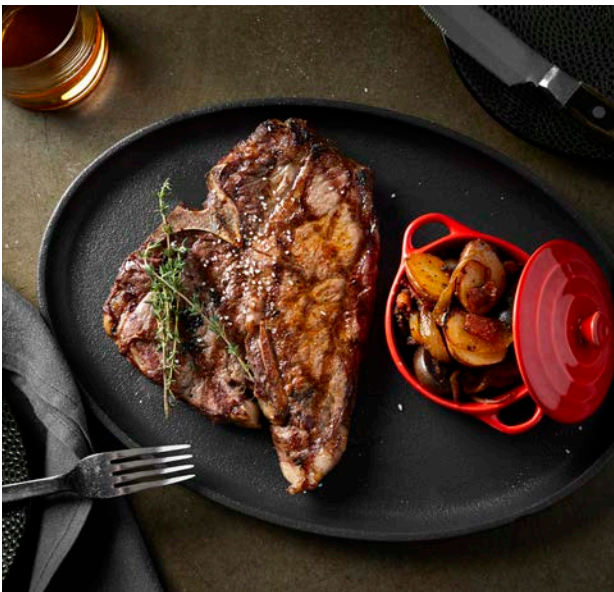


FIRE  
LAKE

GRILL HOUSE & COCKTAIL BAR

PRIVATE DINING MENU



# APPETIZERS

SERVES 2-4

SERVES 25

## Sliders

*Lamb, steak, salmon, pulled pork, cheese burger*

4 each

## Flatbreads

*Margherita, wild mushrooms, fennel sausage*

15 each

## Calamari

*Beer battered*

13

156

## Wood Oven Wings

*Sweet chili, bourbon BBQ, lemon garlic*

12

144

## Bruschetta

*Italian garlic bread*

13

156

## Caprese

*Beef steak tomato, mozzarella, basil, aged balsamic, extra virgin olive oil*

12

144

## Charcuterie

*Chef selected local cheeses, cured meat, dried fruits, nuts, grilled rustic bread*

22

264

## Meatballs

*Grass fed beef, berkshire pork, pomodoro, parmigiana reggiano*

12

144

## Polenta Fries

*Parmesan cheese, calabrese aioli*

8

96

# SHARED SIDES

## Grilled Broccolini

8

## Herb Oven Baked Potato

8

## Herb Mashed Potatoes

8

## Grilled Asparagus

8

## Mac & Cheese

9

FIRE  
LAKE

GRILL HOUSE & COCKTAIL BAR

## SOUP OR SALAD

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SELECT ONE

**Roasted Tomato Basil**

*Roasted garden tomato, basil oil, creme fraiche*

**Smoked Cauliflower Bisque**

*White cheddar gougere*

**Caesar Salad**

*Baby gem lettuce, parmesan crostini, kalamata olive oil, house made caesar dressing*

**FireLake Salad**

*Hand picked greens, dates, heirloom cherry tomato, cornbread croutons, nueskes bacon, roasted corn, maytag blue cheese, honey-lavender dressing*

## ENTRÉES

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SELECT ONE

**Pan Roasted Salmon**

*Lemon-kalamata risotto, smoked tomato fennel jam*

**FireLake Half Rotisserie Chicken**

*Natural jus*

**Mesquite Pork Chop**

*Apple-parsnip puree, pickled green onions, pan jus*

**BBQ Short Ribs**

*Seasoned potato wedges and cornichons*

**Semolina Gnocchi**

*Seasonal vegetables, ricotta salad, butternut squash puree, compound butter*

**Spaghetti and Meatballs**

*Grass fed beef, berkshire pork, pomodoro sauce, parmigiano reggiano*

## DESSERT

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SELECT ONE

**Tiramisu**

*Frangelico mascarpone mousse, coffee syrup, milk chocolate, salted chocolate hazelnut, dark chocolate ganache*

**New York Cheesecake**

**Homemade Gelato**



## SHARED APPETIZERS

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SELECT ONE

**Calamari Fritti**

*Smoked jalapeño aioli*

**Polenta Fries**

*Parmesan cheese, calabrese, aioli*

**Cauliflower Tempura**

*Smoked yogurt, french curry, dates, mint*

**Meatballs**

*Grass fed beef, berkshire pork, pomodoro, parmigiano reggiano*

## SOUP OR SALAD

---

SELECT ONE

**Roasted Tomato Basil**

*Roasted garden tomato, basil oil, creme fraiche*

**Smoked Cauliflower Bisque**

*White cheddar gougere*

**Caesar Salad**

*Baby gem lettuce, parmesan crostini, kalamata olive oil, house made caesar dressing*

**FireLake Salad**

*Hand picked greens, dates, heirloom cherry tomato, cornbread croutons, nueskes bacon, roasted corn, maytag blue cheese, honey-lavender dressing*

## ENTRÉES

---

SELECT ONE

**Pan Roasted Salmon**

*Lemon-kalamata risotto, smoked tomato fennel jam*

**Yellow Perch**

*Pan fried yellow perch, lemon aioli, arugula, heirloom tomatoes, shaved parmesan salad*

**Flat Iron Steak**

*Wood grilling spice, herb mashed potatoes, brandy steak sauce*

**Prime Bone-In Sirloin**

*Rosemary potato, baby carrot, demi glaze*

## DESSERT

---

SELECT ONE

**Tiramisu**

*Frangelico mascarpone mousse, coffee syrup, milk chocolate, salted chocolate hazelnut, dark chocolate ganache*

