

# Fire

<b>Signature Delmonico Grilled Ribeye</b> 16oz 1855 Ribeye served with Yukon Gold Mashed Potatoes, Seasonal Vegetable finished with David's Rosemary Au Jus	52
<b>Filet Oscar</b> 8 oz Filet Mignon topped with Jumbo Lump Crabmeat, Béarnaise Sauce and Grilled Asparagus with Yukon Gold 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</b> 16 oz Grilled Bone-In Strip Steak served with Yukon Gold Mash Potatoes, Seasonal Vegetable & topped with Danish Bleu Cheese	44
<b>Rack of Lamb</b> Frenched New Zealand Rack of Lamb with Pesto Herb Risotto, Grilled Asparagus and garnished with a Balsamic Glaze	45
<b>Chicken Piccata</b> Classic Chicken Piccata with a Lemon Caper Butter Sauce served with Yukon Gold Mashed Potatoes & Seasonal Vegetable	30

## Fifth Element

- 2 Pan Seared Scallops 15
- 4 oz Lobster Tail 16
- Sugar Cane Shrimp Skewer 11
- Foie Gras 13
- Gorgonzola Butter 5
- 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  
Sous Chef: David Echeverri

*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.*