

APPETIZERS & FLATBREADS

DIRTY MAC & CHEESE Rotini pasta, smoked pulled pork, white cheddar cheese | \$8.95

SPINACH ARTICHOKE DIP Artichokes, red peppers & spinach in a classic marriage to cheese, served with our house-fried corn tortilla chips | \$7.95

GOAT CHEESE MARINARA Our house-made marinara sauce baked with local goat cheese until bubbly & delicious, served with warm focaccia bread from Rene's Bakery | \$7.95

BEER CHEESE DIP Sun King Cream Ale blended with aged white cheddar & smoked Gouda cheeses. Served with three ball-park pretzels | \$7.95

PULLED PORK NACHOS Mess-free bites of our house-fried corn tortillas layered with smoked pulled pork, refried beans, cheese & jalapeno peppers. Served with fresh Pico de Gallo, guacamole and sour cream | \$8.95

SOUPS Chicken Tortilla is our house specialty, ask your server for other options | \$3.95 cup / \$5.95 bowl

MARGHERITA FLATBREAD Roma tomatoes, fresh basil, roasted garlic, parmesan & mozzarella cheese | \$8.95

VEGGIE FLATBREAD Roasted seasonal veggies, sun-dried tomato pesto, spinach and goat cheese | \$8.95

CARNIVORE FLATBREAD Pulled pork, Applewood smoked bacon, pepperoni, fresh mozzarella and red sauce | \$9.95

FREE RANGE FLATBREAD Grilled chicken, caramelized onions, basil pesto and aged white cheddar | \$9.95

BLUE BLAZE FLATBREAD Grilled top sirloin steak, caramelized onions, diced tomatoes & bleu cheese | \$9.95

SALADS

NERO SALAD Romaine, smoked grape tomatoes, grilled & chilled asparagus, shaved parmesan, & garlic croutons tossed with a combination of our creamy Caesar dressing and a fiery chili oil \$5.95 | \$9.95

CHOPPED COBB Romaine, hard-boiled egg, bacon, red onion, tomato, bleu cheese, sliced avocado & garlic croutons. Choice of dressing | \$9.95

HEARTH SPINACH With black beans, tomatoes and a roasted vegetable relish. Warm chipotle dressing | \$8.95

BERRY FRESH SALAD Spinach and romaine, seasonal fresh berries, local goat cheese, almonds, golden raisins, Scholar's Inn granola and topped with red onions. Served with our house-made vinaigrette | \$9.95

Add to any salad: Chicken \$3.95

Steak \$4.95

Trout \$4.95

Shrimp \$4.95

Salmon \$4.95

HOUSE FAVORITES

OUR FAMOUS FISH TACOS Three corn tortillas stuffed with Cajun-dusted tilapia, green and red cabbage, Pico de Gallo & poblano crema. Served with a Basmati rice, roasted corn, poblano and black bean medley | \$13.95

FISH & CHIPS Icelandic cod, beer battered and fried golden brown. Served with choice of side plus red cabbage slaw and our house-made tartar sauce | \$11.95

LARGE PLATES (CHOICE OF TWO SIDES)

SMOKED COWBOY-CUT PORKCHOP Flame-grilled, center-cut marinated pork chop | \$15.95

HALF ROASTED CHICKEN Mesquite-smoked then oven-roasted, served with natural au jus | \$13.95

HICKORY SALMON Cold-smoked then grilled, topped with a lemon-dill butter | \$16.95

TOP SIRLOIN Flame-grilled, center-cut top sirloin finished with a sweet red pepper compound butter | \$16.95

RAINBOW TROUT FILETS Pan-fried rainbow trout brushed with lemon butter | \$15.95

BURGERS (Our burgers are **fresh, half-pound** certified Angus steak burgers)

INFERNO BURGER Black Angus steak burger topped with smoked pulled pork, our chipotle-citrus BBQ sauce, aged white cheddar cheese and our beer-battered onion rings | \$10.95

BLACK AND BLEU BURGER Black Angus steak burger, bacon, caramelized onions, bleu cheese, lettuce & tomato | \$9.95

BELLA BURGER Black Angus steak burger, sautéed portabella mushroom, roasted peppers, sundried tomato pesto & parmesan | \$9.95

SMOKY BEAR BURGER Black Angus steak burger, smoked Gouda, bacon, lettuce, tomato & red onion | \$9.95

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

SANDWICHES

TUG OF WAR Slow-smoked pulled pork, BBQ sauce, red cabbage slaw, smoked Gouda cheese | \$10.95

SOUTHWEST CHICKEN SANDWICH Grilled chicken breast topped with pepper jack cheese, sliced avocado, Pico de Gallo and chipotle mayonnaise | \$9.95

HOOSIER BREADED PORK TENDERLOIN With lettuce, tomato, onion and chipotle mayonnaise | \$10.95

THE "GREUBEN" That's right – it's a Grouper Reuben sandwich. Flash-fried and served on grilled marble rye bread with Swiss cheese, red cabbage slaw and Russian dressing | \$12.95

GARDEN VEGGIE Portabella cap marinated in balsamic & olive oil, grilled and topped with roasted peppers, caramelized onions, fresh mozzarella & basil pesto | \$9.95

PASTURE Grilled sirloin steak, sautéed mushrooms, caramelized onions, lettuce, tomato, smoked Gouda & horseradish mayo | \$10.95

LAKE Pan-fried trout with lettuce, tomato, red onion and chipotle mayonnaise | \$9.95

RIVER House-smoked grilled salmon, lemon-dill aioli, lettuce, tomato & red onion | \$9.95

COOP Grilled chicken breast, sautéed mushrooms, caramelized onions, spinach, fresh mozzarella & sun-dried tomato pesto | \$9.95

Burgers & sandwiches are served on a brioche or multi-grain bun with your choice French fries, Sweet potato fries or our hand-dipped beer-battered onion rings.

SIDES

French fries / Sweet potato fries / Garlic smashed potatoes / Beer-battered onion rings / Red cabbage slaw / Small garden salad / Roasted vegetable medley / Fresh fruit / Cottage cheese / \$3.25

*We use natural high oleic oil developed locally that contains no trans fats.

DESSERTS

Ask your server for today's selections!



Visit our website: www.firebythemonontrail.com

Follow us on Twitter: [@firebythemonon](https://twitter.com/firebythemonon)

Email us: info@firebythemonontrail.com

Hot food. Cold beer. Warm hospitality.