FIREBREW BAR & GRILL

RESERVE WEDNESDAYS

A THREE-COURSE DINING EXPERIENCE.

$25 PRICE PER PERSON BASED ON 3RD COURSE MENU ITEM SELECTED. **$35**

1ST COURSE (Choose One)

SOUP OF THE DAY GF
Made fresh daily. Ask your server about today's selection. (Cup)

CAESAR SALAD
Romaine lettuce tossed with our house Caesar dressing, topped with parmesan cheese and housemade croutons. (Gluten Free if ordered without croutons.)

GARDEN SALAD GF V
Cucumbers, grape tomatoes, and red bell peppers over mixed greens.



2ND COURSE (Choose One)

HUMMUS & CUCUMBERS GF
Traditional hummus served with fresh cucumbers.

POTATO & CHEDDAR PIEROGIES
Three seared pierogies stuffed with creamy potatoes and white cheddar cheese, tossed with a parmesan cream sauce and caramelized onions.

PRETZEL BITES
Soft pretzel bites served with whole grain mustard.

BACON-WRAPPED SHRIMP GF
Three jumbo shrimp wrapped in applewood bacon, served with our tangy honey BBQ sauce and sweet chili sriracha aioli.



3RD COURSE (Choose One)

$25 CHOICES

BLACKENED CHICKEN TACOS
Three flour tortillas filled with blackened chicken, shredded lettuce, pico de gallo and sriracha aioli. **Served with your choice of potato wedges or Vegetable of the Day.**

CHICKEN & KIELBASA MAC AND CHEESE
Cavatappi pasta, grilled kielbasa sausage and chicken, tossed in a creamy roasted garlic Alfredo, gouda and cheddar jack cheese sauce, topped with panko and parmesan cheese.

GOAT CHEESE & CARAMELIZED ONION PIZZA
Goat cheese, caramelized onions, and our house blend cheese, topped with balsamic glaze and fresh arugula.

SHRIMP & GRITS GF
Sautéed shrimp seasoned with Old Bay, cheddar jack grits, sautéed red bell peppers and corn.

$35 CHOICES

NEW YORK STRIP (10 OZ) GF
Hand-cut New York strip served with garlic herb mashed potatoes and roasted asparagus, finished with compound butter.

WILD MUSHROOM RAVIOLI
Wild mushroom stuffed ravioli, tossed in a butternut squash sauce, finished with shaved Parmesan.

SWEET THAI CHILI GLAZED SALMON GF
Seared Atlantic salmon topped with our sweet Thai chili glaze. Served with mushroom and Parmesan risotto and roasted asparagus.

HALF RACK OF BABY BACK RIBS GF
Slow-cooked and house-glazed half rack of baby back ribs. Served with baked potato wedges and Vegetable of the Day.



DON'T HAVE A COIN YET?
No problem!
Challenge Coins are available for immediate purchase for only $15.

ESTABLISHED 2011 FIREBREW BAR & GRILL CASUAL DINING. WOW EXPERIENCE.

35% OFF ANY BOTTLE OF WINE*
EXCLUDES HOUSE WINES.

*Item is cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Notify your server if you have any special dietary restrictions.

ALLERGEN ICONS: = Wheat = Dairy = Egg = Fish = Shellfish = Soy = Sesame GF = Gluten Free V = Vegetarian

CASUAL DINING. ★ WOW EXPERIENCE.