

## APPETIZERS

### Shrimp Cocktail ♣

Succulent Boiled Shrimp Served with Cocktail and Rémoulade Sauce ¼ lb 4.95 ½ lb 9.95

### Calamari

The Best In Town Golden Calamari Served with Chili Dipping Sauce 9

### Potato Bread Fondue with Seasonal Fruit

Rich, Creamy Smoked Gouda Cheese Fondue in a House Made Bread Bowl with Fruit 10.95

### Hummus ♣ (Vegetarian)

House Made Roasted Red Bell Pepper Hummus Served with House Tortilla Chips 6

### Boudin Balls ♣

Boudin Sausage Cooked to a Golden Brown Served with Pickled Veggies and Cucumber Sour Cream 7.95

### Fried Oyster Mushrooms

Delicious Oyster Mushrooms cooked to a Delicate Brown Served with Rosemary Sherry Mayonnaise 6.95

### Mussels ♣

Ricard Liqueur Flambé Mussels with Tomatoes, Asparagus and Green Onion Curls 12

### French Fries with Dipping Sauce

Hand Cut French Fries with Choice of Dipping Sauce Mayo, Roasted Garlic, Ketchup, Horseradish 5.95

## SOUPS

### Chicken and Andouille Sausage Gumbo

Chunky Chicken and Spicy Andouille In a Rich Cajun Gumbo Cup 4 Bowl 6

### Crawfish Corn Bisque

Louisiana Crawfish Meat Smothered with a Cajun Trio and Tomatoes, then Finished with Cream and Corn Cup 4 Bowl 9 (Served with Fried Bread)

### Daily Soup of the Day Cup 4 Bowl 6

## SALADS

\*Pricing for Smaller Sizes Available-Large Bowl Price Quoted\*

### J.Fires' Grilled Romaine ♣

Flash Grilled Romaine Tossed with Warm Vinaigrette and Topped with Caramelized Fennel and Sun-Dried Tomatoes 6.95

### Caesar Salad

Traditional Caesar Dressing with Fresh Romaine Lettuce, Shaved Parmesan Cheese and Croutons 7.95

### House Salad

Fresh Mixed Greens with Grape Tomatoes, Greek Feta and Toasted Almonds Tossed with A Red Wine Vinegar and Herb Vinaigrette 6.95

### Fig and Spiced Pecans ♣

Fresh Mixed Greens with Dried Figs, Spiced Pecans, Shaved Manchego Cheese Tossed with House Vinaigrette and Balsamic Glaze 7.95

Add Chicken, Shrimp or Oysters on any Salad for \$2.95

## DINNER ENTREES

**\*Served with your choice of two sides\***

### STEAK

#### Rib Eye

16 oz. Locally Raised Rib Eye- Grilled Your Way 22.95

#### Filet Mignon

8 oz. Locally Raised Tenderloin 27.95

#### Flat Iron Steak

Worcestershire Sauce, Onion, Garlic and Tomato Marinated Flat Iron Steak Grilled to Perfection 8 oz 15.95

#### Create your own Surf and Turf

Add Skewered Grilled Shrimp – ¼# or ½# 1oz Sautéed Jumbo Lump Crab - \$3 Golden Oysters - \$1 per oyster

#### Sauces

Mushroom Gravy - Au Poivre Sauce (Black Pepper Sauce) - Crawfish/Shrimp Creole 2.25

Horseradish - Maitre d' Butter .65

### CHICKEN

#### Grilled Herb Chicken ❖

Succulent Fully Deboned ½ Chicken, Pan Seared & Oven Roasted and Glazed with a Garlic Pan Sauce 15.95

#### Chicken Breast

Tender and Juicy J.Fires' Herb Marinated Grilled Chicken Breast 11.95

### PORK

#### Cochon de Lait ❖

Shredded, Fire Roasted Pork Resting on Garlic Smashed Potatoes, Fried Oyster Mushrooms Drizzled with Mushroom Gravy 17

