



DINNER MENU

Fire Alley

1144 Cocoa Avenue
Hershey PA 17033
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Starters

Wings – \$4.00 (six) / \$7.00 (dozen) hot, mild, bbq and garlic - served with bleu cheese and celery

Calamari – \$7.00 lightly toasted served with marinara sauce

Cheese Sticks - \$6.00 hand breaded provolone cheese served with marinara sauce

Firebread – \$6.00 one of our Tuscan loafs baked golden brown with garlic butter, cheeses and hot spices served with a spicy garlic oil for dipping

Guinness Mussels - \$6.00 mussels steamed in Guinness with roasted red peppers, garlic & basil,

Crab Puffs – \$7.00 crab meat, cheese and spices rolled in wontons and battered

Fresh Baked Chicken Tenders – \$6.00 wrapped with brown sugar and chili pepper encrusted bacon

Fresh Tuna Tower – \$8.00 seven pepper seared tuna on a bed of wakame (seaweed) salad served with a mango habanera salsa and a ginger soy dipping sauce

Peel & Eat Shrimp – \$6.00 (1/2 pound) steamed in beer and old bay

Little Neck Clams – \$5.00 sold by the dozen

Hot Crab Dip – \$8.00 with toast points

Seafood Nachos – \$8.00 shaved potatoes, brie cheese, lobster, Monterrey jack cheese, cheddar cheese, rock shrimp, jalapenos, lettuce and tomato

Salads

Fire Alley Salad – small \$5.00 / large \$9.00 rough chopped leafy greens, tomatoes, red onion, julienned carrots, black beans, diced mango and lime cumin vinaigrette

“Bello” Salad – small \$6.00 / large \$12.00 sautéed portobellos, walnuts, goat cheese over mixed greens with a balsamic vinaigrette

Southwest Chicken Salad* – \$10.00 with black bean and corn salsa, cheddar cheese, tortillas and ranch dressing

Steak & Calamari Salad* – \$12.00 grilled marinated steak with mixed greens, chopped tomatoes, red onions, red peppers, lightly toasted calamari rings with a pepper parmesan dressing

Caesar Salad – small \$4.00 / large \$7.00, add chicken* \$3.00 fresh romaine, croutons and parmesan

Chicken & Bello Salad - \$12.00 Grilled chicken, Sauteed portobellos, walnuts, goat cheese, dried cranberries and crispy fried onions on a bed of mixed greens dressed with a balsamic vinaigrette

Sandwiches

Cubanito* – \$8.00 yellow mustard, thinly sliced roast pork, baked ham, provolone cheese, dill pickle slices

Turkey & Brie* – \$7.00 smoked turkey breast topped with brie and toasted - served with honey mustard

Grilled Ham & Cheese Panini – \$7.00 shaved ham, American cheese, mustard and potato chips

Cheese Steak* – \$8.00 fresh ribeye steak with onions and cheese sauce with a side of marinara sauce

Fire Alley Burger* – \$8.00 seasoned ground beef with lettuce and tomato and fire alley fries

Crab Cake Sandwich - 14.00 our awarding winning jumbo lump crab cake served on a Kaiser

“The Backdraft” – chicken* \$7.50 / filet* \$9.00 / tuna \$9.00 your choice of chicken, filet mignon or tuna grilled and served with sautéed onions, brie and garlic aioli on a Kaiser roll with fire alley fries

Blackened Chicken Cheesesteak* – \$9.00 with sautéed onions and green peppers with melted cheddar cheese on a toasted baguette with fire alley fries

Mini Burgers - 7.00 three 2oz. Certified angus beef burgers served on potato rolls with french fries

Veal Parmesan Sandwich - 8.00 dredged with and herb - parmesan breading and served on a toasted herb foccacia, with marinara and melted provolone

Entrees

Prime Rib* – regular cut \$18.00 slow roasted every evening - served with mashed potatoes, asparagus and au jus with a horseradish cream sauce

Phoenician Baked Trout – \$18.00 farm raised rainbow trout baked in kosher salt – an ancient and natural cooking method – served with frizzled spinach and creamy parmesan orzo

FireHouse Pasta – \$16.00 linguine tossed in olive oil, garlic, basil, red cherry peppers, roasted red peppers and fresh parmesan with chicken and shrimp

Garlic Studded Filet Mignon* – \$25.00 with leek mashed potatoes, sautéed shallots and julienne vegetables

Horseradish Encrusted Chilean Seabass – \$22.00 with leek mashed potatoes and julienne vegetables dressed with red pepper coulis

Stoned Chicken* – \$14.00 this pepper bacon wrapped chicken breast is cooked on a flat grill under a stone weight until seared crispy drizzled with a root beer glaze over rice pilaf

Jumbo Lump Crab Cakes - \$28.00 Our award winning cakes served with sweet potato fries and wasabi cole-slaw

Macadamia Encrusted Chicken Breast* – \$18.00 glazed with pineapple honey served over mashed potatoes with julienne vegetables

Crab and Shrimp Chicken* - \$20.00 roasted chicken breast with two jumbo shrimp and a savory crab stuffed served on wild rice pilaf and julienne vegetables

Veal Parmesan* - \$15.00 fresh hand breaded veal cutlet topped with marinara and provolone served with penne pasta and garlic bread

Baby Back Ribs – \$20.00 a full rack with our tangy bbq sauce, sweet potato fries and cole slaw

Black & Bleu Sirloin* – \$18.00 blackened Sirloin Steak topped with a creamy bleu cheese served with broccoli and fries

Fire Alley Alfredo - 14.00/ chicken 17.00/ shrimp 19.00- penne tossed with a cheesy made to order alfredo sauce- served with garlic bread

New York Strip- 20.00 - USDA Choice strip grilled and served with lobster macaroni and cheese with asparagus

Home-made Meatloaf- 14.00 - seasoned blend of ground beef, veal and pork wrapped with bacon and baked served with mashed potatoes, a rich gravy and sugar snap peas.

Black Bean Angel Hair pasta 12.00/ chicken 15.00/ shrimp 16.00(Same as lunch description)

Blackened Salmon - 16.00- Fresh Atlantic salmon seasoned and grilled, drizzled with a sweet chili glaze and served on a bed of wild rice with sugar snap peas.

Baked Pork Chops - 16.00- topped with a mango chutney and served with an artichoke stuffing and sauteed broccoli.

*The FDA, the state of Pennsylvania and all of your loved ones would like us to remind you consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.