



Grill

Shareables

Firewater Flash Fried Spinach

Topped with shredded parmesan and fresh lemon. 7.95

Shrimp Cocktail

Four fresh Jumbo shrimp chilled served with homemade cocktail sauce. 13.95

Calamari

Lightly fired and topped with a sauteed medley of peppers,garlic,pimentos and butter. 10.95

Drunken Onion Rings

Specialty fresh cut onions dipped in premium beer batter and lightly fried. 8.95

Cajun Shrimp

Four Jumbo shrimp pan seared with cajun seasoning, fresh roasted garlic, and butter. 13.95

Coconut Shrimp

Four Jumbo butterflyed shrimp bathed in a light waffle batter and lightly fried. Served with sweet orange sauce and spicy Jalapeño sauce. 13.95

Anaheim Peppers

Our *Signature* peppers stuffed with spicy pork sausage, philly cheese, and topped with a blend of four cheeses and a zesty crust. 10.95

Spinach & Artichoke Dip

Our Chef's premium choice dip served with fresh housemade tortilla chips.. 9.95

Salsa strips

Wyoming free range chicken tossed in milk, flour, salsa, perfected to a golden brown. 9.95

Homemade Soups & Salads

House Salad

Fresh mixed greens, tomatoes, cucumber, and garnished with sliced radishes. 3.95

Caesar Salad

Fresh romaine, parmasen, Focaccia croutons, tossed in a zesty homemade caeser dressing. 9.95

Add Chicken 2.95

Add London Broil 3.95

Add Shrimp 6.95

Firewater Salad

Diced green beans, tomatoes, onions, bacon, and shrimp in a raspberry vinaigrette. 11.95

Southwest Salad

Romaine lettuce with marinated chicken, tortilla chips, avocado, cheddar jack cheese, tomato wedges and onion served with a jalepeño ranch dressing. 10.95

Pan Roasted Soups - Made fresh daily

Cup - 2.95

Bowl - 5.95

Soup & Salad 7.95

All of Firewater's Dressings are made in house

Between The Buns

Choose a fresh handcrafted premium ground beef patty, chicken breast, or vegetable burger and build with listed ingredients.

Choice of French Fries, Soup, Salad, or Onion Rings. Served with lettuce, tomato, onion, and pickles.

Bacon	Fried Onions	Jalapenos	BBQ Sauce
Sautéed Mushrooms	Marinara	Green Chillies	Fried Egg
Salsa	Muenster Cheese	American Cheese	Cheddar Cheese
Pepper Jack	Swiss Cheese	White Cheddar	Avocado

9.95

Choice of three

Each additional 50¢

Sandwiches

Served with your choice of Soup, Salad, or Side.

New York Strip Sandwich

A tender 8 oz strip on a hoagie roll. 12.95

Philly Cheese Steak

Shaved prime rib piled high with sautéed onions, peppers, cheese, and real beef Au Jus. 10.95

Patty Melt

Dark Rye grilled with Swiss cheese, sautéed onions and an 8 oz black angus burger. 9.95

Prime Rib Sandwich

Shaved prime rib on a toasted French roll served with a side of real beef Au Jus. 9.95

Southwest Burger

An 8 oz black angus burger, grilled sourdough topped with green chillies, avocado, salsa, bacon and pepper jack cheese. 11.95

Grilled Chicken Sandwich

Wyoming free range chicken grilled and served on thinly sliced French bread, topped with sautéed mushrooms and pepper jack cheese. 10.95

Backward Reuben

Dark rye grilled with pastrami, swiss, sauerkraut, and thousand Island dressing. 9.95

Pastrami & Rye

Dark rye grilled with pastrami, swiss, and spicy mustard. 9.95

Fresh Seafood

All of our seafood is flown in from **Boston daily**. Served with two sides, and the choice of a house salad or soup

**Priced at Market Value*

Salmon

Fresh salmon, grilled and finished with citrus butter. *

Halibut

Potato crusted fresh halibut served over sautéed spinach with garlic. *

King Crab

1 1/2 pounds of Alaskan King Crab grilled with garlic butter and served with drawn butter. *

Jumbo Shrimp

Golden Fried - Five large fresh shrimp served with horseradish cocktail sauce. 24.95

Scampi Style - Five large fresh shrimp sautéed in butter, garlic & herbs. 24.95

Coconut Crusted - Five large fresh butterflied shrimp dipped in a light coconut waffle batter and golden fried to perfection. 24.95

Firewater Sides

French Fries
Fresh Vegetable of the Day

Sautéed Mushrooms
Drunken Onion Rings
Baked Potato

Each additional side 2.50

White Cheddar Mashed Potatoes
Fresh Fired Green Beans

Pepsi Products Served

Thanks for your patronage

Sincerely, Firewater Grill

It is our goal to provide an excellent dining experience with our highly trained culinary artists.

Please let us know if your experience was anything but perfect.

Firewater Specialties

Served with your choice of Soup or Salad

Spaghetti Marinara

Grandma Arnieri's Recipe--Spaghetti tossed with peppers, garlic, mild and hot sausage. Served with French bread.

10.95

Chicken Parmesan

Lance's *Specialty* Wyoming free range chicken tossed in flour, egg and bread crumbs served on a bed of angel hair pasta finished with marinara or alfredo sauce. Marinara and alfredo made in house. 13.95

Fettuccini Alfredo

Prepared with heavy cream, parmesan cheese and finished with butter tossed in fettuccini. 11.95

Add Chicken 2.95

Add Shrimp 6.95

Vegetarian Fettuccini Alfredo

Prepared with heavy cream, parmesan cheese, fresh vegetables and finished with butter tossed in fettuccini.

11.95

Chicken Fried Steak or Chicken

Premium beef or Wyoming free range chicken hand pounded, perfectly breaded, and finished with homemade gravy. 13.95

Firewater Fried Chicken

Four pieces of premium Wyoming free range chicken, fried to golden perfection and served with soup or salad.

11.95

Bone in Steaks & Chops

Served with your choice of two house sides and soup or salad

Filet Mignon

Our *Signature* 10 oz filet grilled to perfection. 26.95

Bone in Ribeye

18 oz seasoned, grilled, and well marbled for a mouth watering effect. 29.95

New York

16 oz premium New York perfectly seasoned with exceptional flavor. 28.95

Top Sirloin

An excellent 10 oz baseball cut grilled to perfection. 24.95

London Broil

10 oz steak marinated for an extra tender experience. 18.95

Bone in Pork Chop

A 14 oz perfectly seasoned porterhouse cut of the finest pork available. 18.95

Surf and Turf

Add to any steak entrée.

1/2 pound of crab

10.95

Three shrimp

8.95