

APPETIZERS

Smoked Salmon Deviled Egg: <i>House-smoked salmon, egg yolk, chipotle, applewood bacon</i>	8
Fried Green Tomatoes: <i>Topped with crawfish tasso beurre blanc</i>	9
Smoked Tuna Dip: <i>House-smoked tuna, pickled vegetables, toasted pita</i>	10
Lamb Spare Ribs: <i>Bourbon and honey glaze</i>	12
Seared Crab Cakes: <i>Sweet corn beurre blanc, strawberry and fennel relish</i>	16
Gulf Shrimp Cocktail: <i>Served with house-made cocktail sauce</i>	17
Jumbo Coconut Shrimp: <i>Fried Gulf shrimp, mango sweet chili sauce</i>	17

SOUPS & SALADS

Four-Onion Gratin	7
Seafood Chowder	12
Classic Caesar Salad: <i>Chopped romaine hearts, house Caesar dressing, garlic croutons, Parmesan crisp</i>	6
Wind Creek Wedge: <i>Baby iceberg wedges, shaved red onion, applewood smoked bacon, bleu cheese, grape tomato and hard boiled egg, topped with buttermilk dressing</i>	7
Wilted Spinach Salad: <i>Candied pecans, Granny Smith apple, sun-dried cherry, fried goat cheese, pancetta vinaigrette</i>	7
Fried Cornish Hen: <i>Cornmeal-crusting Cornish game hen, baby arugula and frisée, pimento, shaved radish, cornbread crisp, hot honey dressing, fennel pollen</i>	9

SEAFOOD SELECTIONS

Stuffed Lobster Tail Duo: <i>Broiled lobster tails stuffed with shrimp, scallops, red peppers, and gruyere cheese</i>	Market Price
1 or 2 Pounds of Crab Legs: <i>Chilled or steamed</i>	Market Price
Blueberry Salmon: <i>Seared Atlantic salmon, blueberry compote, lemon-thyme risotto, summer squash, wild mushroom</i>	29
Gulf Coast Shrimp & Grits: <i>Gulf shrimp, sausage, mushrooms, crawfish tasso gravy, over smoked gouda grits</i>	30
Parmesan-Crusted Flounder: <i>Served over fettuccine with roasted grape tomatoes, Swiss chard, artichoke hearts, goat cheese, white wine and truffle beurre blanc</i>	36

CHEF'S SPECIALS

FIRE Steakburger: <i>Alabama dry-aged beef, brioche bun, Cotswold chive, bourbon-caramelized onions, black garlic aioli, house pickles, baby arugula, beer-battered onion ring</i>	25
Blackened Pork Chop and Prawns: <i>Double-cut pork chop and prawns, smoked gouda grit cake, pineapple-mango relish</i>	34
Moroccan-Spiced Lamb: <i>Grilled rack of lamb, mint pesto, roasted baby beetroot</i>	36
Bison Ribeye: <i>14 oz. cut of Rocky Mountain Bison ribeye, mushroom ragoût, port wine reduction</i>	40



STEAKHOUSE CUTS

All steaks are broiled to your specifications and topped with Maître d'Hotel Butter.

6 oz. Petite Filet Mignon	37	12 oz. Bone-In Filet Mignon	49
14 oz. Ribeye	44	18 oz. Dry-Aged Ribeye Lollipop	49
12 oz. Prime Rib	37	18 oz. Bone-In Prime Rib	50
14 oz. Bone-In NY Strip	44	32 oz. Porterhouse	89

Temperature Guidelines

RARE <i>Very Red</i>	MEDIUM RARE <i>Red</i>	MEDIUM <i>Pink Center</i>	MEDIUM WELL <i>Slightly Pink</i>	WELL <i>No Pink</i>
--------------------------------	----------------------------------	-------------------------------------	--	-------------------------------

ACCOMPANIMENTS

Bordelaise, Hollandaise, Béarnaise	5	Crab Oscar	12
Au Poivre	6	Grilled Prawns	14
Black and Bleu	7		

SIDES

Salt-Crusted Baked Potato	6	Collards	6
Truffle Pomme Frites	6	Grilled Asparagus	6
Roasted Garlic Mashed Potatoes	6	Sautéed Mushrooms	6
Sautéed Spinach	6	Sweet Potato Soufflé	7
Smoked Gouda Macaroni and Cheese	6	Lobster Macaroni and Cheese	12

DESSERTS

Banana Pudding Flambé: <i>House-made vanilla pudding over a shortbread cookie, topped with flambéed bananas and meringue</i>	8
Crème Brûlée: <i>Rich custard topped with caramelized sugar</i>	8
Bundt Cake: <i>Lemon bundt cake, blueberry mousse, coconut anglaise, almond lace</i>	8
New York Cheesecake: <i>Traditional New York cheesecake topped with caramel and chocolate sauce, toasted pecans, and whipped cream</i>	10
5-Layer Chocolate Cake: <i>Decadent layers of dark chocolate cake and rich chocolate mousse, frosted with a velvety chocolate buttercream</i>	10

An automatic gratuity of 18% will be added to parties of six or more.

