

☘ LUNCH · DINNER · BRUNCH ☘



☘ FINE FOOD AND DRINKS ☘

CF MUSSELS

* **KETTLE OF FRESH MAINE MUSSELS & FRIES**

Served with Tomato, Shallot, Caper, Parsley & White Wine

13.

Served with Coconut Milk, Curry, Lemongrass & Cilantro

13.

Served with Oven Dried Tomatoes, Applewood Bacon, Arugula & Parmesan

13.

DINNER NIGHTLY
WEEKEND BRUNCH

SPECIAL

RESTAURANT WEEK 2011

CHOOSE ANY FIRST
COURSE SELECTION
WITH THE EXCEPTION
OF THE RAW BAR
ANY SANDWICH
ENTREE SALAD OR
ENTREE & YOUR
CHOICE OF DESSERT
ALL FOR ONLY
\$20.11

SIDES

MASHED POTATOES 5.
GREEN BEANS 5.
MAC & CHEESE 6.
COUSCOUS RISOTTO 5.
ROASTED MUSHROOMS 6.
FINGERLING POTATOES 6.

SNACKS · SMALLS · SOUP

- CRISPY FRIES (or) BUTTERMILK BRINED ONION RINGS** with Smoked Mayonnaise, Creamy Pimento & Buttermilk Goat Cheese 7.
- SPICED GRILLED CHICKEN WINGS** with Celery Hearts & 2 Sauces 9.
- THREE ALARM CHILI** with Smoked Poblano Chile Flatbread 8.
- DEVEILED DRAGON CREEK OYSTERS** with Parmesan, Mushrooms & Bacon 12.
- SLIDER TRIO** Meatball, Sloppy Joe & Firehouse Burger 9.
- * **TUNA TARTARE TACOS** with Ginger & Lemongrass Vinaigrette 9.
- SOUR CREAM & ONION DIP** with Housemade Chips 5.
- REUBEN EGG ROLL** Corned Beef, Sauerkraut, Gruyere & Russian Dressing 9.
- ROASTED SQUASH SOUP** with Dried Cranberries, Candied Pecans & Cinnamon Crème Fraiche 6. & 8.

FIREHOUSE SALADS

- CAESAR SALAD** with Pickled Red Onion, Shaved Parmesan & Croutons 6.
- BUTTER LETTUCE WEDGE** with Dried Cranberries, Toasted Almonds & Buttermilk Goat Cheese Dressing 8.
- ROASTED BEET SALAD** with Arugula, Crumbled Blue Cheese & Walnuts 8.
- SMOKED SALMON** with Field Greens, Green Beans, Cornbread Croutons, Dried Cherry Tomatoes & Lemon Dijon Vinaigrette 15.
- CREAMY CHICKEN SALAD** with Dried Cranberries, Roasted Pecans, Frisee, Arugula & Whole Wheat Toast Points 12.
- * **PAN ROASTED STEAK WALDORF** with Chopped Lettuce, Apples, Walnuts, Celery, Grapes & Buttermilk Blue Cheese 16.

MAINS

- HOUSEMADE EGG NOODLES** with Grilled Garden Vegetables, White Wine Garlic Butter & Parmesan 14.
- BUTTERMILK FRIED CHICKEN BREAST** with Braised Kale, Pan Giblet Gravy & Cornbread 18.
- * **SEARED DIVER SCALLOPS** with Couscous Risotto, Oven-Dried Cherry Tomato & Arugula Pesto 22.
- BISON SHORT RIB STROGANOFF** with Housemade Egg Noodles 20.
- * **CIDER BRINED PORK CHOP** with Sauerkraut, Buttermilk Mashed Potatoes & Pommery Mustard 18.
- * **8 OZ HANGER STEAK** with Field Greens, Fries & Bearnaise Sauce 18.

HOUSE CRAFTED CLASSIC COCKTAILS & BEVERAGES AVAILABLE ON REVERSE SIDE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THE RAW BAR

TODAY'S FINEST OYSTERS
Market Price

* **EAST VS. WEST**
4 East Coast Oysters & 4 West Coast Oysters with Cocktail Sauce & Mignonette for 16.

* **GULF SHRIMP COCKTAIL**
5 Chilled Shrimp for 10.

* **ST. ASAPH SAMPLER**
8 Fresh Oysters & 4 Chilled Shrimp for 22.

PRIVATE PARTIES
SPECIAL EVENTS

SANDWICHES

* **FIREHOUSE ANGUS BURGER**
with Tillamook Cheddar Bacon, Red Onion & Housemade Steak Sauce 12.

* **LOCAL OYSTER PO'BOY**
Crispy Dragon Creek Oysters with Bibb Lettuce, Tomato & Remoulade Sauce 11.

PORTOBELLO CLUB
with Fresh Goat Cheese, Oven Roasted Tomatoes & Smoked Mayonnaise 9.

MARINATED CHICKEN BREAST
with Avocado Mayo, Crispy Bacon and Bread & Butter Pickles 10.

RED APRON HANDMADE HALF SMOKE
with Firehouse Chili and Cheese & Red Onion on a Soft Roll 10.

COLUMBIA FIREHOUSE
LUNCH MONDAY - FRIDAY 11:30 TO 3
DINNER NIGHTLY BEGINNING 5:30
BRUNCH WEEKENDS 11 TO 3
BAR MENU NIGHTLY UNTIL 1 AM

COLUMBIAFIREHOUSE.COM