

CRISPY BRUSSELS SPROUTS	15
sriracha lime glaze, pickled red onion, roasted almonds, beet hummus	
SALMON BITES	20
glazed salmon, sesame seeds, smoked citrus aioli	
CHICKEN LOLLIPOPS	14
peruvian-marinated drumsticks, cilantro mint chutney	
FRIED MOZZARELLA	14
hand-breaded mozzarella, red sauce	
ONION STRAWS	13
hand-breaded onions, horseradish ranch	
CROQUETTES	14
fried cheesy mashed potatoes, garlic sour cream	
SHRIMP COCKTAIL	18
jumbo shrimp, house-made cocktail sauce	
CRISPY CALAMARI	16
hand-breaded calamari, citrus aioli, remoulade	
"THE MEATBALL"	16
1 lb veal & ground chuck, red sauce, lemon ricotta, crostini	
BRIE SAGANAKI	16
Danish brie, brandy, lemon juice, crostini, parsley flambéed tableside	

FYRE

MODERN GRILL

OPEN FOR
BREAKFAST, LUNCH, DINNER EVERYDAY!

WEEKLY BUFFETS AVAILABLE

WEDNESDAY ITALIAN BUFFET
FRIDAY & SATURDAY
PRIME RIB & CRAB LEG BUFFET
SUNDAY BRUNCH BUFFET

FYRE SPECIALTY ITEM HOT OR ZESTY ITEM

FLAT BREADS

MEATLOVERS	17	PEAR PROSCIUTTO	18
red wine tomato sauce, mozzarella blend, pepperoni, italian sausage, prosciutto		mozzarella blend, pear, prosciutto, bleu cheese, arugula, balsamic syrup	
SINGLE TOPPING	16	DRUNKEN PESTO	18
red wine tomato sauce, mozzarella blend, your choice of:		mozzarella blend, drunken goat cheese, pesto, grape tomato, spinach, parmesan	
•four cheese		THE GERMAN	15
•pepperoni		mozzarella blend, horseradish dill white sauce, bratwurst, sauerkraut	
•italian sausage		MARGHERITA	15
•chicken		red wine tomato sauce, fresh mozzarella, fresh basil	

BURGERS & SANDWICHES

SMASH BURGER	17	CHEESEBURGER	16
two 1/4 lb patties, ny white cheddar, dijonaise, fresh dill, pickles, diced white onion, served with fries		1/2 lb patty, ny white cheddar, lettuce, tomato, pickles, pickled red onion, served with fries	
THE ROYAL BLEU	17	PORTOBELLO & SWISS	16
1/2 lb patty, truffle aioli, fig spread, bleu cheese, arugula, pickled red onion, served with fries		4oz patty, portabello mushroom cap, swiss, caramelized onion, dijonaise, served with fries	
STEAKHOUSE BURGER	17	FYREBALL SUB	14
1/2 lb patty, ny white cheddar, horseradish aioli, bacon, thai bbq, onion straws, served with fries		homemade meatball, red sauce, mozzarella, ciabatta, served with fries	
THE HAVANA	17	CHICKEN SANDWICH	16
braised pork, dijonaise, prosciutto, pickles, ny white cheddar, ciabatta, served with fries		your choice of fried or grilled chicken, tomato, lettuce, pickles, served with fries	
HOT BEEF SANDWICH	16	NASHVILLE FYRE CHICKEN	17
braised beef, mashed potatoes, beef demi gravy, open-faced on sourdough, served with green beans		fried chicken, Nashville sauce, sriracha aioli, bacon jam, asian slaw, served with fries	

SOUPS & GREENS

FRENCH ONION	10	TOMATO BASIL BISQUE	10
HARVEST SALAD	14	SMOKED SALAD	14
oranges, blackberries, craisins, feta cheese, candied pecans, house cider vinaigrette on a harvest blend		spinach, smoked bbq vinaigrette, shredded carrots, fried tortilla strips, avocado, grape tomato	
GRILLED CAESAR	13	CAULIFLOWER STEAK	22
grilled romaine heart, grilled lemon, croutons, parmesan crisp, caesar dressing		grilled cauliflower, chimichurri, fries, simple salad	

ADDITIONS

SALMON FILET +12 STEAK +8 GRILLED SHRIMP +9 GRILLED CHICKEN +7

* THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS.

