

FIRE



ICE

ON TOBY CREEK ESTABLISHED 2008

"...Fire and Ice, two balancing extremes, neither could exist without the other" - Anonymous

STARTERS

CALAMARI

Light, crisp, hand-breaded calamari layered with sauteed ripe plum tomatoes, garlic and spinach. Drizzled with a balsamic glaze and served with a garlic aioli. Perfect for sharing -14

CLASSIC HUMMUS

Chickpeas, lemon, garlic, tahini and extra virgin olive oil. Served with warm pita, carrot sticks and cucumber. Garnished with toasted pihe nuts -8

CLAMS BIANCO

Little neck clams steamed with garlic, fresh herbs and a buttery, delicate white wine -12

SHRIMP COCKTAIL

Perfectly poached and served with house made cocktail sauce -12

TRIPLE BLEND

MEATBALLS

Veal, beef and pancetta meatballs baked and served with a hearty marinara sauce and parmesan crisp -9

CRAB CAKE

Jumbo lump crab cake served with house made tartar sauce -12

CRAB DIP

A blend of cheese, onions, peppers and crab, Topped with breadcrumbs, broiled and served with warmed pita chips -15

CHICKEN SKEWERS

Panko and sesame seed encrusted, fried golden brown. Served with our ponzu sauce -8

SOUP
AND
SALAD

FRENCH ONION

Beef and chicken stock, seasoned with fresh thyme, port and sherry. Topped with a house crostini and gruyere cheese -7

SOUP DU JOUR

Two choices, made with select fresh, seasonal ingredients
Cup - 4 Bowl- 6

SOUP SAMPLER

A sample of all three of our delicious soups -7

GARDEN

Mixed greens, grape tomatoes, red onions, English cucumbers and croutons served with dressing of your choice **Small -5.5 Large-7.5**
(small included with the order of an entree)

CAESAR

Crisp romaine lettuce tossed in our Caesar dressing and topped with croutons and grated asiago cheese
Small -6 Large -8
(Upgrade to the small with the order of any entree -2)

ORANGE COGNAC

Mixed greens tossed in our famous orange cognac dressing and topped with dried cranberries, gorgonzola cheese and candied walnuts
Small -7 Large -9
(Uprgrade to the small with the order of any entree -2.5)

ARTICHOKE, BACON AND
TOMATO

Mixed greens, artichokes, oven roasted tomatoes, asiago cheese and bacon. Finished with parmesan peppercorn dressing and a balsamic drizzle. Topped with house crostini
Small -8 Large -10
(Upgrade to the small with the order of any entree -3)



MAKE ANY ONE OF OUR FRESHLY PREPARED SALADS INTO A MEAL :

GRILLED CHICKEN BREAST -5

SALMON FILLET* -8

GRILLED SHRIMP -8

CRAB CAKE -12

Our dressing selections include:
Green goddess, ranch, creamy bleu cheese, balsamic vinaigrette, parmesan peppercorn, white balsamic vinaigrette, champagne raspberry vinaigrette, red wine vinaigrette, Caesar or orange cognac

ENTREES

All entrees include a garden salad as well as vegetable and starch du jour. Upgrade to our orange cognac salad -2.5, the caesar -2 or the artichoke bacon and tomato salad -3

JUMBO LUMP CRAB CAKES

Jumbo lump crabcakes served with our house made tartar sauce -28

SHEPHERD'S PIE

Classicly prepared with lamb, carrots, onions, celery and mushrooms, slow simmered in red wine. Topped with mashed potatoes and baked until golden brown -18

CHICKEN OR VEAL MARSALA

Mushroom marsala sauce served with your choice of sauteed **Chicken** -24 or **Veal** -29

SCALLOP AU GRATIN

Bay scallops topped with fennel cream, gruyere cheese and bread crumbs, then baked until golden brown -24

FILET MIGNON*

8 oz choice filet grilled to temperature. Served with a veal demi glace -36

YESTERDAY'S SEAFOOD SKEWERS

Looking back on Yesterday's with their double skewer of lobster, shrimp and diver scallop. Served over linguine, finished with a lemon garlic butter and parmesan bread crumb -32

SALMON*

Jail Island salmon seared and topped with an apple cider glaze, served over amaretto cream -24

STELLA ARTOIS CHICKEN POT PIE

Free range chicken, simmered with Stella Artois beer and rich chicken stock, finished with cream and vegetables. Served in a flaky crust with a puff pastry -15

VEAL SALTIMBUCCA

Sauteed veal served with a prosciutto, white wine, lemon and sage -32

DIVER SCALLOPS

Pan seared diver scallops served with a sweet pea puree. Topped with a bacon onion jam -29

HANGER STEAK*

Pepper encrusted and pan seared. Served with a roasted garlic au jus -26

SLOW SMOKED BEEF BRISKET

House smoked and slow braised in it's own juices -20

PASTA AND RISOTTO

- We offer gluten free penne to accommodate dietary needs

RISOTTO ALLA MILANESE

Creamy parmesan risotto topped with a roasted red pepper coulis -19

CLASSIC PARMESAN

Your choice of eggplant, chicken or veal lightly breaded and golden fried. Served over our hearty marinara sauce. Topped with aged provolone, ricotta and mozzarella cheeses. Comes with a side of angel hair marinara (Upgrade to parmesan risotto and vegetable du jour -3.5)
Eggplant -17 **Chicken** -20 **Veal** -25

LINGUINE AND CLAMS

Little neck clams sauteed in white wine, garlic, red pepper flakes and lemon. Served over linguine and topped with asiago cheese -19

MEATBALLS MARINARA

Veal, beef and pancetta blended meatballs over angel hair pasta. Topped with our hearty marinara sauce -16

SHRIMP OR CRAB GORGONZOLA RISOTTO

Lightly sauteed shrimp or crab, scallions and tomatoes over a creamy gorgonzola risotto. Finished with a charred chianti tomato sauce
Shrimp -22 **Jumbo lump crab** -29

BAKED MAC AND CHEESE

Cavatappi pasta smothered in our creamy cheese sauce. Topped with bread crumbs and baked in our hearth oven -15
Add jumbo lump crab -12
Add lobster claw meat -14

CHICKEN OR SHRIMP SCAMPI

Savory garlic lemon butter sauce over your choice of chicken or shrimp and linguine **Chicken** -18 **Shrimp** -23

PAPPARDELLE RAGU

Slow simmered beef and pancetta ragu served over pappardelle pasta. Topped with parmesan cream and house garlic bread -19