

APPETIZERS

STEAMED MUSSELS DIABLO

Prince Edward Island mussels sautéed in white wine, garlic butter and Diablo sauce. Served with crostinis for dipping 9.99

SIX-CHEESE ARTICHOKE DIP

Roasted artichokes baked in a creamy cheese sauce, served with grilled flatbread, celery and carrots 7.29

OYSTERS ROCKEFELLER

Fresh half shell oysters baked with creamy spinach, hickory-smoked bacon and Parmesan cheese ... also available on the half shell
Oysters Rockefeller 9.79 **On the Half Shell** 8.99

PROSCIUTTO-WRAPPED SHRIMP

Jumbo shrimp wrapped in prosciutto and served with Cajun mayo 8.49

BBQ PORK NACHOS

Golden fried tortilla chips layered with melted pepper jack and cheddar cheeses, topped with shredded barbeque pork, pico de gallo, banana peppers, jalapeños and sour cream 9.99

SEARED AHI TUNA

Sesame-seared Ahi tuna, served with wasabi, pickled ginger, and Asian slaw 12.99

CALAMARI FIRE ROCK

Golden fried calamari sautéed in garlic butter and tossed with banana peppers. Served with Diablo sauce 6.99

JUMBO LUMP CRAB CAKE

Our jumbo lump crab cake seared and drizzled with a lemon butter cream sauce 9.99

BUFFALO CALAMARI

Crispy fried calamari tossed in zesty buffalo sauce and served with bleu cheese dressing 6.99

STUFFED MUSHROOMS

Hand-stuffed mushrooms filled with fresh herb boursin cheese and crabmeat 7.99

FIRECRACKER SHRIMP

Hand-battered shrimp fried golden and tossed in a creamy, tangy firecracker sauce 9.99

FIRE ROCK SAMPLER

A sampling of our Stuffed Mushrooms, Calamari FireRock, and Six-Cheese Artichoke Dip 10.99

SOUPS & SALADS

BAKED POTATO SOUP

This house favorite is finished with our three-cheese blend, bacon and scallions
cup 1.99 bowl 3.49

SOUP OF THE DAY

cup 1.99 bowl 3.49

FRENCH ONION SOUP AU GRATIN

Topped with melted Provolone and Swiss cheeses
cup 2.79 bowl 4.79

GRILLED SHRIMP & STRAWBERRY SALAD

Field greens, fire-grilled shrimp, candied walnuts, goat cheese and fresh strawberries, tossed in a vanilla vinaigrette 10.49

HOUSE RECIPE GREEK SALAD

Field greens tossed with grilled chicken, capers, kalamata olives, diced tomatoes, red onions, diced cucumbers, feta cheese and our delicious Greek dressing 8.49

CAESAR SALAD

Chopped romaine lettuce, tossed in our house-made Caesar dressing, served with Parmesan cheese and croutons

With Chicken 8.79 **With Salmon** 10.49
With Shrimp 9.99

CHICKEN COBB SALAD

Crisp greens tossed with grilled chicken, hard-boiled eggs, diced tomatoes, carrots, diced bacon, avocados, red onions, and topped with bleu cheese crumbles. Served with a side of bleu cheese dressing 8.79

FIRE ROCK STEAK SALAD

Broiled sirloin sliced over field greens, tossed with balsamic vinaigrette, sun-dried cherries, toasted pecans and goat cheese 11.79

ASIAN CHICKEN SALAD

Field greens tossed with carrots, toasted almonds, wasabi peas, roasted red bell peppers, sesame dressing, and topped with crispy orange chicken and fried wontons 8.49

Dressings: Buttermilk Ranch ~ Chunky Bleu Cheese ~ Thousand Island
French ~ Honey Mustard ~ Balsamic Vinaigrette ~ Greek ~ Italian

STEAKS & CHOPS



We proudly serve only the highest quality U.S.D.A. Certified Angus Choice Beef®. All steaks, ribs and chops entrées are served with fresh baked bread and your choice of one side item. Add a dinner salad, a bleu cheese wedge salad, a caesar salad or a cup of soup for 2.50