**New York Cheesecake**

**Homemade Gelato**

**Chocolate Bomb**

<sup>++</sup> DESIGNATES 20% SERVICE CHARGE AND 11.75% TAXES

## BEVERAGE PACKAGES

ALL PACKAGES INCLUDE HOUSE RED, WHITE,  
AND SPARKLING WINE

### PREMIUM BAR

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Grey Goose, Bombay Sapphire, Makers Mark, Johnnie Walker Black, Crown Royal, Patron Silver, Cruzan, Bailey's Irish Craem, Amaretto Disaronno

|                             |       |
|-----------------------------|-------|
| <b>First Hour</b>           | 30 pp |
| <b>Each Additional Hour</b> | 16 pp |

### DELUXE BAR

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Absolut, Bombay, Jack Daniels, Johnny Walker Red, Jose Cuervo Silver and Bacardi Light Rum, Bailey's Irish Cream, Amaretto Disaronno

|                             |       |
|-----------------------------|-------|
| <b>First Hour</b>           | 24 pp |
| <b>Each Additional Hour</b> | 14 pp |

### BEER AND WINE BAR

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Imported and Domestic Beer

House Red, White, Sparkling Wine

Assorted Fruit Juices, Soft Drinks, Bottled Water

|                             |       |
|-----------------------------|-------|
| <b>First Hour</b>           | 18 pp |
| <b>Each Additional Hour</b> | 10 pp |

### HOST SPONSORED CONSUMPTION BAR

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PRICES PER DRINK

|  | DELUXE | PREMIUM |
|--|--------|---------|
| <b>Cocktails</b>                         | 11     | 14      |
| <b>Domestic Beers</b>                    | 8      | 8       |
| <b>Premium + Imported Beer</b>           | 9      | 9       |
| <b>Select Wines by the Glass</b>         | 12     | 12      |
| <b>Mineral Water/Juices</b>              | 8      | 8       |
| <b>Soft Drinks</b>                       | 8      | 8       |
| <b>House Sparkling Wine by the Glass</b> | 12     | 12      |
| <b>Cordials</b>                          | 11     | 11      |

## WHITES

|  |     |
|--|-----|
| <b>Kris</b><br><i>Pinot Grigio, Delle Venezie</i>          | 46  |
| <b>Dipinti</b><br><i>Pinot Grigio, Italy</i>               | 38  |
| <b>Livio Felluga</b><br><i>Pinot Grigio, Italy</i>         | 125 |
| <b>J Lohr</b><br><i>Riesling, Monterrey</i>                | 52  |
| <b>Allen Scott</b><br><i>Sauvignon Blanc, New Zealand</i>  | 46  |
| <b>Kim Crawford</b><br><i>Sauvignon Blanc, New Zealand</i> | 65  |
| <b>Duckhorn</b><br><i>Sauvignon Blanc, Napa Valley</i>     | 72  |
| <b>Louis Jadot</b><br><i>Chardonnay</i>                    | 68  |
| <b>Tiefenbrunner</b><br><i>Chardonnay, Italy</i>           | 46  |
| <b>Josh</b><br><i>Chardonnay, California</i>               | 50  |
| <b>Ferrari</b><br><i>Chardonnay, Sonoma</i>                | 60  |
| <b>Chime</b><br><i>Chardonnay, North Coast</i>             | 46  |
| <b>Chalk Hill</b><br><i>Chardonnay</i>                     | 124 |
| <b>Napa Cellars</b><br><i>Chardonnay, Napa Valley</i>      | 58  |
| <b>Jordan</b><br><i>Chardonnay, Sonoma</i>                 | 115 |
| <b>Nickel and Nickel</b><br><i>Chardonnay, Napa Valley</i> | 165 |

## BUBBLES

|                                    |     |
|------------------------------------|-----|
| <b>Onehope Sparkling</b>           | 45  |
| <b>Portell Cava Brut</b>           | 40  |
| <b>Lonia Reserve Brut</b>          | 45  |
| <b>Moet Imperial Brut</b>          | 120 |
| <b>Veuve Clicquot Yellow Label</b> | 195 |
| <b>Moet Imperial Brut Rose</b>     | 210 |
| <b>Dom Perignon</b>                | 375 |

## REDS

|   |     |
|---|-----|
| <b>Tramin</b><br><i>Pinot Noir, Italy</i>                   | 54  |
| <b>Erath</b><br><i>Pinot Noir, Oregon</i>                   | 65  |
| <b>Meiomi</b><br><i>Pinot Noir, California</i>              | 54  |
| <b>Block Nine</b><br><i>Pinot Noir, California</i>          | 49  |
| <b>Chapoutier</b><br><i>Belleruche, Cotes du Rhone</i>      | 46  |
| <b>Jean Luc</b><br><i>Colombo, Cotes du Rhone</i>           | 56  |
| <b>Canoe Ridge</b><br><i>Merlot, Columbia Valley</i>        | 52  |
| <b>Noble Vines</b><br><i>Merlot, Lodi California</i>        | 52  |
| <b>Andeluna</b><br><i>Malbec, Mendoza</i>                   | 49  |
| <b>Josh</b><br><i>Cabernet, North Coast</i>                 | 50  |
| <b>Bench</b><br><i>Cabernet, California</i>                 | 65  |
| <b>Louis Martini</b><br><i>Cabernet</i>                     | 76  |
| <b>Jordan</b><br><i>Cabernet Sauvignon, Napa Valley</i>     | 180 |
| <b>Silverado</b><br><i>Cabernet Sauvignon, Napa Valley</i>  | 168 |
| <b>Mt. Veeder</b><br><i>Cabernet Sauvignon, Napa Valley</i> | 164 |
| <b>Auros</b><br><i>Cabernet Sauvignon, Napa Valley</i>      | 128 |

## FIRELAKE GRILL HOUSE & COCKTAIL BAR

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