

# 1<sup>ST</sup> ALARM

## FRIED PICKLES (V)

CRINKLE CUT DILL PICKLE CHIPS, LIGHTLY BATTERED AND SERVED GOLDEN CRISP WITH A SIDE OF HOUSE MADE TEXAS PETAL SAUCE. 10-

## HOSE 22 CHICKEN WINGS

CHOOSE FROM OUR CLASSIC BUFFALO-STYLE: MILD, MEDIUM OR HOT OR BREADED WINGS: PARMESAN GARLIC, HONEY HABANERO, DRY RUBBED DIRTY CAJUN, SESAME CHILI SAUCE. (11 PC) 14- (22 PC) 28-

## ARTICHOKE FLORENTINE CROSTINI

OUR HOUSE APPETIZER IS A FIREHOUSE FAVORITE! FIVE SLICED BAGUETTES, FIRE-GRILLED AND TOPPED WITH OUR CREAMY PARMESAN, SPINACH AND ARTICHOKE HEART BLEND. 13-

## FIRE HOUSE NACHOS (V)

FRESH TORTILLA CHIPS TOPPED WITH QUESO BLANCO, PICO DE GALLO, JALAPEÑOS AND CHEDDAR JACK CHEESE. SERVED WITH FIRE-ROASTED TOMATO SALSA AND SOUR CREAM. 13-  
*ADD GRILLED CHICKEN, PULLED PORK, OR GROUND BEEF 4-*

## THE CAPTAIN'S CALAMARI

LIGHTLY DUSTED CALAMARI AND BANANA PEPPERS FLASH-FRIED AND TOPPED WITH PEPPERONCINI, KALAMATA OLIVES, FETA CHEESE AND LEMON SLICES. SERVED WITH HOUSE MADE MARINARA. 15-

## DRUNKEN MUSSELS

PRINCE EDWARD ISLAND MUSSELS, SIMMERED IN A FLAVORFUL LEMON AND ROASTED GARLIC WHITE WINE SAUCE WITH FRESH HERBS AND LEMON ZEST. FINISHED WITH PARMESAN CHEESE, AND SERVED WITH ASIAGO BAGUETTE TOAST POINTS. 17-

# 2<sup>ND</sup> ALARM

## SOUP OF THE DAY

HOUSE MADE DAILY WITH THE FRESHEST INGREDIENTS. ASK YOUR SERVER FOR DETAILS!

## CLASSIC FRENCH ONION SOUP

A HOSE 22 CLASSIC! MADE WITH CARAMELIZED ONIONS IN A SAVORY ROSEMARY AND THYME BEEF BROTH. TOPPED WITH SLICED FRENCH BREAD BAGUETTES & MELTED SWISS CHEESE. 6-

## CAESAR SALAD

CHOPPED ROMAINE HEARTS TOSSED IN CREAMY CAESAR DRESSING. FINISHED WITH FRESH SHAVED PARMESAN, ASIAGO CHEESE, CROUTONS AND RED ONIONS. 10-  
*ADD GRILLED CHICKEN BREAST 6- 5 GRILLED SHRIMP 7- 4OZ GRILLED SALMON 8-*

## LOADED HOUSE SALAD (V)

CHOPPED ROMAINE LETTUCE TOPPED WITH ROMA TOMATOES, CUCUMBERS, RED ONIONS, HARD-BOILED EGG, CHEDDAR JACK CHEESE AND HOUSE MADE CROUTONS. 11-  
*ADD GRILLED CHICKEN BREAST 6- 5 GRILLED SHRIMP 7- 4OZ GRILLED SALMON 8-*  
*DRESSING CHOICES: HOUSE BALSAMIC VINAIGRETTE, RANCH, CAESAR, THOUSAND ISLAND, CREAMY BLUE CHEESE, LEMON THYME VINAIGRETTE*

## BEETS & BRUSSELS SALAD

GRILLED CHICKEN AND SAUTÉED SHAVED BRUSSELS SPROUTS OVER A BED OF BABY SPINACH, CANDIED BEETS, GOAT CHEESE, AND RED ONIONS WITH A SAVORY LEMON THYME VINAIGRETTE. 18-

## 3<sup>RD</sup> ALARM

SANDWICHES SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO WEDGES, ZESTY POTATO SALAD, COLESLAW, OR FRIED DILL PICKLES.

SUBSTITUTE YOUR 3<sup>RD</sup> ALARM SIDE FOR FRENCH ONION SOUP OR SOUP OF THE DAY 3-  
SUBSTITUTE FOR A SPECIALTY SOUP (IF FEATURED) 4-

*\* SUB FOR A GLUTEN FREE BUN 2-*

### FIREMAN BURGER \*

TRADITIONAL HALF POUND GROUND ANGUS BURGER, TOPPED WITH APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, LETTUCE, RED ONION, AND SLICED BEEFSTEAK TOMATO ON A GRILLED KAISER ROLL. 15-

### RESCUE REUBEN

A HOSE 22 FAVORITE! SLOW COOKED AND SIMMERED CORNED BEEF BRISKET IN OUR 22 AMBER BEER, THEN THICK- CHOPPED AND TOPPED WITH SAUERKRAUT AND THOUSAND ISLAND DRESSING. COVERED WITH MELTED SWISS CHEESE AND SERVED ON THICK-SLICED ARTISANAL MARBLED RYE BREAD. 15-