TOP SIRLOIN

A juicy choice center cut, lean and full of flavor
regular cut 14.95 petite cut 12.50

PRIME RIB

Hand-seasoned and slow roasted, served with au jus
cowboy cut 25.95 regular cut 19.95
Served daily after 4:00 p.m. and noon on Sunday

BACON-WRAPPED FILET

Lean and tender, wrapped in
bacon, and grilled to perfection
11 ounce 25.95 8 ounce 19.95

FILET OSCAR

Beef tenderloin, topped with crabmeat,
fresh steamed asparagus and drizzled with
homemade béarnaise 7 ounce 22.95

CAJUN-SPICED RIBEYE

Choice ribeye hand-cut and marinated in Cajun
spices, glazed with a creole butter 22.95

BASEBALL CUT SIRLOIN

A 10 ounce top cut of sirloin that is thick,
tender and juicy 14.95

RIBEYE

Well-marbled to ensure excellent taste and tenderness
16 ounce 24.95 12 ounce 19.95

NEW YORK STRIP

A classic cut that is rich in flavor
16 ounce 26.95 12 ounce 22.50

BONE-IN RIBEYE

Our signature steak
18 ounce 29.95

RACK OF LAMB

A rack of tasty New Zealand lamb grilled to
order, with a wild cherry demi-glaze 23.95

CENTER CUT PORK CHOP

A tender center cut pork chop served with apple
brandy glaze double 14.95 single 11.95

ANY ENTRÉE CAN SURF

SHRIMP (fried, grilled or scampi) 7.95

SEARED SCALLOPS 8.95

1 LB KING CRAB LEGS market

5 OZ LOBSTER TAIL 12.95

STEAK TOPPINGS

Sautéed Mushrooms 1.95

Bleu Cheese Crusted 1.95

Sautéed Onions 1.95

FIREROCK CLASSICS

Add a dinner salad, a bleu cheese wedge salad, a caesar salad or a cup of soup
to any Firerock Classic for 2.50

ST. LOUIS STYLE BBQ RIBS

Tender and savory ... Our slow-roasted pork ribs are basted with BBQ sauce,
served with your choice of one side full rack 19.95 half rack 12.95

CHICKEN FRIED STEAK

Hand-breaded, pan fried and served with our delicious
mashed potatoes and cream gravy 10.95

GRILLED CHICKEN BREAST

Seasoned and grilled, served with a vegetable
medley and a side of bbq sauce 11.50

ANGUS CHOPPED STEAK

Topped with sautéed mushrooms, caramelized
onions and burgundy au jus. Served with
your choice of one side 11.95

N.Y. STEAK KABOBS

Marinated N.Y. strip, grilled with onions,
mushrooms, red bell peppers, zucchini and
pineapple. Glazed with a sweet bourbon sauce
and served over basmati rice 14.95

ROTISSERIE-ROASTED CHICKEN

One half chicken flame-roasted in our rotisserie,
served with your choice of one side 11.50

BBQ STYLE ROTISSERIE CHICKEN

One half chicken rotisserie-roasted and basted
with tangy bbq sauce. Served with your
choice of one side 11.95

SMOTHERED CHICKEN

Sautéed chicken breast topped with shaved ham,
melted Provolone cheese and finished with
a white wine cream sauce, served with
your choice of one side 11.95

BRAISED TENDERLOIN TIPS

Sautéed tenderloin tips in a peppercorn
brandy sauce, served with white cheddar
mashed potatoes 11.95

STEAK ORDERING GUIDE

RARE Cool, red center

MEDIUM Hot, pink center

MED RARE Warm, red center

MED WELL Slight trace of pink

WELL DONE No pink

BURGERS

All burgers, sandwiches and wraps are served with your choice of steak fries, fresh-cut potato chips, sweet potato fries, onion rings, fresh fruit, house salad, side Caesar salad, or cup of soup

FIRE ROCK BURGER

Juicy burger with lettuce, tomato, onion and pickles on a toasted challah bun 7.49
Add cheddar, provolone or Swiss for .80

