

EST. *The* 2015

PUB

FOOD & DRINK

FIREROCK

LONDONLICIOUS
\$30

STARTERS

BUTTERFLY COCONUT SHRIMP

Coconut breaded jumbo shrimp served with coleslaw & sweet chili Thai dip.

BOCCONCINI CAPRESE SALAD

Warm bocconcini served over spring mix with a roasted red pepper pesto, balsamic glaze and toasted crostini.

WARM GOAT CHEESE DIP

Warm goat cheese with roasted red pepper pesto, garlic and fresh basil. Served with gluten free crackers, mini naan bread and crostini.

KALE & QUINOA SALAD

Baby kale, quinoa, goat cheese, pumpkin seeds & dried cranberries with a house-made curry vinaigrette.

BONELESS CHICKEN WINGS

Lightly dusted with your choice of mild, medium, hot, honey garlic, garlic parmesan, Louisiana BBQ, fire & ice, buffalo, salt & cracked black pepper rub, or Cajun dry rub.

CALAMARI

Lightly dusted calamari seasoned with sea salt & cracked black pepper with garlic aioli and chipotle dipping sauce.

PUB FARE & ENTREES

ONE-PIECE FISH & CHIPS

Light and crispy battered haddock. Served with fresh cut fries, coleslaw & tartar sauce.

CHICKEN VINDALOO

Chicken & sautéed garden vegetables in a spicy vindaloo curry sauce. Served over a cilantro-lime infused rice with naan bread.

STUFFED YORKSHIRE PUDDING

A crispy Yorkshire pudding style bowl filled with prime rib, sautéed mushrooms, caramelized onion and gravy. Finished with Horseradish crème. Served with fresh cut fries, house salad.

LOBSTER LINGUINI

Lobster claw & tail meat in a garlic blush sauce with roasted tomato, fresh basil and Asiago. Served with garlic bread.

GOURMET BURGER

Two house-made all beef patties topped with goat cheese, caramelized onions, roasted red peppers, balsamic glaze with fresh spring mix on a sesame seed bun. Served with fresh cut fries, house salad.

CHICKEN FAJITA BOWL

Blackened chicken, diced peppers, pico de gallo, black beans, corn, jalapenos, guacamole & shredded cheese. Served over cilantro-lime rice.

DESSERTS

GLUTEN-FREE CHOCOLATE TORTE

CREME BRULEE CHEESECAKE

DAILY HOMEMADE DESSERT SPECIAL

