

# FIRE TOWER TAKE OUT



## GARDEN & SOUP

### CAESAR SALAD 14

*Romaine Hearts, Crispy Bacon Lardon, Fried Capers, Ciabatta Crouton House-made Caesar*

### WINTER SALAD <sup>GF</sup> 13

*Winter Greens, Delicata Squash, Goat Cheese, Candied Pecan, Cranberries, Maple Mustard Vinaigrette*

### STEAK CHILI <sup>GF</sup> 10

*Sour Cream, Cheddar Cheese & Chives*

### SOUP OF THE DAY 10

*Fresh, Creative, Unique*

## SMALL PLATES

### FIRE TOWER SHRIMP 15

*Tempura Style, Sriracha Aioli, Lo Mein Noodles*

### AHI NACHOS 16

*Tuna Tartare, Crispy Wonton, Pickled Onion, Wasabi Aioli, Hoisin Lime, Daikon Radish*

### JERK WINGS 18

*Jamaican Spice Rub, Mango Dipping Sauce*

### VIETNAMESE POTSTICKERS 13

*Roasted Pork -or- Mixed Vegetable, Citrus Ponzu Glaze*

### STUFFED MEDJOOOL DATES <sup>GF</sup> 15

*Stuffed with Brie Cheese, Wrapped in Prosciutto, Toasted Pinenuts, Balsamic Reduction  
Contains nuts*

### FLAT BREAD OF THE DAY Market Price

*Chef Dillon's Creation*

### FLATBREAD "THE ORIGINAL" 14

*Mozzarella Cheese, House Made Marinara  
Add Pepperoni \$2*

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## LARGE PLATES

**PAN SEARED STATLER CHICKEN BREAST** <sup>GF</sup> 30

*Garlic Mash Potato, Seasonal Vegetables & Lemon Vermouth Sauce*

**8OZ FILET AU POIVRE** 40

*Blue Cheese Bread Pudding, Seasonal Vegetables & Pearl Onion Demi-Glace*

**CATCH OF THE DAY** Market Price

*Chef Dillon Sources the Freshest Possible*

**BEEF BOLOGNESE** 30

*Pappardelle with Basil Ricotta and Parmesan*

**CHEDDAR BURGER** 18

*8 oz. Rib Cut High Choice Grade*

*Vermont Cheddar, Brioche Bun, Lettuce, Tomato, Onion, Pickles*

*Bacon Jam + 1.50*

**PORK SHANK OSSO BUCO** <sup>GF</sup> 32

*Sweet Potato Polenta, Seasonal Vegetables, Pearl Onion Demi-Glace*

**VEGAN JACK FRUIT TACOS** <sup>GF VG</sup> 28

*Mango Habanero BBQ Jack Fruit, Black Bean Salsa, Tomatillo & Avocado Served with Quinoa*

While we make every effort in our kitchen with sourcing, preparation, & handling procedures to avoid the introduction of allergens, please be advised that we have a small kitchen & do not have separate cooking areas or equipment. Alert your server of any food allergies. "Please be aware that we use common fryer oil. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens." \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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## KIDS MENU

### KIDS NOODLES 11

*Choice of Butter, Red Sauce or Parmesan Cheese*

### CREAMY MAC 'N CHEESE 11

*Ooey Goopy Goodness*

### CHICKEN TENDERS 12

*Buttermilk Battered White Meat, Fries*

### CRISPY COD 12

*Served with Tartar Sauce & Fries*

### STEAK FRITES 17

*Tournedos and Fries*

### CHEESE PIZZA 14

*\$2 add pepperoni*

## HOUSE MADE DESSERTS

### MANGO & PINEAPPLE EMPANADA 14

*Mascarpone, Pomegranate with Mango Sorbet*

### FLOURLESS DARK CHOCOLATE TORTE <sup>GF</sup> 14

*Served with Locally made Wilcox Vanilla  
Ice Cream*

### CHOCOLATE CHIP BROWNIE SUNDAE 14

*Served with Locally made Wilcox Vanilla  
Ice Cream*