BACON CHEESEBURGER

Our famous hamburger finished with hickory-smoked bacon, and choice of cheddar, provolone or Swiss cheese 8.99

PATTY MELT

Fresh ground sirloin patty with caramelized onions and Swiss cheese on grilled rye bread, served with Thousand Island dressing 8.99

MUSHROOM AND SWISS BURGER

Topped with sautéed mushrooms and melted Swiss cheese 8.99

BLACK & BLEU BURGER

A Cajun-seasoned, juicy hamburger topped with melted bleu cheese crumbles 8.49

VEGGIE BURGER

Served with sprouts, cucumbers, tomato, honey mustard and Swiss cheese 9.49

AHI TUNA BURGER

An Ahi tuna burger topped with grilled pineapple, tomato and wasabi mayo 12.99

SANDWICHES

TURKEY SANDWICH

Shaved turkey breast with cucumbers, sprouts, tomato and a light mustard sauce on wheatberry bread 8.49

BBQ PORK SANDWICH

Slow-braised BBQ pork, topped with hand-battered, deep-fried pickles 7.99

PHILLY CHEESESTEAK

Shaved prime rib topped with sautéed onions, red and green bell peppers and a creamy cheese sauce 9.79

FIRECRACKER SHRIMP HOAGIE

Crispy fried shrimp tossed in a tangy firecracker sauce, served with lettuce and tomato on a hoagie roll 8.99

GRILLED CHICKEN CLUB

Tender breast of chicken with avocado, bacon, lettuce, tomato, Swiss cheese and a creamy chipotle mayo on sourdough bread 9.79

NY STRIP SANDWICH

Our 10-ounce, hand-cut New York strip served open-faced on parmesan crusted sourdough with a horseradish cream sauce 13.99
Add sautéed onions and provolone cheese for .99

CAJUN CATFISH PO' BOY

Fried catfish fillet on a toasted hoagie with shredded lettuce, tomato and Cajun mayo 10.49
Try this one with fried oysters in place of catfish

FOUR CHEESE GRILLED CHEESE

Parmesan, cheddar, provolone and Swiss cheese melted together on grilled sourdough 6.99

REUBEN

Corned beef, kraut, Thousand Island dressing and melted Swiss cheese on grilled marble rye 8.49

PRIME DIP SANDWICH

Slow-roasted prime rib, sliced thin and piled high, topped with melted Swiss cheese on a toasted hoagie with a side of au jus for dipping 9.49

WRAPS

FAJITA CHICKEN WRAP

Marinated strips of chicken, cheddar cheese, red bell peppers, caramelized onions, zucchini, avocado and chipotle mayo, wrapped in a spinach tortilla 8.49

ASIAN SHRIMP WRAP

Our succulent shrimp tossed with Asian slaw, zucchini, red bell peppers and sesame dressing, wrapped in a spinach tortilla 9.79

SANTA FE CHICKEN WRAP

A garlic and herb tortilla stuffed with Southwest chicken, sweet corn, cilantro, black beans, and peppered rice, all drizzled with Southwestern sour cream 8.49

TURKEY, BACON & AVOCADO WRAP

Sliced turkey, lettuce, tomato, bacon, avocado and ranch dressing, wrapped in a sun-dried tomato tortilla 9.49

OTHER SPECIALTIES

SMOKED SALMON QUESADILLA

Atlantic salmon with white cheddar cheese, caramelized onions, pico de gallo and chipotle mayo, all tucked inside a crispy sun-dried tomato tortilla 10.99

CHICKEN SALAD STUFFED TOMATO

Our homemade chicken salad served over a tomato blossom with a side of fresh fruit 8.99
Substitute avocado for tomato for .99

KOBE BEEF SLIDERS

Two 100% Kobe beef sliders, topped with caramelized onions and melted bleu cheese 7.99

FISH AND CHIPS

Hand-battered strips of fish fried golden and served with house-made tartar sauce, fresh-fried potato chips and steak fries, with a side of malt vinegar 10.99

PASTA

All Pastas are served with fresh baked bread.
Add a dinner salad, a wedge salad, a caesar salad or a cup of soup for 2.50

