

APPETIZERS

Shrimp Cocktail

Succulent Boiled Shrimp served with Cocktail and Rémoulade Sauce Sm (4) Large (8) Market Price

Potato Bread Fondue with Seasonal Fruit ♣

Rich and creamy Smoked Gouda Cheese Fondue in a House Made Potato Bread Bowl with Fruit 11.98

Boudin Balls ♣

Panko Crusted Boudin Sausage served Crispy with Pickled Veggies and Cucumber Sour Cream 8.98

Mussels ♣

Ricard Liqueur Flambé Mussels with Tomatoes and Asparagus served with Onion Rings 9.98

Firecracker Shrimp

Golden Brown Blackened Shrimp tossed in a Hot Chili Sauce served with Hot Sauce or Ranch Small and Large Market Price

Calamari ♣

Tender Golden Brown Calamari, the best around served with Chili Dipping Sauce or Marinara 9.98

Hummus

House Made Roasted Red Bell Pepper Hummus served with House Tortilla Chips 5.98

Fried Oyster Mushrooms

Oyster Mushrooms cooked to a delicate brown served with Rosemary Sherry Mayonnaise 9.98

French Fries with Dipping Sauce

Hand Cut French Fries with choice of dipping Sauce; Mayo, Roasted Garlic, Ketchup and Horseradish 5.98

SOUPS and SALADS

Chicken and Andouille Sausage Gumbo

Chicken and Spicy Andouille in a Rich Dark Broth Cup 4.98 Bowl 7.98

J.Fires' Grilled Romaine

Flash Grilled Romaine tossed with Red Wine Vinaigrette and topped with Caramelized Fennel and Sun-Dried Tomatoes 10.98/5.98

Caesar Salad

Traditional Caesar Dressing with Fresh Romaine Lettuce, Parmesan Cheese and House Made Croutons 10.98/5.98

House Salad

Mixed Greens with Tomatoes, Greek Feta and Toasted Almonds tossed with a Red Wine Vinegar and Herb Vinaigrette 10.98/5.98

Fig and Spiced Pecans ♣

Mixed Greens with Dried Figs, Spiced Pecans and Manchego Cheese tossed with House Vinaigrette and Balsamic Glaze 11.98/6.98

Crawfish Corn Bisque ♣

Louisiana crawfish meat smothered with a Cajun trio and tomatoes then finished with cream and corn Cup 6.98 Bowl Served with Fried Bread 11.98

Add Chicken, 4 Shrimp or 3 Oysters (Seasonal) on any Salad for \$4.98

Add a Caesar Salad or House Salad to any meal for \$3.98

DAILY SPECIALS

Wednesday and Thursday		Friday	Saturday	Sunday
12 oz. Pork Chop	11.98	Prime Rib	23.98	Turkey Dinner with traditional sides
Shrimp Pasta	14.98	Shrimp Platter (market price)	Seafood Feature	11.98
Chicken Pasta	12.98	Seafood Feature		

Chef's Table

Please Ask Server about this Service
3, 4 or 5 Courses • Reservation Required
Two Week Notice Preferred for Wine Pairing

SEAFOOD

Wine Pairing Available

BEST SEAFOOD IN METRO ST. LOUIS!!!

***Served with Choice of 2 Sides and Sauce on the Side**

Choice of Sauce – Avocado, Mango, Soy Ginger and Jamaican Jerk, Thai Chili Orange

New Orleans Style BBQ Shrimp ❖ Succulent Blackened Shrimp Seared in a Worcestershire, Garlic & Lemon Sauce topped with Golden Onion Rings (Market Price)

Crawfish Étouffée ❖ Cajun Crawfish Etouffée seasoned with Cajun Trio, Onions, Bell Peppers and Garlic, served over Steamed Basmati Rice. It's the real deal!!! 18.98

***Shrimp Platter** ½ lb. Succulent Shrimp lightly seasoned with Creole Spice served Golden Brown, Grilled and Blackened (Market Price)

***Scallops** Jumbo Scallops cooked Blackened or Seared highlighted with a Thai Chile Orange Sauce guaranteed to delight. 25.98

***Fish Tacos** ❖ Our Original Fish Taco with Fish of the Day Blackened, Fried or Grilled served with Pico de Gallo and Cucumber Riata with a Salad \$12.98 for FOD \$15.98 for Mahi Mahi \$16.98 for Swordfish

***Sushi Grade Tuna Steak** Medium to Mild Flavor with Firm Meat. We recommend grilling to a rare or medium-rare enhanced with the avocado sauce 20.98

***Sushi Grade Swordfish Steak** Mildly Sweet Flavor with a Meaty Texture enhanced with the Jamaican Jerk Sauce 22.98

***Alaskan "BBQ" Salmon Fillet** This all-around flavorful and healthy fish rises another level paired with an Alaskan apple cider and honey "BBQ sauce" (Also Available with Sauce of Choice) 19.98

***Mahi Mahi** Large Flakes and Mild Flavor has this fish among the top ranking which enables the fillet to be paired with a variety of sauces; the mango salsa is one of our favorites 20.98

***Dover Sole** Golden Brown Soft Flakey Meat melts with Lump Crab Meat on top 19.98

SIDES

Zucchini and Yellow Squash Classic Slices sautéed 3.98

Sautéed Vegetables Green Beans, Caramelized Onions and Bell Peppers 4.98

French Fries Hand Cut French Fries with Dipping Sauce (Mayo, Roasted Garlic Aioli, Ketchup and Horseradish) 4.98

