

The FDA, the city of Harrisburg 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.



## beers

- Troegs Pale Ale
- Corona
- Amstel Light
- Heineken
- Yuengling Lager
- Budweiser
- Bud Light
- Coors Light
- Miller Light
- Beck's NA



- FireHouse Bloody Mary** – 6 00  
absolut citron and absolut pepper with our original house mix served in a glass dusted with old bay
- "The Black Martini"** – 7 00  
a firehouse original and a must try! vodka, espresso and coffee liqueur with a float of cream
- FireHouse Mojito** – 7 00  
mango rum, fresh lime, fresh mint, key lime soda

## beverages

- Soft Drinks**  
coke, diet coke, sprite, ginger ale, lemonade & ice tea
- Hank's Root Beer**
- Juices**  
orange, grapefruit, tomato, pineapple, grape & cranberry
- Coffee**  
regular & decaf
- Espresso**
- Cappuccino**
- Perrier & Bottled Water**

## on tap

- Stella Artois
- Yuengling Lager
- Coors Light
- Guinness Stout
- ask about our feature draft\*

## restaurant & bar



## history

The Hope Station building, which is home to The Fire House Restaurant, is the oldest standing firehouse in the city of Harrisburg and is the second oldest in Pennsylvania.

Inspired by a devastating fire on Christmas Eve 1813, the Harrisburg Hope Fire Company was founded in 1814. This building, Hope Station #2, was built in 1871. The station continued to serve the community until 1980, when new firehouses were built and the company was relocated.

After the closing, the future of Hope Station was uncertain. There was talk of opening a firefighting museum or using the building for a multitude of things, but none of those plans came to fruition. Finally, Hope Station was remodeled in 1984 and opened as a restaurant.

Most of the architecture is the original design; those areas in need of repair were restored to their original splendor. All of the exterior's brick is a significant and rare example of its period – it embodies the features of the Italianate Revival style, with simple lines, subtle design elements and an absence of embellishment. Along with the brickwork, all of the original sashing, window muntins and mullions and doors were retained in the restoration.

Today, Hope Station continues to serve its friends and neighbors of Central Pennsylvania in another way – as the home to The Fire House, a purveyor of fine dining and drinks.





## 1st alarm

- Soup of the Day**  
cup 4 00 / bowl 6 50
- Award-Winning FireHouse Chili**  
cup 4 00 / bowl 6 50  
add cheese .50  
add onion .50
- FireHouse Wings** – 8 00  
bbq, mild, or hot  
with bleu cheese
- Calamari Rings & Marinara Sauce**  
small 4 00 / plenty 8 00  
lightly toasted served with a dipping sauce
- Potato Wrapped Shrimp** – 8 00  
tossed with a sweet and spicy mustard sauce
- Crab Puffs** – 7 50  
crab meat, cheese and spices rolled in  
wontons and toasted
- Fresh Seared Tuna Tower** – 9 00  
seven pepper seared tuna on a bed of wakame  
(seaweed) salad – served with mango habanero  
salsa and a ginger soy dipping sauce

## 2nd alarm

- FireHouse Salad** – small 4 00 / large 7 00  
add chicken 2 50 / shrimp (5) 3 50  
salmon 6 00 / tuna 5 00 / crab cake 13 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
- “Chic & Bello” Salad** – 12 00  
grilled chicken breast, sauteed portobellos & walnuts,  
dried cranberries and goat cheese over mixed greens

**Steak & Calamari Salad** – 12 00  
over mixed greens, chopped tomatoes, red onions,  
red peppers with a pepper parmesan dressing

**Chopped Chef Salad** – 8 50  
ham, turkey, and swiss cheese tossed with tomatoes,  
onions, bacon, hard boiled eggs and chopped salad greens  
topped with choice of dressing

**Southwest Chicken Salad** – 9 00  
grilled chicken breast with blackbean and corn salsa, cheddar  
cheese, and tortillas over mixed greens tossed with ranch dressing