FYRE CLASSICS

CHICKEN POT PIE 18

rotisserie chicken, veggies, puff pastry, simple salad

STUFFED MEATLOAF 22

two meatloaf cakes stuffed with goat cheese, mashed potatoes, beef demi gravy, green beans, fried onions

SHORT RIB BOURGUIGNON 26

braised beef short rib, mashed potatoes, sriracha lime glazed broccolini, fried onions

CHICKEN FRIED STEAK 20

corn flake breaded steak, andouille sausage gravy, mashed potatoes, green beans

STONE FYRE LASAGNA 18

beef, lemon ricotta, red wine tomato sauce, mozzarella cheese

1/2 ROTISSERIE CHICKEN 20

mashed potatoes, crispy brussels, three onion sage sauce

THAI BBQ RIBS 24

1/2 rack pork ribs, thai bbq, loaded mashed potatoes, green beans

WILDFYRE CHICKEN PLATTER 18

five tenders tossed in thai bbq, served with red pepper ranch, asian slaw, dinner roll and fries

PASTA & SEAFOOD

HARISSA SALMON 30

fresh 6 oz grilled salmon, harissa sauce, cilantro oil, potato cakes, rainbow carrots

SRIRACHA LIME MAHI MAHI 27

7 oz grilled mahi mahi, diced sweet potatoes, mango salsa, broccolini

FISH N CHIPS 23

beer battered walleye, tartar sauce, fries, asian slaw

SHRIMP SCAMPI 25

sautéed shrimp, white wine butter sauce, chili flakes, linguine, parsley

TUSCAN GNOCCHI 24

grilled chicken, tomato sauce, spinach, fried capers, potato gnocchi

CHICKEN ALFREDO 22

grilled chicken, linguine, parmesan cheese, parsley

BEEF STROGANOFF 24

steak, mushroom, pappardelle egg noodles, white sauce, fried onions

BRAISED BEEF MAC & CHEESE 24

brisket smothered in bbq sauce, cavatappi pasta

SPAGHETTI & MEATBALL 20

1/2 pound meatball, red wine tomato sauce, linguine, parmesan cheese, parsley

CHICKEN PARMESAN 22

parmesan-crusted chicken, red wine tomato sauce, linguine, parsley

STEAKS & CHOPS

STEAK FRITES 28

8 oz grilled top sirloin, chimichurri sauce, served with fries

GRILLED RIBEYE 49

14 oz ribeye, compound butter, mashed potatoes, rainbow carrots

NY STRIP 35

12 oz ny strip, compound butter, rosemary fingerling potatoes, broccolini

GRILLED FILET 56

8 oz filet, beet hummus, mashed potatoes, broccolini, fried onions

GRILLED LAMB CHOPS 40

1/2 rack, verte sauce, rosemary fingerling potatoes, rainbow carrots, charred cherry tomato

REEF 'N' BEEF 40

8 oz top sirloin, crab garlic cream sauce, shrimp, potato cakes, broccolini

ADD GRILLED SHRIMP +9 OR THAI BBQ RIBS +10

EXTINGUISHERS

N/A

coke, diet coke, coke zero, dr pepper, diet dr pepper, mellow yellow, fanta, hi c, lemonade, tea

ROY ROGERS / SHIRLEY TEMPLE

house-made grenadine syrup

FLAVORED TEA / LEMONADE

strawberry, mango, raspberry, peach

ROOTBEER

gottberg

COFFEE

STARBUCKS AVAILABLE



DESSERTS

HOUSE-MADE SELECTIONS 8

ask your server about our current seasonal desserts!

BAKED SALTED CARAMEL APPLE CRISP 12

STONE FYRE PEACH COBBLER 12

CARAMEL CHOCOLATE CAKE 8

ICE CREAM 4



HOUSE
SPECIALTY ITEM



GLUTEN
FRIENDLY ITEM

GLUTEN-FREE BUNS AND FLATBREAD
CRUSTS AVAILABLE!

*PARTIES OF 10 OR MORE SUBJECT TO GRATUITY

* THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS.

CRISPY BRUSSELS SPROUTS 	15
sriracha lime glaze, pickled red onion, roasted almonds, beet hummus	
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glazed salmon, sesame seeds, smoked citrus aioli	
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peruvian-marinated drumsticks, cilantro mint chutney	
FRIED MOZZARELLA 	14
hand-breaded mozzarella, red sauce	
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Danish brie, brandy, lemon juice, crostini, parsley flambéed tableside	

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SINGLE TOPPING	16	DRUNKEN PESTO	18
red wine tomato sauce, mozzarella blend, your choice of:		mozzarella blend, drunken goat cheese, pesto, grape tomato, spinach, parmesan	
•four cheese		THE GERMAN	15
•pepperoni		mozzarella blend, horseradish dill white sauce, bratwurst, sauerkraut	
•italian sausage		MARGHERITA	15
•chicken		red wine tomato sauce, fresh mozzarella, fresh basil	

