

FIRE & OAK

STEAK - PIZZA - PASTA

START & SALAD

Fresh Pizza Bread \$6

served with olive oil & balsamic vinegar.

**Add Baked with cheese \$3 or Marinara dip \$4

Fire & Oak Bruschetta \$13

tomato bruschetta on crostini's with smashed avocado, topped with parmesan & basil

Prosciutto Wrapped Artichokes \$16

stuffed with herb cream cheese then baked in a garlic cream sauce

Al Forno Brie \$17

baked brie wheel served with roasted garlic, cranberry chutney & fresh pizza bread

Baked Meatballs \$15

house-made beef & pork meatballs, fire roasted tomato sauce, parmesan, fresh basil

Garlic Chili Prawn Skillet \$18

chorizo, black tiger prawns, peppers, onions, garlic chili oil, cheese, served with pizza bread

Spinach & Artichoke Dip \$16

cream cheese, spinach, artichoke, sundried tomato, three cheese blend, served with pizza bread

Mussels Capricciosa \$19

steamed mussels, pinot grigio tomato broth, parmesan cheese, prosciutto, served with pizza bread

Fire & Oak Caesar Salad \$16

romaine, crisp prosciutto, parmesan, house-made garlic focaccia croutons, with creamy lemon garlic dressing

Spinach & Goat Cheese Salad \$18

organic spinach, creamy goat cheese, dried cranberries, cashews, with raspberry vinaigrette

Blackened Chicken Salad \$21

char-grilled chicken, organic greens, chimichurri sauce, feta, boiled egg, tomato, avocado, with mango balsamic dressing

Gorgonzola Steak Salad \$25

6oz sirloin, gorgonzola cheese, organic greens, arugula, sliced apple, caramelized onions, with maple dijon dressing

**LIMITED
MENU
2020**

CASUAL & MAINS

F&O Club Sandwich \$18

blackened chicken, crisp prosciutto, melted mozzarella, onion, tomato, arugula & garlic aioli on rosemary focaccia. Served with side

Fire Burger \$19

choice of beef or veggie patty, herb & garlic cream cheese, arugula, tomato, caramelized onions & sriracha aioli. Served with side

Capresse Sandwich \$17

soft mozzarella, tomato, arugula, pesto & garlic aioli on rosemary focaccia bread. Served with side

Steak Sandwich \$25

6oz sterling silver sirloin steak, caramelized onion, sauteed button mushrooms & drizzled sriracha aioli on pizza bread. Served with side

Lasagna al Forno \$19

house-made beef & pork bolognese, spinach, ricotta cheese & layered fresh lasagna pasta, baked with mozzarella cheese

Traditional Spaghetti Bolognese \$19

24 hour slow simmered ground beef & pork bolognese, celery, mushroom, onion & fresh spaghetti pasta, topped with parmesan cheese

Gorgonzola Gnocchi \$22

gorgonzola cheese, cherry tomato, roasted garlic cream sauce & fresh gnocchi pasta, topped with parmesan cheese

Creamy Chicken Fettuccine \$20

char-broiled chicken breast, rich & creamy garlic sauce & fresh fettuccine pasta, topped with scallions & parmesan cheese

Wild Mushroom Risotto \$23

creamy arborio rice, onion, white wine, wild mushrooms, parmesan cheese, topped with sauteed prawns

Salmon & Pesto Fettuccine \$24

smoked cured salmon, capers, tomato garlic pesto cream sauce & fresh fettuccine pasta, topped with Italian parsley

Spaghetti Vongole \$27

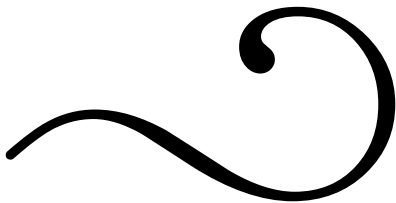
mussels, prawns, sundried tomato, roasted garlic, white wine butter sauce & black squid ink pasta, topped with crispy capers & parmesan cheese