CHICKEN ALFREDO

Grilled chicken, sautéed mushrooms, red bell peppers and fettuccini in a creamy parmesan alfredo sauce 11.50

SEAFOOD LINGUINE

Sea scallops, shrimp, mussels and linguini in a spicy diablo sauce 16.95

MEDITERRANEAN PASTA

Mushrooms, capers, kalamata olives, tomatoes, asparagus and feta cheese tossed with linguini, garlic and basil 10.95

CHICKEN CARBONARA

Grilled chicken and bow tie pasta tossed with pine nuts and bacon in an asiago cream sauce 11.95

SEAFOOD SPECIALTIES

All seafood entrées are served with fresh baked bread and your choice of one side item.
Add a dinner salad, a wedge salad, a caesar salad or a cup of soup for 2.50

CEDAR PLANK SALMON

Fresh Atlantic salmon roasted on a cedar plank and basted with a chipotle honey glaze 19.95

STUFFED RED SNAPPER

Baked with a crab, shrimp and lobster stuffing 19.95

HERB-ENCRUSTED WALLEYE

Fried golden and topped with a lemon beurre blanc sauce 21.95

FRIED SHRIMP

Five hand-battered jumbo shrimp served with cocktail sauce 17.95

AHI TUNA MEDALLIONS

Seared rare with a white wine wasabi cream sauce 17.95

MAHI PICCATA

Sautéed in a white wine lemon butter sauce with grilled tomatoes, capers and basil 16.95

PECAN-CRUSTED MAHI

Pecan-crust mahi mahi served with an orange-teriyaki glaze 17.95

PREPARED WITH HALIBUT market price

PAN-SEARED TILAPIA

Topped with jumbo lump crabmeat, sun-dried tomatoes and a rich madeira wine sauce 17.95

SNAPPER PONCHARTRAIN

Blackened snapper topped with green and red peppers, mushrooms and a delicate shrimp cream sauce 20.95

ALASKAN KING CRAB LEGS

One and a half pounds of king crab legs, split and served with warm drawn butter market price

SEARED SCALLOPS

Sea scallops tossed in a parmesan panko blend, seared golden and topped with a lemon butter sauce 22.95

BROILED LOBSTER TAIL

10-12 ounces broiled and served with warm drawn butter market price

SIDES

CREAMED SPINACH

LOBSTER MAC & CHEESE (shareable) 10.95

STEAK FRIES

BROCCOLI W/CHEESE SAUCE

HOUSE MADE MACARONI & CHEESE

SWEET POTATO FRIES

SAUTÉED VEGETABLE MEDLEY

WHITE CHEDDAR MASHED POTATOES

BASMATI RICE PILAF

STEAMED ASPARAGUS add .99

BAKED SWEET POTATO

TWICE BAKED POTATO

COLOSSAL BAKED POTATO
LOAD IT WITH CHEDDAR CHEESE,
BACON AND CHIVES for .99

DESSERTS

CRÉME BRULÉE

*A crispy caramelized sugar crust
tops a creamy vanilla custard*
5.95

CHOCOLATE PB&J

*Peanut butter mousse sandwiched between moist chocolate
cake, and topped with chocolate and strawberry sauce*
6.95

BANANA CREAM PIE

*A delicious vanilla wafer and graham cracker crust, filled with
white chocolate custard topped with caramelized bananas*
6.95

APPLE COBBLER

*Fresh, warm caramelized apples baked under a flaky
pastry crust, and topped with vanilla ice cream*
6.95

CANDIED PECAN SUNDAE

*A big scoop of vanilla ice cream, rolled in toasted candied
pecans, served over caramel sauce, and drizzled with
warm chocolate sauce. Piled high with whipped cream*
5.95

STRAWBERRY RHUBARB COBBLER

*Sweet strawberries and rhubarb baked under a
flaky pastry crust, served with vanilla ice cream*
6.95

CHEESECAKE

*Rich, creamy NY-style cheesecake topped with your
choice of chocolate, caramel or strawberry sauce*
5.95

FIRE ROCK

STEAKS • CHOPS • SEAFOOD