#### Brined Boneless Pork Chop

Hand cut – Wood Oven Baked Served with Fig and Port Espagnole 8 oz \$14 12 oz \$19

#### Bone In Pork Chop

16 oz Double Bone Pork Chop, Wood Fired, with a Fig and Port Espagnole 24

### SEAFOOD

#### Seafood Feature - Chef's Choice Weekly Fish of the Day - Price varies due to market price

New Orleans BBQ Style Shrimp ❖ Jumbo Shrimp, Seared in Worcestershire Garlic Lemon Sauce, topped with Golden Onion Rings 16.95

Crawfish Étouffée Cajun Crawfish Étouffée, Seasoned with Louisiana Trio, Over Steamed Rice 15

Po Boy Dressed with Romaine Lettuce, Tomatoes, Pickles and House Mayonnaise. Served with French Fries  
Blackened or Fried Shrimp or Fish 10.50 Oysters 11.50

#### Crab Pasta ❖

 Chosen as One of the "50 Best Dishes in St Louis" by St Louis Magazine Feb 2012  
Fresh Jumbo Lump Crab Meat Sautéed with Tomatoes and Asparagus,  
Tossed with a White Wine, Ginger and Chipotle Butter Sauce with House Made Fettuccine 17.95

#### Grilled Shrimp Platter

½ lb Succulent Jumbo Grilled Shrimp Lightly Seasoned with Garlic Spice. Served with Two Sides 16.95

#### Fish Tacos ❖

Our Original Fish Taco with our Fish of the Day Blackened or Fried served with Pico de Gallo and Cucumber Sour Cream. Served with a Side Salad 11.95

## PASTA

### Crab Pasta ♣



Chosen as One of the "50 Best Dishes in St Louis" by St Louis Magazine Feb 2012

Fresh Jumbo Lump Crab Meat Sautéed with Tomatoes and Asparagus, Tossed with a White Wine, Ginger and Chipotle Butter Sauce with House Made Fettuccine 17.95

### Chicken Alfredo Pasta

House Made Fettuccini in a Classic Alfredo Sauce. Spice it up with Cajun Seasoning 16

### Shrimp Alfredo Pasta

House Made Fettuccini in a Classic Alfredo Sauce. Spice it up with Cajun Seasoning 16

### Mushroom Lasagna

House Made Pasta Sheets Layered with Oyster and Button Mushrooms and Blanketed in Our House Marinara Sauce and Mozzarella. Served with House Salad. 17

### Chicken Breast Pasta

J.Fires' Herbs Marinated Grilled Chicken Breast with Caramelized Bell Peppers in a Cream Sauce 11.95

## WOOD FIRED PIZZAS

### ALL MADE WITH OUR HOME MADE PIZZA DOUGH

9.95

Gorgonzola and Fontina - Gorgonzola and Fontina Cheese Served with Roasted Garlic Oil

Mozzarella, Basil and Sundried Tomatoes - Olive Oil, Mozzarella Cheese and Sundried Tomatoes, then Topped with Fresh Basil

Italian Sausage – Italian Sweet Seasoned Sausage, House Marinara and Blanketed with Mozzarella and Fontina Cheese

Greek - Feta Cheese, Pico de Gallo, Kalamata Olives, Mozzarella Cheese with a Olive Oil Sauce and Citrus Zest

BBQ Chicken – Spicy and Sweet BBQ Sauce with Roasted Chicken, Roasted Garlic, Tomatoes, Mozzarella and Smoked Gouda

Buffalo Chicken - Roasted Chicken Mixed with Buffalo Sauce, Then Topped with Mozzarella and Blue Cheese.

