
FIRE



ICE

ON TOBY CREEK ESTABLISHED 2008

LUNCH MENU

SOUPS & SALADS

Salad Dressings: Herb Ranch, Ranch, Blue Cheese, House Balsamic, Parmesan Peppercorn, Caesar, Orange Cognac, Red Wine Vinaigrette, White Balsamic Lime, Oil and Vinegar

add soup and salad bar to any item for 5.50

SOUP AND SALAD BAR

Unlimited soup, salad and
hearth-baked bread
10

SOUP DU JOUR

Either of our two daily creations,
featured on our soup and salad bar
4 cup / 6 bowl

BAKED FRENCH ONION SOUP

Classic french onion soup made with
beef and chicken stocks, fresh thyme,
topped with housemade crostini and
gruyere cheese
6

ARTICHOKE BACON TOMATO SALAD

Fresh greens, artichoke hearts, bacon,
parmesan peppercorn dressing,
crostini and balsamic glaze
9.50

ORANGE COGNAC SALAD

Field greens, dried cranberries,
candied walnuts, gorgonzola, finished
with orange cognac dressing
sm 6.50 / lg 8.50

SOUP SAMPLER

A trio of french onion, soup du jour
and the "Original Yesterdays" soup
7

CAESAR SALAD

Chopped romaine, croutons, finished
with asiago grated cheese and
dressed in our classic caesar dressing
sm 6/ lg 8
add anchovies 1

FRESCA GARDEN SALAD

Field greens, tomatoes, cucumber,
onion & croutons
sm 5.50 / lg 7.50

SIDES



ADD TO ANY SALAD

CRAB CAKE 12
SHRIMP 7
GRILLED CHICKEN 5
SALMON 7 (4OZ)
CHICKEN SALAD 4
TUNA SALAD 4

HOUSEMADE COLESLAW

2.50

UNLIMITED SOUP SALAD BAR

5.50

SWEET POTATO FRIES WITH DIPPING SAUCE

4

PANINI PRESSED SANDWICHES AND BURGERS

All sandwiches include fresh fried truffle parmesan chips or house cut french fries

FIRE AND ICE BURGER 11

8oz chuck sirloin and brisket burger topped with cooper cheese, lettuce, tomato and onion, served on a multigrain roll

add bacon 2, add sauteed onions or mushrooms 1.50

FIRE AND ICE PORTOBELLO BURGER 11

Marinated portobello mushroom topped with cooper cheese, lettuce, tomato and onion, served on a multigrain roll

TURKEY PANINI 10

A slow roasted pulled turkey breast with cooper cheese, topped with caramelized onion, artichokes and sliced tomato on ciabatta

CRAB CAKE SANDWICH 14

Classic jumbo lump crab cake, lettuce, tomato, onion and tartar sauce served on a multigrain roll

HOUSE SMOKED BRISKET 11

Horseradish sauce, slaw, crispy fried onions served on a multigrain roll

HADDOCK SANDWICH 9

Broiled or fried haddock topped with lettuce, tomato, onion and tartar on a multigrain roll

MEATBALL PANINI 10

Aged provolone with a light marinara, roasted tomatoes and peppers on ciabatta

TUNA MELT 8

Home made tuna salad topped with melted cooper cheese on grilled sourdough bread

TUNA SANDWICH 8

Home made tuna salad prepared cold with lettuce, tomato and onion, on sourdough bread

CHICKEN SALAD SANDWICH 8

House made grilled chicken salad topped with lettuce, tomato and onion, served on sourdough bread

add cheese 1.50 / add bacon 2

GRILLED CHEESE 8

Gruyere, cooper and cheddar, tomato, grilled on sourdough bread

add bacon 2

CHICKEN CAESAR SANDWICH 9

Panko and sesame crusted chicken breast with romaine hearts and caesar dressing, on grilled ciabatta bread

COMFORT FOOD FAVORITES

STELLA ARTOIS CHICKEN POT PIE 12

Free range chicken simmered with Stella Artois beer and rich chicken stock, served in a flaky crust topped with puff pastry. Served with potato and vegetable du jour.

BEER BATTERD FISH AND CHIPS 10

Served with hand cut fries, housemade slaw and tartar

CRAB CAKE 15

Jumbo lump crab cake served with tartar sauce, potato and vegetable du jour

HANGER AND FRIES 14

5 oz hanger steak, prepared to your liking, finished with a balsamic glaze and served with hand cut fries

BROILED HADDOCK 11

Simply prepared with lemon pepper seasoning, white wine and olive oil. Served with potato and vegetable du jour.

