



Automatic Gratuity
on parties of 10 or more

Starters

Stuffed Portabella's \$16.00

Portobello mushroom stuffed with wild rice, topped with alfredo sauce

Lemon Pepper Shrimp \$18.00

Wild caught Argentine shrimp in a crisp lemon dill breading served on grilled lemon slices w/ garlic aioli.

Bang Bang Shrimp \$21.00

Lito Penaeus Vanna Mei Shrimp coated with a light, crisp batter tossed in a sweet chili sauce

Pork Nacho Fundido \$17.00

Shredded smoked pork with BBQ sauce over a bed of tortilla chips is topped with housemade smoky BBQ baked beans and Fundido cheese sauce and drizzled with BBQ sauce. Optional jalapeno garnish.

Bruschetta \$18.00

A house-made tomato mix on top of a baguette with fresh mozzarella, drizzled with pesto and balsamic.

Mozzarella Medallion's \$19.00

Sliced mozzarella is battered & deep fried to a perfect golden brown outside and cheesy interior.
Served with house-made marinara

Spinach Bacon Dip \$12.00

Housemade spinach dip topped with bacon and mozzarella cheese broiled until golden brown and served with tortilla chips.

Grilled Signature Salads

Steak Salad \$15.00

A bed of romaine lettuce loaded with steak slices, bacon bits, tomatoes, onions, peppers, shredded parmesan and shredded cheese.

Caesar Chicken Salad \$13.00

Romain lettuce, Caesar dressing parmesan cheese and tomatoes.
Served with a garlic breadstick

Pasta

Served with a side salad and garlic breadstick (Add shrimp to any pasta dish for \$3 per shrimp)

Alfredo* (Chicken, Steak, or Shrimp) \$25.00

Seasoned roasted chicken, steak, or shrimp and fettuccine in a creamy alfredo sauce

Steak Gorgonzola* \$25.00

8oz. flat iron steak, fettuccine with mushrooms and onions in buttery gorgonzola cream sauce

Parmesan Chicken* \$23.00

Pesto fettuccine, chicken breast, In-house marinara, parmesan and mozzarella

Lobster Ravioli* \$25.00

Served with roasted garlic white wine cream sauce, tossed in pesto

Tortellini Guanciale* \$23.00

Stuffed with Asiago, Parmesan, Ricotta cheese, chicken, bacon, and white wine cream sauce

Cajun Chicken Cavatappi* \$22.00

Onions, peppers, Andouille sausage, and chicken in Cajun alfredo sauce



Seafood

Neptune's Platter \$53.00

From the God of the Oceans! Steamed wild caught Argentine shrimp and cold water 8oz. lobster with sweet scallops

Walleye \$22.00

Wild caught from Lake Winnipeg and prepared your way - Beer Battered, Pan Fried or Broiled - light, flaky and perfectly seasoned

Shrimp Sauté \$24.00

Wild caught Argentine shrimp, fresh bell peppers, button mushrooms, and onions finished with a white wine and garlic butter sauce

Lobster Dinner \$42.00

16oz lobster tail steamed or broiled just right and seasoned perfectly

Field & Stream \$53.00

Choice of steak paired with cold water 8oz. lobster or wild caught Argentine shrimp. This entrée is truly the best of both worlds

Seafood Boil \$55.00

Snow crab, Shrimp, Clams, Mussels, Scallops, Potatoes and Cob corn.

King Crab \$58.00

Steamed served with Butter and lemons

Steaks

Served with a side salad and choice of one side

Chef Carved Ribeye \$45.00

18-20oz. (Tomahawk)

This signature steak is the jewel of the Fire's Edge, with plenty of marbling and rich buttery flavor. Best enjoyed medium-rare

T-bone \$32.00

Cut in-house daily. Rich and full beef flavor. Best served Medium

22-24oz. Porterhouse \$34.00

Fresh Cut Daily. Two amazingly thick cuts - the NY and tenderloin separated by a T-shaped bone

14-16oz. New York Strip \$28.00

Fresh Cut Daily. Lightly marbled for a tender and buttery flavor

8oz. Beef Filet Mignon \$32.00

Tenderloin specialty cut that is exceptionally flavorful, elegant & tender.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Entrées

Only * served with a side salad and choice of one side.

Add-ons 8oz. lobster tail \$20 or shrimp for \$3.00 each

Pork Ribeye \$26.00

A pork rib chop is an exquisite cut of meat that is boneless & flavorful

Steak Brochettes \$19.00

Marinated steak bites, mushrooms, peppers, and grilled onions served on a bed of wild rice.

Pulled Pork Sandwich* \$13.00

Shredded smoked pork with BBQ sauce served on a toasted Brioche bun with fries.

Blackened Salmon* \$27.00

Salmon fillet coated with a blend of spices & pan-seared to a flaky perfection

Chicken Fried Rice \$19.00

Substitute with noodles for \$3.00

Finished in our own house sauce and served in a cored pineapple and egg rolls

Upgrade to Wild Caught Argentine Shrimp \$26.00

Steak Burger* \$16.00

An in-house ground patty made of our unique blend of select prime-cut steak seasoned with our house blend spices and cooked to order. It is topped with American cheese and served on a toasted Brioche bun. Optional deluxe or Pub sauce options.

Accompaniments

Sautéed mushrooms \$3.00

Sautéed onions \$3.00

Choice of Vegetable
Asparagus, Broccoli, or Capri Blend \$4.00

Wild Rice \$3.00

Choice of Potato \$4.00

Garlic mashed potatoes, Baked potato, French fries, Loaded, or Au Gratin

Mac & Cheese \$4.00

Made with our very own 5 cheese sauce recipe

Kids' Corner

served with French fries. 12 and under only, please

Mac & Cheese \$6.00

Chicken Strips \$6.00

Alfredo & Breadstick \$6.00

Kids Burger \$6.00

Drinks

**Coke, Diet Coke, Sprite, Powerade, Raspberry Tea, Orange Fanta, Mellow Yellow
Barqs Rootbeer, Dr. Pepper Lemonade**

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