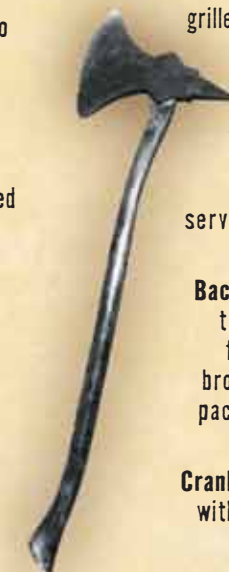
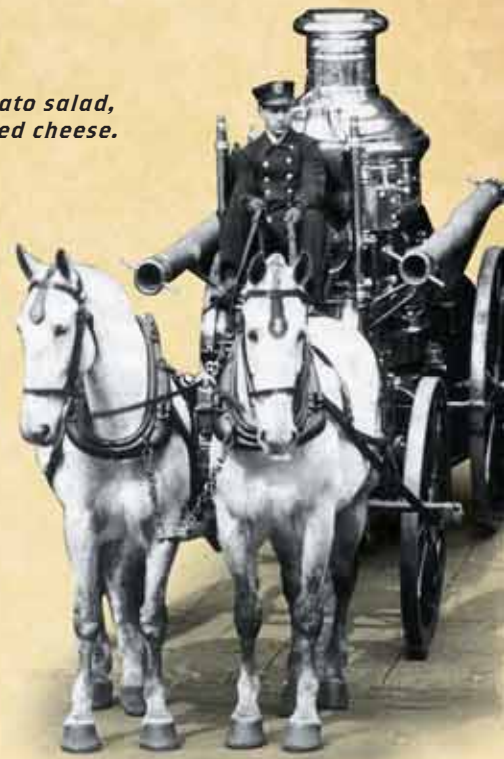
**Spinach Salad** – 10 00  
topped with apples, bleu cheese, red onions, grape tomatoes,  
candied walnuts and chicken, tossed with a stout vinaigrette

**Asian Shrimp Salad** – 10 00  
julienne cabbage, carrots, cucumbers and red peppers – tossed with an  
asian vinaigrette and topped with sauteed shrimp and roasted peanuts

## 3rd alarm

*All sandwiches served with your choice of fries, tarragon potato salad,  
wasabi coleslaw or fruit salad with the exception of the grilled cheese.*

- Soup and Sandwich of the Day** – 9 50
- Grilled Cheese & Tomato Soup** – 6 00  
american, swiss and cheddar melted on texas toast  
served with a cup of creamy tomato soup
- FireHouse Burger** – 8 00  
seasoned ground beef with lettuce and tomato
- FireHouse Melt** – 7 50  
turkey breast baked with roasted red peppers, swiss and  
cheddar cheeses and served on a ciabatta with a garlic aioli
- “The Backdraft”** – chicken 8 00 / filet 10 00 / tuna 9 00  
your choice of chicken, filet mignon or tuna grilled and served  
with sauteed onions, brie and garlic aioli on a kaiser roll
- Club** – 7 00  
turkey, ham, bacon, american cheese, lettuce and tomato on white toast
- Turkey and Brie** – 8 00  
with cranberry aioli on cinnamon raisin bread
- Chipolte Chicken Wrap** – 8 00  
fried chicken fingers with jack cheese, bacon, lettuce with  
a chipolte bbq ranch sauce in a flour tortilla and grilled
- Grilled Chicken BLT** – 7 00  
with fresh ripe tomatoes, crisp lettuce, bacon and mayo
- Blackened Chicken Cheesesteak** – 9 00  
with sauteed onions and green peppers with melted  
cheddar cheese on a toasted baguette roll
- Mini Burgers** – 7 50  
(three) 2 ounce certified angus beef patties with melted  
american cheese on mini potato rolls served with fries
- BBQ Chicken Pretzel** – 7 50  
grilled chicken breast topped with bbq sauce, bacon,  
and cheddar cheese served on a pretzel roll
- Club Pretzel** – 7 00  
warm ham, turkey, and american cheese with lettuce,  
tomato, bacon, and mayo on a pretzel roll
- Cubanito** – 8 00  
cuban roasted pork, ham, swiss cheese, pickles and  
mustard on a grilled baguette
- Pork Backdraft** – 9 00  
stacked sliced cuban pork served on a kaiser roll topped with  
bbq mayo, melted cheddar cheese, and crispy fried onion straws



**Salmon Club** – 9 00  
grilled salmon, red onions, cucumbers and a  
lemon dill aioli on foccacia

**Buffalo Burger** – 9 00  
grilled buffalo topped with crispy fried  
onions, cheddar cheese and bbq sauce

**Hot Chicken** – 7 00  
served open face with mashed potatoes  
and gravy on texas toast

**Bacon Wrapped Chicken Tender** – 9 50  
the biggest sandwich on the menu –  
fresh chicken tenders wrapped with  
brown sugar and chili encrusted bacon  
packed into a garlic butter and cheese  
stuffed tuscan loaf

**Cranberry Walnut Chicken Salad** – 7 00  
with spinach and tomatoes on marbled rye

## 4th alarm

- FireHouse Pasta** – 12 00  
linguine tossed in olive oil, garlic, basil, red cherry  
peppers, roasted red peppers and fresh parmesan  
with chicken & shrimp
- Tommy Chicken** – 7 50  
blackened chicken breast served with julienne vegetables  
and includes bleu cheese dressing & hot 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 Meatloaf** – 10 00  
with mashed potatoes and gravy