Roasted Potatoes ❖ Diced Potatoes seasoned with Garlic Mayonnaise 3.98

Garlic Smashed Potatoes Smashed Potatoes with Roasted Garlic 3.98

Baked Potato Crisped Skin in Wood Burning Oven 3.98

Maple Glazed Carrots Sautéed with 100% Maple Syrup & Butter 3.98

Spinach and Kale A blend of Spinach and Kale sautéed with Rice Wine Vinegar 3.98

Pasta House-Made Fettuccini with choice of Marinara, Alfredo, or White Wine Butter 5.98

Salads J.Fires' Grilled, Caesar and House 3.98/5.98 Fig and Spiced Pecan 4.98/6.98

Basmati Rice Aged Rice Fluffy and cooked to Perfection 3.98

STEAK
Locally Sourced

Wine Pairing Available

*Served with 2 sides and Sauce on Side

Complimentary Choice of Sauce –Mushroom Gravy, Red Wine Sauce, Horseradish, Herbed Butter, Feta Vinaigrette
Crabmeat or Crawfish 6.98

*Rib Eye 16 oz. Hand Cut, locally sourced, grilled to your perfection. Recommend Feta Vinaigrette 25.98

*Beef Tenderloin 8 oz. Hand Cut Beef Tenderloin grilled to your perfection. Recommend Red Wine Sauce
26.98

*Skirt Steak Exceptionally Tender, Juicy Steak Marinated with Worcestershire Sauce, Tomatoes, Onions and
Seasoning Cooked to a Medium Rare - Medium 16.98

*Surf and Turf

Rib Eye with your choice of – 4 Shrimp, 2 Scallops or 3 Oysters (Seasonal)

12 oz. Rib Eye 25.98

16 oz. Rib Eye 31.98

Beef Tenderloin Medallions with your choice of – 4 Shrimp, 2 Scallops or 3 Oysters (Seasonal)

6 oz. Beef Medallions 26.98

8 oz. Beef Medallions 32.98

Steak Taco Skirt Steak Sautéed with Mushrooms and Onions topped with Smoked Gouda Served with Pico
de Gallo, Cucumber Riata and House Salad 15.98

PORK and CHICKEN

*Served with 2 Sides

*Grilled Herb Chicken ❖

Succulent Fully Deboned ½ Chicken, Grilled and Wood-
Oven Roasted, Glazed with a Garlic Pan Sauce 15.98

*Chicken Breast

Tender and Juicy Grilled Chicken Breast
enhanced with Mango Salsa, Avocado or
Jamaican Jerk 13.98

Cochon de Lait ❖

Fire Roasted Pulled Pork resting on Garlic Smashed
Potatoes, Golden Oyster Mushrooms and Smothered with
Mushroom Gravy 17.98

*Bone-In Pork Chop

Locally Sourced, Juicy Chop Seared with a
touch of Roasted Garlic Then Roasted in a
Wood Burning Oven 12 oz 14.98
Red Wine Sauce served on the side

PASTA

All served with Salad and Garlic Bread

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 Ginger Chipotle Wine
Sauce with House Made Fettuccine 20.98

Chicken Breast Pasta

J.Fires’ Herb Marinated Grilled Chicken Breast with Caramelized Bell Peppers in a Cream Sauce 15.98

Shrimp Alfredo Pasta ❖

House Made Fettuccini and Succulent Shrimp in a Classic Alfredo Sauce or Cajun Alfredo 17.98

Mushroom Lasagna

House Made Pasta Sheets Layered with Oyster, Shiitake, Portabella and Button Mushrooms and Blanketed
in Our House Marinara Sauce and Mozzarella 17.98

Chicken Alfredo Pasta

House Made Fettuccini and Wood Burning Oven Roasted Chicken in a Classic Alfredo Sauce or Cajun
Alfredo 15.98

WOOD-FIRED PIZZAS
ALL MADE WITH OUR HOME MADE PIZZA DOUGH

  **Winner of one of "Best Pizzas" by St. Louis Magazine** 

11.98

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 (in season), dried basil (out of season)

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, lime zest with an Olive Oil Sauce

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

Buffalo Chicken - Roasted Chicken with Buffalo Sauce, topped with Mozzarella and Blue Cheese

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

Pepperoni - Pepperoni and Mozzarella Cheese with a House Marinara Sauce

Veggie - Onion, Bell Peppers, Mushrooms, Tomatoes and Mozzarella Cheese with a House Marinara Sauce

Create your Own - 3 Toppings- included sauce and cheese 11.98 Additional Toppings

Cheese - Gorgonzola, Fontina, Mozzarella, Feta, Parmesan, Cheddar, Pepper Jack, Smoked Gouda 2.28

Meat - Italian Sausage, Chicken, Shrimp, Pepperoni, Hamburger, Bacon 2.98

Vegetables - Onion, Bell Peppers, Mushrooms, Tomatoes, Caramelized Fennel 1.98

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

SANDWICHES

All Sandwiches Served with French Fries

BBQ Pulled Pork Wood Burning Oven Roasted Pulled Pork with Sweet and Spicy Mango BBQ Sauce on French bread 11.98

Po' Boys Blackened or Golden Brown Fish Dressed with Romaine Lettuce, Pickles and Mayonnaise 11.98
Shrimp or Oysters (Seasonal) 14.98

J.Fires' Classic Burger

Juicy Cheeseburger served on a Toasted Bun with Lettuce, Tomatoes, Onions and Pickles 11.98

Choice of Cheese: Cheddar, Blue Cheese, Pepper Jack, Feta, Smoked Gouda, Mozzarella, Fontina

Add: Grilled Mushrooms or Grilled Onions 1.98 Bacon 2.98