6oz/8oz Sirloin Steak \$25/\$31

sterling silver sirloin steak, cooked to your liking with our house steak spice blend. Served with chefs daily side & seasonal vegetables

7oz Filet Mignon \$40

sterling silver filet mignon, cooked to your liking with our house steak spice blend. Served with chefs daily side & seasonal vegetables



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WOOD FIRED PIZZA

Margarita Pizza \$18

the classic style pizza with tomato sauce, fresh mozzarella, then topped with fresh basil

Pepperoni Pizza \$19

tomato sauce, pepperoni & fresh mozzarella cheese

Loaded Hawaiian Pizza \$22

tomato sauce, ham, bacon, pineapple, onion & fresh mozzarella. Lightly drizzled with bbq sauce

Salami & Bacon Pizza \$21

tomato sauce, sliced salami, crumbled bacon, mushrooms, kalamata olives & fresh mozzarella cheese

Napoletano Pizza \$21

black forest ham, mushrooms, onions, peppers & fresh mozzarella

Blackened Chicken & Pesto Pizza \$22

garlic cream sauce, blackened chicken, onion, fresh mozzarella cheese & drizzled with pesto

Prosciutto & Arugula Pizza \$23

tomato sauce, prosciutto, kalamata olives, sundried tomato, artichoke & fresh mozzarella cheese, topped with fresh arugula

BEER

Fernie Brewing Co. \$7.75

20oz pint
ask for today's rotating selection

Domestic Draught Beer \$6.75

20oz pint
ask for today's rotating selection

Import Draught Beer \$7.75

20oz pint
ask for today's rotating selection

WINE CELLAR

6oz 9oz 1/2 Bottle

Wine O'Clock Cab Sauvignon

\$7.50 / \$10.50 / \$18.50 / \$35.50 1L bottle

Hester Creek Cab Merlot

\$12.00 / \$16.00 / \$30.00 / \$40.00 750ml bottle

Wine O'Clock Chardonnay

\$7.50 / \$10.50 / \$18.50 / \$35.50 1L bottle

Hester Creek Pinot Gris

\$12.00 / \$16.00 / \$30.00 / \$40.00 750ml bottle

DESSERTS

Tiramisu \$11

a classic Italian coffee-flavoured cake, with lady fingers dipped in kahlua coffee, mascarpone cheese & dusted with cocoa

Cinnamon Apple Crisp \$11

baked in our al forno oven & topped with vanilla ice cream
**Add another scoop of ice cream \$1

Mile High Mud Pie \$11

house-made ice cream, cappuccino pie, Oreo crust, shaved almonds & chocolate ganache

New York Style Cheesecake \$11

in-house baked rich & creamy cheesecake, topped with berry compote & whipped cream

Toffee Pudding \$11

rich caramel cake, warmed in the al forno oven & topped with vanilla ice cream **Add another scoop of ice cream \$1

COCKTAILS & MARTINIS

Classic Caesar \$8

1oz vodka, clamato, worcestershire sauce, tobasco, celery salt rim, asparagus

Long Island Iced Tea \$10

1/2 oz each vodka, tequila, gin, rum, triple sec, coke & lime

Classic Mojito \$8

1oz white rum, lime juice, simple syrup & mint

Blackberry Mojito \$9

1oz havana club dark rum, soda, mint, simple syrup, muddled blackberry

Raspberry Mule \$10

1oz chambard raspberry, 3oz ginger beer, lime juice & mint

Moscow Mule \$9

1oz vodka, 3oz ginger beer, lime juice & mint

White Cosmo Martini \$12

1oz vodka, 1 oz triple sec, white cranberry juice, shaken lemon, frozen cranberries

Berry Blitz Martini \$12

1oz chambord raspberry, 1 oz lychee liqueur, cranberry juice, splash of orange juice

Elderflower Sips \$12

1oz elderflower liqueur, mint, cucumber, topped with 3oz sparkling wine