

Fire's Edge STEAKHOUSE

Starters

Stuffed Portabella's \$12.00

Portabello mushrooms sautéed in garlic butter, stuffed with wild rice,

Lemon Pepper Shrimp \$14.00

Wild caught Argentine shrimp in a crisp breading with lemons, peppers and garlic butter

Crab Cakes \$16.00

with Roasted Corn Puree

Steak Brochettes \$16.00

Skewered steak kabobs, mushrooms, peppers, grilled onions. Served over a blend of wild rice

Shrimp Wonton \$14.00

Butter Poached with Roasted Lemon Aioli

Grilled Signature Salads



Steak Salad \$12.00

A bed of romaine lettuce loaded with steak slices, bacon bits, tomatoes, onions and topped with our own boursin cheese dressing.

Served with a garlic breadstick

Caesar Chicken Salad \$12.00

Grilled artisan romaine heart, Caesar dressing, and parmesan cheese.

Served with a garlic breadstick

Pasta

Served with a side salad and garlic breadstick (Add shrimp to any dish for \$2.00 more)

Alfredo* (Chicken or Shrimp) \$18.00

Seasoned roasted chicken or shrimp and linguine in a creamy Alfredo

Pasta Carbonara* \$21.00

Guanciale, roasted garlic, shallots sautéed and finished with an in-house pan sauce

Parmesan Chicken* \$21.00

Pesto Fettuccine, Chicken breast, In-house Marinara, Parmesan and Mozzarella

Lobster Ravioli* \$21.00

Served with a roasted Garlic and White wine cream sauce

Tortellini Guanciale* \$21.00

stuffed with Asiago, Parmesan and Ricotta

Cajun Chicken Cavatappi* \$21.00

Onions, peppers, Andouille sausage, and Cajun chicken in alfredo sauce

Steak Gorgonzola* \$21.00

6oz. Certified Angus Beef ribeye, linguine and mushrooms in buttery gorgonzola cream sauce



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Entrées

Only * served with a side salad and choice of one side.

Grilled Lamb* \$28.00

Marinated and grilled served with a red wine demi-glacé and Chimichurri dressing

Cornish Hen* \$28.00

Roasted and served with a compound butter and white wine pan sauce

Osso Bucco* \$28.00

Pork Shanks braised in white wine and vegetables garnished with gremolata

Chicken Fried Rice \$18.00

Finished in our own house sauce and served in a cored pineapple and 2 egg rolls

Upgrade to Wild Caught Argentine Shrimp +\$2

Accompaniments

Sautéed button mushrooms \$2.00

Sautéed onions \$2.00

Seasonal Vegetables \$3.00

Choice of Potato \$3.00

Garlic mashed potatoes, baked potato, French fries, or Au Gratin

Mac & Cheese \$3.00

Made with our very own 5 cheese sauce recipe

Kids' Corner

served with French fries. 12 and under only, please

Mac & Cheese \$6.00

Chicken Strips \$6.00

Alfredo & Breadstick \$6.00

Kids Burger \$6.00

Desserts

\$6.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Seafood

Neptune's Platter \$45.00

From the God of the Oceans! Steamed wild caught Argentine shrimp and cold water lobster with sweet sautéed scallops

Walleye \$20.00

Wild caught from Lake Winnipeg and prepared your way - Beer Battered, Pan Fried or Broiled - light, flaky and perfectly seasoned

Shrimp Sauté \$20.00

Wild caught Argentine shrimp, fresh red peppers, button mushrooms, and onions finished with a white wine and garlic butter sauce

Lobster Dinner \$32.00

8oz cold water lobster tail steamed or broiled just right and seasoned perfectly

Field & Stream \$51.00

Ribeye or New York Strip paired with cold water lobster or wild caught Argentine shrimp. This entrée is truly the best of both worlds

Seafood Boil \$51.00

Snow crab, Shrimp, Clams, Mussels, Baby potatoes and Cob corn.

King Crab \$48.00

Steamed served with Butter and lemons



Steaks

All steaks are fresh cut in house daily
Served with a side salad and choice of one side

Chef Carved Ribeye \$41.00 (Tomahawk)

This signature steak is the jewel of the Fire's Edge. Cut in-house with plenty of marbling and rich buttery flavor. Best enjoyed medium-rare

T-bone \$30.00

Cut in-house daily. Rich and full beef flavor.
Best served Medium

Porterhouse \$32.00

Fresh Cut Daily. Two amazingly thick cuts - the NY and tenderloin separated by a T-shaped bone

New York Strip \$28.00

Fresh Cut Daily. Lightly marbled for a tender and buttery flavor

Beef Tenderloin \$30.00

8-10 oz Cut in house daily

Vegan friendly options available

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