

Fire

Signature Delmonico Grilled Ribeye	45
16 oz Ultra Prime Ribeye served with Sautéed Wild Mushroom Blend, Roasted Garlic Red Bliss Mashed Potatoes, Seasonal Vegetable and Foyot Sauce	
Filet Oscar	48
8 oz Filet Mignon topped with Jumbo Lump Crabmeat, Béarnaise Sauce and Grilled Asparagus with Roasted Garlic Red Bliss Mashed Potatoes	
Filet Mignon	36/42
6oz/8oz Tenderloin of Beef grilled to perfection and served with Wild Mushroom Risotto, Seasonal Vegetable and Port Wine Demi-Glace	
Bone-In New York Strip Au Poivre	42
16 oz Traditional Pan seared Bone-in Strip Steak served with Red Bliss Garlic Mash Potatoes, Seasonal Vegetable & topped with Peppercorn Sauce	
Rack of Lamb	43
Frenched New Zealand Rack of Lamb with Basil Red Bliss Mashed Potatoes, Grilled Asparagus and garnished with a Balsamic Glaze	
Chicken Marsala	30
Chicken Scaloppini served with a Marsala Wine Sauce, Garlic Mashed Potatoes and served with Seasonal Vegetable	

Fifth Element

• 2 Pan Seared Scallops 15	• 4 oz Lobster Tail 16	• 4 Grilled Jumbo Shrimp 11
• Foie Gras 13	• Steak Au Poivre Style 6	• Truffle Butter 6

Meat Temperatures

Pittsburgh (charred outside & rare center) **Rare** (red cool center)

Medium Rare (warm red center) **Medium** (pink) **Medium Well** (trace amount of pink)

Well Done (gray-brown throughout)

Split Plate Charge on all Entrees 6

Executive Chef: Devin Odom

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.

20% Gratuity will be added to parties of seven(7) or more.