

FireRock Grille

SPECIAL FEATURES

AVAILABLE AFTER 4 P.M.

APPETIZER

Spanish Style Mussels

pei mussels steamed with tomato, white wine, smoked paprika, saffron, lemon & fresh herbs, served with toasted baguette – 14

ENTRÉES

Miso-Bourbon Mahi Mahi

grilled mahi mahi topped with a miso-bourbon glaze
& served with sweet potato, bacon & brussels sprout hash – 26

Butternut Squash Ravioli

butternut squash ravioli with wilted hearty greens, roasted pebble creek mushrooms, shaved parmesan, crispy prosciutto
& rosemary brown butter – 20

DRINK FEATURES

Brancott Estate Marlborough Sauvignon Blanc

sweet, ripe fruit characters with a delightful mix of citrus, floral, pear, tropical fruit & crisp nettle highlights – 10 glass/39 bottle

Salted Karamel Kiss Martini

salted karamel stoli vodka, irish & sweet cream, served in a chilled martini glass, garnished with caramel – 12