poached Lobster in a Creamy Base, Finished with a Rich Cognac Sauce.

SALADS

- Grilled Caesar Salad \$11**
Fresh Char-Grilled Romaine Lettuce Served with Charred Lemon, Parmesan Crisp, & Roasted Garlic Caesar Dressing.
- Wedge \$12**
Baby Iceberg Lettuce, Shaved Red Onion, Applewood Smoked Bacon, Blue Cheese, Heirloom Tomatoes, Egg, & House-Made Buttermilk Dressing – a Wind Creek Favorite!
- Red Wine Poached Pear Salad..... \$12**
Poached Pear stuffed with Honey Goat Cheese, Honey Roasted Walnuts, Baby Kale, Honey Basil Vinaigrette, Heirloom Tomatoes, and Apple Smoked Bacon.

ENTRÉES

- Stuffed Chicken Breast \$28**
Tender Organic Chicken Breast Delicately Stuffed with a Creamy Boursin Cheese, Seasoned with our Zesty Lemon Beurre Blanc.
Pairs well with Kendall Jackson Chardonnay, \$34 Bottle
- Australian Lamb Chops \$44**
Four Tender Grilled Loin Chops Perfectly Matched with a Vibrant Mint Chimichurri.
Pairs well with La Crema Pinot Noir, \$50 Bottle
- Bison Burger \$27**
8 oz. Bison Patty, Aged White Cheddar, House-Made Pork Belly, Bacon Tomato Jam, and Baby Arugula, Served with Fresh Hand-Cut Fries.
Pairs well with 1621 Cabernet Sauvignon, \$63 Bottle
- Smoked Pork Chop \$47**
House-Smoked Double-Cut Pork Chop, Bourbon Maple Sauce, Served with our Sweet and Spicy Collard Greens.
- Mushroom Risotto with Filet Beef Tips... \$44**
8 oz. Portion of Filet Topped with Mushroom Demi, Served with a Creamy Mushroom Risotto.

SEAFOOD

- Daily Fresh Catch \$MP**
Chef’s Daily Selection Served Your Way: Seared, Grilled, or Blackened. Topped with our Lemon Beurre Blanc for a Winning Combination!
Pairs well with Italo Cescon Pinot Grigio, \$42 Bottle
- Maine Lobster Tail..... \$MP**
A New England Fisheries Lobster Tail, Broiled to Succulent Perfection & Drizzled with Drawn Butter.
Pairs well with Christopher Riesling, \$42 Bottle

FIRE

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Cajun Shrimp Pasta.....\$32
Campanelle Pasta, Blackened Shrimp, Tasso Ham
in a Creamy Cajun Sauce.

**Honey Mustard-Glazed
Smoked Atlantic Salmon\$35**
Sautéed Broccolini.

STEAKS

6 oz. Filet Mignon\$53
House-Trimmed Center-Cut Filet, Tender &
Broiled to Perfection.
Pairs well with Vampire Merlot, \$32 Bottle

12 oz. Bone-In Filet Mignon.....\$68
Steak Lovers Center-Cut Filet, Tender & Broiled
to Perfection.
Pairs well with Ramsay Merlot, \$36 Bottle

12 oz. Ribeye, Dry Aged\$63
All Natural & Dry Aged 40 Days for a Bold,
Rich Flavor.
Pairs well with Vampire Merlot, \$32 Bottle

14 oz. Delmonico Ribeye.....\$63
Hearty, Robust, & Well Marbled. This is our
Not-To-Be-Missed Signature Cut.
Pairs well with King Estate Pinot Noir, \$56 Bottle

14 oz. New York Strip.....\$63
King of Them All! A Lean, Juicy, Hand-Cut
Strip Steak.
Pairs well with Peju Cabernet Sauvignon, \$67 Bottle

18 oz. Cowgirl Ribeye\$84
Cut for Big Appetites, this Mouth-Watering
Ribeye is Incomparable.
*Pairs well with Hess Select Cabernet Sauvignon,
\$40 Bottle*

STEAK ACCOMPANIMENTS

Homemade Steak Sauce.....\$5
Hollandaise\$5
Bearnaise\$5
Oscar\$17
Shrimp (3).....\$14
Crab Cake (1)\$8
Au Poivre\$5
Blue Cheese\$5

DESSERTS

Tower Cheesecake \$16
Simply our Best! Stacked High, this Light &
Creamy Cheesecake is Topped with Fresh
Berries & Chantilly Cream.

Seven Layer Chocolate Cake \$16
Layer After Layer of Rich Cake, Served with
Warm Chocolate Sauce & Chantilly Cream.
Sinfully Delicious!

Praline Sundae..... \$11
Add Some Sparkle to Your Meal with this Sweet
Blend of Maple Ice Cream, Triple Chocolate
Brownie, French Macarons, & Pecan Praline Sauce.
So Much Wow – It’s Like Hitting a Jackpot!

Bananas Foster\$13 Per Person
Table-side Flambéed Bananas for Two,
Grand Marnier-Brown Sugar Sauce,
Served with Vanilla Ice Cream.

Grand Marnier Crème Brûlée..... \$10
Classic Crème Brûlée, Flavored with
Decadent Orange Liqueur.

SIDES

Roasted Garlic Mashed Potatoes \$9	Chipotle Creamed Corn \$9
Loaded Baked Potato \$9	Sweet and Spicy Collards..... \$9
Roasted Sweet Potato \$9	Sweet Potato Casserole..... \$9
Hand-Cut Fries..... \$9	Garlic Butter Roasted Mushrooms \$9
Jumbo Asparagus \$9	Roasted Broccolini \$9

An automatic gratuity of 18% will be added to parties of six or more.