Shrimp Scampi – Seasoned Shrimp, Garlic Scampi Sauce, Parmesan and Mozzarella Cheese

Pepperoni - Pepperoni and Mozzarella Cheese in a House Marinara Sauce

Veggie – Onion, Bell Peppers, Mushrooms, and Tomatoes with Marinara Sauce

Create your Own - 3 Toppings 9.95 Additional Toppings

Cheese – Gorgonzola, Fontina, Mozzarella, Feta, Parmesan, Cheddar, Pepper Jack, Smoked Gouda 1.95

Meat - Italian Sausage, Chicken, Shrimp, Pepperoni, Hamburger 1.95

Vegetables – Onion, Bell Peppers, Mushrooms, Tomatoes, Caramelized Fennel .95

Olive Oil, Marinara Sauce, Buffalo Sauce, BBQ Sauce, Garlic Butter

## Sides

Zucchini and Yellow Squash Ribbon – Marinated in a Sherry Gastrique 2.95

Sautéed Vegetables - Our Choice of Seasonal Fresh Sautéed Vegetables 3.25

French Fries - Hand Cut French Fries with Dipping Sauce (Mayo, Roasted Garlic, Ketchup and Horseradish) 3.25

Roasted Potatoes - Diced Potatoes Roasted and Seasoned with Garlic Mayonnaise 3.25

Garlic Smashed Potatoes - Our Home Made Smashed Potatoes with Roasted Garlic and Cream 3.25

Maple Glazed Carrots - Carrot Ribbons Sautéed with 100% Maple Syrup 3.25

Sautéed Spinach and Kale - A Blend of Spinach and Kale Sautéed with a Splash of Rice Wine Vinegar 2.95

Cole Slaw – Creamy Sweet Cole Slaw 2.95

Pasta- House-Made Fettuccini with choice of Marinara, Alfredo, or White Wine Butter 3.25

Basmati Rice – 2.95

## SANDWICHES

All Sandwiches Served with French Fries

### Fish Tacos ❀

Our Original Fish Taco with Fish of the Day,  
Blackened or Fried, with Pico de Gallo and Cucumber Sour Cream. Served with a Side Salad 11.95

### BBQ Pulled Pork

Wood Burning Oven Roasted Pulled Pork with Sweet and Spicy BBQ Sauce on French Bread 8.95  
Add Cole Slaw .95

### PO Boys

Dressed with Romaine Lettuce, Tomatoes, Pickles and House Mayonnaise  
Blackened or Fried Shrimp or Fish 10.50 Oysters 11.50

### J.Fires' Classic Burger

Juicy Cheeseburger served on a Toasted Bun with Lettuce, Tomatoes, Onions 9.95  
Choice of Cheese: Cheddar, Blue Cheese, Pepper jack, Feta, Smoked Gouda, Mozzarella, Fontina  
Add Grilled Mushrooms or Grilled Onions .95  
Bacon 1.95

### Bella Burger ❀

Olive Oil and Herb, Wood Oven Roasted, Portabella Mushroom. Grilled to order and topped with Sherry Marinated Zucchini and Yellow Squash Ribbons Dressed with a Rosemary Mayonnaise 8.95

## DESSERTS

Bread Pudding ❀ Traditional Bread Pudding with Rum Sauce 5

Bette Noir (An Incredibly Rich Moist Chocolate Cake!)  
Flourless Chocolate Cake Topped with Caramel Mousse 7

Fruit Crepes Seasonal Fruit with Fresh Whipped Cream and Caramel Sauce 6

Bärenjäger Cheese Cake ❀ A Little Chocolate and Bärenjäger, Honey Liquor, with a chicory Sauce 7

Chef's Choice Home Made Ice Cream Always Vanilla plus a Feature Flavor 4

Apple Crisp Individual, Warm Apple Crumble Pie with Cinnamon Spice 5

## DRINKS

RC Cola	Sprite	Coffee
RC Diet Cola	Sunkist Orange	Tea
Dr Pepper	A & W Root Beer	Cappuccino
Diet Dr Pepper	Fresh Squeezed Lemonade	