BURGERS & SANDWICHES

SMASH BURGER 	17	CHEESEBURGER	16
two 1/4 lb patties, ny white cheddar, dijonaise, fresh dill, pickles, diced white onion, served with fries		1/2 lb patty, ny white cheddar, lettuce, tomato, pickles, pickled red onion, served with fries	
THE ROYAL BLEU 	17	PORTOBELLO & SWISS	16
1/2 lb patty, truffle aioli, fig spread, bleu cheese, arugula, pickled red onion, served with fries		4oz patty, portabello mushroom cap, swiss, caramelized onion, dijonaise, served with fries	
STEAKHOUSE BURGER	17	FYREBALL SUB	14
1/2 lb patty, ny white cheddar, horseradish aioli, bacon, thai bbq, onion straws, served with fries		homemade meatball, red sauce, mozzarella, ciabatta, served with fries	
THE HAVANA	17	CHICKEN SANDWICH	16
braised pork, dijonaise, prosciutto, pickles, ny white cheddar, ciabatta, served with fries		your choice of fried or grilled chicken, tomato, lettuce, pickles, served with fries	
HOT BEEF SANDWICH 	16	NASHVILLE FYRE CHICKEN  	17
braised beef, mashed potatoes, beef demi gravy, open-faced on sourdough, served with green beans		fried chicken, Nashville sauce, sriracha aioli, bacon jam, asian slaw, served with fries	

SOUPS & GREENS

FRENCH ONION 	10	TOMATO BASIL BISQUE	10
HARVEST SALAD 	14	SMOKED SALAD	14
oranges, blackberries, craisins, feta cheese, candied pecans, house cider vinaigrette on a harvest blend		spinach, smoked bbq vinaigrette, shredded carrots, fried tortilla strips, avocado, grape tomato	
GRILLED CAESAR	13	CAULIFLOWER STEAK	22
grilled romaine heart, grilled lemon, croutons, parmesan crisp, caesar dressing		grilled cauliflower, chimichurri, fries, simple salad	

ADDITIONS

SALMON FILET +12 STEAK +8 GRILLED SHRIMP +9 GRILLED CHICKEN +7

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FYRE CLASSICS

CHICKEN POT PIE 	18	STONE FYRE LASAGNA 	18
rotisserie chicken, veggies, puff pastry, simple salad		beef, lemon ricotta, red wine tomato sauce, mozzarella cheese	
STUFFED MEATLOAF	22	1/2 ROTISSERIE CHICKEN	20
two meatloaf cakes stuffed with goat cheese, mashed potatoes, beef demi gravy, green beans, fried onions		mashed potatoes, crispy brussels, three onion sage sauce	
SHORT RIB BOURGUIGNON	26	THAI BBQ RIBS 	24
braised beef short rib, mashed potatoes, sriracha lime glazed broccolini, fried onions		1/2 rack pork ribs, thai bbq, loaded mashed potatoes, green beans	
CHICKEN FRIED STEAK 	20	WILDFYRE CHICKEN PLATTER 	18
corn flake breaded steak, andouille sausage gravy, mashed potatoes, green beans		five tenders tossed in thai bbq, served with red pepper ranch, asian slaw, dinner roll and fries	

PASTA & SEAFOOD

HARISSA SALMON 	30	CHICKEN ALFREDO 	22
fresh 6 oz grilled salmon, harissa sauce, cilantro oil, potato cakes, rainbow carrots		grilled chicken, linguine, parmesan cheese, parsley	
SRIRACHA LIME MAHI MAHI	27	BEEF STROGANOFF 	24
7 oz grilled mahi mahi, diced sweet potatoes, mango salsa, broccolini		steak, mushroom, pappardelle egg noodles, white sauce, fried onions	
FISH N CHIPS	23	BRAISED BEEF MAC & CHEESE	24
beer battered walleye, tartar sauce, fries, asian slaw		brisket smothered in bbq sauce, cavatappi pasta	
SHRIMP SCAMPI	25	SPAGHETTI & MEATBALL	20
sautéed shrimp, white wine butter sauce, chili flakes, linguine, parsley		1/2 pound meatball, red wine tomato sauce, linguine, parmesan cheese, parsley	
TUSCAN GNOCCHI 	24	CHICKEN PARMESAN	22
grilled chicken, tomato sauce, spinach, fried capers, potato gnocchi		parmesan-crusted chicken, red wine tomato sauce, linguine, parsley	

STEAKS & CHOPS

STEAK FRITES	28	GRILLED FILET	56
8 oz grilled top sirloin, chimichurri sauce, served with fries		8 oz filet, beet hummus, mashed potatoes, broccolini, fried onions	
GRILLED RIBEYE	49	GRILLED LAMB CHOPS 	40
14 oz ribeye, compound butter, mashed potatoes, rainbow carrots		1/2 rack, verte sauce, rosemary fingerling potatoes, rainbow carrots, charred cherry tomato	
NY STRIP 	35	REEF 'N' BEEF	40
12 oz ny strip, compound butter, rosemary fingerling potatoes, broccolini		8 oz top sirloin, crab garlic cream sauce, shrimp, potato cakes, broccolini	

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SPECIALTY ITEM

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