

# Fire

<b>Signature Delmonico Grilled Ribeye</b> 16 oz Ultra Prime Ribeye served with Sautéed Wild Mushroom Blend, Roasted Garlic Red Bliss Mashed Potatoes, Seasonal Vegetable and Foyot Sauce	46
<b>Filet Oscar</b> 8 oz Filet Mignon topped with Jumbo Lump Crabmeat, Béarnaise Sauce and Grilled Asparagus with Roasted Garlic Red Bliss Mashed Potatoes	49
<b>Filet Mignon</b> 6oz/8oz Tenderloin of Beef grilled to perfection and served with Wild Mushroom Risotto, Seasonal Vegetable and Port Wine Demi-Glace	38/44
<b>Bone-In New York Strip Au Poivre</b> 16 oz Traditional Pan seared Bone-In Strip Steak served with Red Bliss Garlic Mash Potatoes, Seasonal Vegetable & topped with Peppercorn Sauce	42
<b>Rack of Lamb</b> Frenched New Zealand Rack of Lamb with Basil Red Bliss Mashed Potatoes, Grilled Asparagus and garnished with a Balsamic Glaze	45
<b>Chicken Marsala</b> Chicken Scaloppini served with a Marsala Wine Sauce, Garlic Mashed Potatoes and served with Seasonal Vegetable	30

## 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.*