

1st alarm

Firebread - 7 00

One of our tuscan loafs baked golden brown with garlic butter, cheeses, and hot spices served with a spicy garlic oil for dipping

Calamari Marinara - 8 00

Lightly toasted served with a marinara sauce

Rhode Island Calamari - 9 00

Fried and tossed with banana peppers, red onions, lemons and white wine

Fresh Baked Chicken Tenders - 7 00

Wrapped with brown sugar and chili encrusted bacon

Crab Puffs - 8 00

Crab meat, cheese and spices rolled in wontons and toasted

J.J. Duck Cakes - 8 00

Pulled roast duck tossed with leeks, scallions, and vidalia onions. seasoned with soy sauce and topped with a sweet chili glaze

Crab, Spinach & Artichoke Dip - 9 00

Served with toast points

Hot Wings - 8 00

Hot, tangy bbq, sweet chili or garlic with bleu cheese and celery



Chicken and Bello Salad - 12 00

Grilled chicken, sauteed portobello mushrooms, walnuts, goat cheese, dried cranberries and crispy fried onions on a bed of mixed greens dressed with a balsamic vinaigrette

3rd alarm

FireHouse Burger - 8 00

Seasoned ground beef with lettuce and tomato & firehouse fries

"The Backdraft" - chicken 8 00 / filet 10 00 / tuna 9 00

Your choice of chicken or filet mignon grilled and served with sautéed onions, brie and garlic aioli on a kaiser roll with firehouse fries

Blackened Chicken Cheesesteak - 9 00

With sautéed onions and green peppers with melted cheddar cheese on a toasted baguette with firehouse fries

Jumbo Lump Maryland Style Crab Cake - 14 00

(absolutely no filler) On a kaiser roll with firehouse fries

FireHouse Pork Wings - 9 00

Healthier and heartier, healthier because they're smoked, baked, and grilled! hearty because they're twice the size. three jumbo pork wings served with a sweet chili sauce

Baked Sampler for Two - 10 00

Duck cakes, sausage/cheese stuffed peppers and escargot mushrooms

Fried Sampler for Two - 10 00

Chicken wings, calamari and crab puffs

Combination of Both Samplers for Four - 20 00

Escargot Stuffed Mushrooms - 8 00

Sauteed with garlic-herb butter topped with parmesan cheese and baked until golden brown

Hungarian Stuffed Peppers - 9 00

Sausage and boursin cheese stuffed peppers over marinara sauce. some heat, but not overwhelming

New Orleans Nachos - 10 00

Shrimp, andouille sausage, peppers, tomatoes, onion and cheese over nacho chips. served with cilantro sour cream

2nd alarm

FireHouse Salad - small 5 00 / large 8 50

add chicken 2 50 / shrimp 3 50
tuna 5 00 / salmon 6 00

Chick peas, onions, tomatoes, mushrooms, cucumbers, roasted sunflower seeds over mixed greens with your choice of dressing

Caesar Salad - small 4 00 / large 7 00, add chicken 2 50

Fresh romaine, croutons and parmesan

"Bello" Salad - small 5 00/large 10 00

Sautéed portobellos, walnuts, goat cheese over mixed greens with a balsamic vinaigrette

Steak and 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

4th alarm

Prime Rib - 14 oz - 20 00

Slow roasted every evening, served with mashed potatoes, asparagus and au jus with a horseradish cream sauce

Phoenician Baked Trout - 20 00

Farm raised rainbow trout baked in kosher salt - an ancient and natural cooking method - served over creamy parmesan orzo and frizzled spinach

FireHouse Pasta - 18 00

Linguine tossed in olive oil, garlic, basil, red cherry peppers, roasted red peppers and fresh parmesan with chicken & shrimp

New York Strip - 25 00

Served over yukon gold mashed potatoes and steamed broccoli. topped with a mushroom-brandy demi-glace

Garlic Studded Filet Mignon - 28 00

Served over yukon gold mashed potatoes and fresh steamed broccoli. topped with a roasted garlic butter.

FireHouse Stack -

4oz filet and crab cake - 30 00

8oz filet and crab cake - 38 00

A lump crab cake stacked on top of a filet mignon and mashed potatoes, asparagus, topped with seafood béchamel

Award-Winning Jumbo Lump

Maryland Style Crab Cakes - 30 00

Served with sweet potato fries and cucumber salad

Stoned Chicken - 18 00

Bacon wrapped chicken breasts cooked under a stone on a flat grill until crispy and drizzled with root beer glaze served over rice pilaf and fresh steamed broccoli

The Hook and Ladder - 27 00

Half rack of ribs with homemade peach bbq sauce, jumbo shrimp skewer, sweet potato fries and coleslaw



Stuffed Chicken - 18 00

Fresh boneless chicken breasts stuffed with feta cheese, spinach, and roasted red peppers. drizzled with a cucumber cream sauce. served over wild rice with edamame

Vegetable Stack - 16 00

Eggplant, mushrooms, zucchini, yellow squash, onions & peppers layered with mozzarella cheese in a puff pastry. topped with a fresh pesto sauce and served over wild rice

Blackened Salmon - 20 00

Topped with sweet chili glaze served over rice pilaf, and broccoli

Surf & Turf -

4oz filet mignon and 6oz lobster tail - 28 00

8oz filet mignon and 6oz lobster tail - 36 00

Served with yukon gold mashed potatoes and broccoli

Seabass - 27 00

Yukon gold mashed potatoes and asparagus topped with a red pepper coulis

FireHouse Short Ribs - 21 00

Braised short ribs, button mushrooms, baby carrots and onions topped with pan gravy and served over tri-colored roasted potatoes

Baked Scallops - 22 00

Jumbo scallops topped with parmesan cheese, bread crumbs, butter and herbs. served over parmesan orzo and fresh broccoli

Seafood Platter - 38 00

Three jumbo baked scallops topped with parmesan and bread crumbs, jumbo shrimp skewer and choice of lobster tail or crab cake. served with asparagus and yukon gold mashed potatoes

Vigili Del Fuoco - 16 00

Cheese tortellini tossed with sweet italian sausage, peas, and a tomato-ricotta cream sauce



The FireHouse Restaurant

606 North 2nd Street
Harrisburg, PA 17101
717.234.6064 (phone)