

FIRESTONE'S

Sunday, February 4th

Appetizers & Salads

Maryland Crab Dip Baked with three cheeses and sherry	12
Greek Salad Marinated olives, tomato, pickled cucumber, feta, oregano vinaigrette	9
Classic Caesar Salad Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg	10
B.L.T. House made pork belly, charred romaine lettuce, roasted tomato, sunny side quail egg, hickory vinaigrette	12
Baked Brie Cinnamon apples, bronze fennel, candied almonds, calvados reduction, toasted baguette	15
Baked Oysters Rockefeller Sautéed Swiss chard, tomato basil goat cheese, panko	12
Steamed Mussels Curry garlic sausage, tomato, red pepper, green onion, mascarpone cheese, white wine	11
Deviled Egg Trio Olive tapenade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, house brioche	10
Baked Onion au Gratin Soup Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme	6/8
Maine Lobster Bisque Chilled lobster salad, mascarpone, crostini	9

Tavern

Grilled Pizza Soffritto, mascarpone, mozzarella, oregano	12
Chophouse Burger Bibb lettuce, tomato, and choice of cheese on a challah bun	11
Grilled Flank Steak Salad Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette	16
Charcuterie Mac & Cheese Cheddar bechamel, sopressata, Genoa salami, prosciutto, panko bread crumb	8
Grilled Chicken Sandwich Bibb lettuce, tomato, choice of cheese on challah bun	10
Hot Pastrami Sandwich Swiss cheese, red onion, Carolina Dijon BBQ, Sourdough bread	12

Entrées

Firestone's Surf & Turf Braised short rib, butter poached Maine lobster, cheddar grits, sautéed bok choy, beef glaze	38
18oz. Dry Aged Cowboy Steak Horseradish crust, potato & parsnip gratin, crispy parsnip, shoestring potato, demi glace	45
Pan Seared Scallops Risotto cake, andouille sausage, red pepper, caramelized fennel, asparagus, saffron jus	32
Pan Seared Salmon Sautéed French beans, roasted wild mushrooms, Tuscan kale, prosciutto, clam sauce	29
Grilled Hanger Steak Crispy potato pave, roasted cauliflower & glazed Brussels sprouts, maderia mushroom demi glace	30
Stuffed Poulet Rogue Stuffed with duck confit sausage, kale, & boursin cheese, mashed potatoes, roasted butternut squash, roasted cauliflower, leeks, chicken demi	28
Bone in Veal Rib Chop Creamed spinach, tri color cous cous, hunter's sauce	36
Duroc Pork Loin Herb & walnut stuffing, sweet potato puree, house bacon braised swiss chard, roasted pork demi	28
Baked Fettuccine House rolled pasta, saucisson garlic sausage, mozzarella, basil	26
Tomato & Basil Goat Cheese Gnocchi Filet bean, roasted parsnips, artichoke, cello radish, dill cream reduction, fried basil	23

Features From the Raw Bar

Chef's Board Selection of hand sliced charcuterie, Artisan cheeses, and country pâté. Served with various accoutrements	28
Artisanal Cheese Trio Monocacy Ash (MD), Brie (FR), Roquefort (FR), truffle honey	One: 7/ All Three: 16
Rockfish Ceviche Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	12
Oysters on the Half Shell Half of a dozen with traditional accompaniments	12
Ahi Tuna Tartar Sesame vinaigrette, radish, sesame tortilla, citron blend	11