

# DANTE'S FIRE COCKTAILS & CUISINE

## CUISINE

### {Limbo-On The Lighter Side}

<b><u>Beet &amp; Citrus Salad</u></b> <i>(vegetarian)</i>	\$9
Shaved Roasted Beets, Walnut Gremolata, Frisee Lettuce, Goat Cheese Bomb, Dragoon IPA Agave Vinaigrette	
<b><u>Mixed Green &amp; Blue Cheese Salad</u></b> <i>(gf)(vegetarian)</i>	\$8.5
Raspberry Vinaigrette, Candied Pecans, Orange, Cucumber	
<b><u>Mushroom Cappuccino</u></b>	\$9
Yellow Brick Coffee Infused Mushroom Bisque, Truffle Whip, Smoked Sea Salt, Aged Cheddar Tuile, XO Float	
<b><u>Escargot</u></b>	\$12
Snails, White Wine, Garlic Butter, Pretzel Bread Crostini	
<b><u>Pierogies</u></b> <i>(vegetarian)</i>	\$11
Potato, Caramelized Onions, Roasted Garlic, Keeling Schaefer Apple Dijon Gastric, Braised Red Cabbage	
<b><u>Foie Pops</u></b> <i>(gf)</i>	\$12
Foie Gras Terrine, Toasted Nuts, Caramel Sauce, Chocolate Pork Fat, Cocoa Nibs	

### {Anger-With a Little Spice}

<b><u>Grilled Jalapeno Poppers (7)</u></b> <i>(gf)</i>	\$12
Candied Bacon, Sriracha Cream Cheese, Asiago Foam, Roasted Red Peppers, Queso Fresco, Scallions	
<b><u>Chorizo Sliders (3)</u></b>	\$14
House Made Cajun Butter Roll, Smoked Swiss Cheese, Chipotle Aioli, Red Onion Jalapeno Jam, Lettuce, Cajun Garlic Fries	
<b><u>Thai Curry Shrimp (5)</u></b> <i>(gf)</i>	\$18
Thai Curry Coconut Sauce, Tomatoes, Cucumbers, Basil, Jasmine Rice, Candied Orange Zest	
<b><u>Salmon Gravlax*</u></b> <i>(gf)</i>	\$12
Chiles, Grapefruit, Olives, Mexican Moonshine Anejo Vinaigrette, Avocado Foam, Smoked Sea Salt, Gaufrettes	

### {Greed-Richer, of Course}

<b><u>Chicken Marsala</u></b>	\$22
Marsala Wine Pan Jus, Wild Mushrooms, Truffle Risotto, Asparagus, Parmesan Foam	
<b><u>New England Clam Chowder</u></b>	\$12
In-Shell Clams, Potatoes, Bacon, Celery, Onions, Sherry, Cream	
<b><u>Pappardelle Diablo</u></b>	\$21
Hand Cut Fresh Pasta, Lump Crab, Chorizo, Tomatoes, Roasted Red Pepper, Vodka Cajun Cream Sauce, Parmesan	
<b><u>Pesto Broiled Red Trout</u></b>	\$24
Potato Shallot Tower, Grape Tomatoes, Asparagus, Lump Crab, Fricassee, Flying Leap Beurre Blanc, Fried Onions	
<b><u>Arugula Tagliatelle</u></b>	\$21
Smoked Chicken, Blue Cheese Crisps, Brussels Sprouts, Lemon Zest, Arugula, Chicken Glace	
<b><u>Smoked Lamb Maltagliati</u></b>	\$22
Smoked Braised Lamb, Hand Cut Fresh Pasta, Espagnole Sauce, Tomato Confit, Fava Beans, Queso Fresco	

### {Atonement-Be Satisfied}

<b><u>The Stolen Burger*</u></b>	\$16
Wild Mushrooms, Muenster Cheese, Garlic Pesto Mayonnaise, House Made Butter Bun, Cajun Garlic Fries	
<b><u>Seared Ahi Tuna*</u></b>	\$26
Sesame Crust, Ginger Shrimp Cucumber Roll, Wasabi Rice Cake, Mushroom Ponzu, Avocado Foam, Wonton Fan	
<b><u>New York Strip*</u></b>	\$28
Shallot Bourbon Sauce, French Onion Tartlet, Candied Bacon Brussels Sprouts	
<b><u>Philippe's French Dip</u></b>	\$19
Roasted Leg of Lamb, Atomic Mustard, Au Jus, Fried Onions, House Made Italian Roll, Cajun Garlic Fries	
<b><u>Charcuterie Plate</u></b>	\$19
3 Artisan Meats, Selection of Cheeses, Candied Nuts, Balsamic Reduction, Preserved Fruits, Berries, Apples, Dijon Mustard and House Made Bread	

**Consumer Advisory**  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
-Sec 3-603.11,, FDA Food Code

#eatlocal