### PULLED PORK SANDWICH\*

HOUSE SMOKED BBQ PULLED PORK TOPPED WITH BATTERED FRIED CHEESE CURDS, SLICED JALAPEÑOS, AND OUR ZESTY COLESLAW ON A GRILLED KAISER ROLL. 16-

### HARVEST CHICKEN SANDWICH

GRILLED CHICKEN BREAST TOPPED WITH FRIED ARTICHOKEs, RICOTTA CHEESE, BABY SPINACH AND CRAISINS FINISHED WITH A LEMON THYME VINAIGRETTE ON GRILLED FRENCH BREAD. 14-

## 4<sup>TH</sup> ALARM

ALL OF OUR PIZZAS ARE 12" THIN CRUST, AND TOPPED WITH THE FRESHEST INGREDIENTS. HAND TOSSED WITH A CORNMEAL CRUST AND A TRADITIONAL-STYLE CHAR FROM OUR 600 DEGREE STONE OVEN.

ADD A CAESAR OR GARDEN SIDE SALAD. 4-

*\*SUBSTITUTE A GLUTEN-FREE PIZZA CRUST 3-*

### MARGHERITA PIZZA\* (V)

FIRE-ROASTED TOMATOES, FRESH BASIL & MOZZARELLA CHEESE OVER OUR HOUSE MADE MARINARA SAUCE. FINISHED WITH A BALSAMIC REDUCTION DRIZZLE. 15-

### WHITE FLORENTINE PIZZA\* (V)

ROASTED ARTICHOKE HEARTS, BABY SPINACH, CRUSHED GARLIC AND OLIVE OIL TOPPED WITH A BLEND OF MOZZARELLA, PARMESAN AND ASIAGO CHEESE. 16-

### THE DOWNTIME PIZZA\*

ITALIAN SAUSAGE WITH ROASTED RED PEPPERS, SPINACH, PARMESAN AND RICOTTA CHEESE OVER A WHITE GARLIC AND OIL BASE. 17-

### LIEUTENANT'S SUPREME PIZZA \*

PEPPERONI, ITALIAN SAUSAGE, MUSHROOMS, ROASTED RED PEPPERS, BANANA PEPPERS, GREEN PEPPERS, SAUTÉED ONIONS, AND MOZZARELLA CHEESE OVER OUR HOUSE MADE MARINARA SAUCE. 18-

# 5<sup>TH</sup> ALARM

(AVAILABLE AFTER 4 PM)

ALL ITEMS INCLUDE A CAESAR OR GARDEN SIDE SALAD. SIDE SUBSTITUTIONS AVAILABLE UPON REQUEST.

\* SUBSTITUTE FOR GLUTEN FREE PASTA 3-

## **HOSE 22 MAC & CHEESE (V) \***

A TRUE FIREHOUSE FAVORITE! FEATURING A CREAMY SECRET FIVE CHEESE BLEND WITH PENNE PASTA AND A CRISPY BAKED BREADCRUMB CRUST. 18-

## **BUFFALO MAC & CHEESE**

TRY OUR FAMOUS MAC BUFFALO-STYLE WITH CRISPY BREADED CHICKEN, FRANK'S RED HOT SAUCE AND GORGONZOLA CHEESE. 23-

## **WATER TENDER SEAFOOD PASTA \***

JUMBO SHRIMP AND SMOKED SAUSAGE SAUTÉED WITH MUSHROOMS, GREEN PEPPERS, BANANA PEPPERS, AND ONIONS IN A FLAVORFUL CAJUN BLUSH SAUCE OVER PENNE PASTA. 25-

## **PAN SEARED SEA SCALLOPS (G)**

FRESH SEA SCALLOPS, PAN SEARED TO PERFECTION IN A LEMON-THYME GOAT CHEESE GRATIN WITH ROASTED TOMATOES. SERVED WITH WALNUT RICE PILAF AND HOUSE VEGETABLE MEDLEY. 27-

## **8 oz. ATLANTIC SALMON (G)**

FRESH CAUGHT ATLANTIC SALMON, GRILLED AND TOPPED WITH A CRANBERRY MUSTARD BROWN BUTTER SAUCE. SERVED WITH SAUTÉED BRUSSELS SPROUTS WALNUT RICE PILAF. 26-

## **ENGINE HOUSE RIBS (G *w/o CORNBREAD*)**

OUR FAMOUS HALF RACK OF "FALL-OFF-THE-BONE" BABY BACK RIBS, SMOKED AND SLOW BRAISED TO PERFECTION. SERVED WITH FIRE ROASTED APPLES, SWEET POTATO WEDGES, AND A SLICE OF HOMEMADE CORNBREAD. 26-

*(WE SMOKE OUR RIBS FRESH DAILY. DUE TO THE LENGTHY COOKING PROCESS, WE MAY RUN OUT. OUR APOLOGIES IN ADVANCE.)*

## **12 oz. CENTER CUT PORK CHOP (G)**

A FRENCH CUT BONE IN PORK CHOP, GRILLED WITH OUR HOUSE RESCUE RUB AND TOPPED WITH A ROASTED GARLIC AND HERB FINISHING BUTTER. SERVED HOUSE VEGETABLE MEDLEY AND MASHED POTATOES. 27-

## **HOSE 22 BBQ PLATTER (G *w/o CORNBREAD*)**

A QUARTER RACK OF OUR ENGINE HOUSE RIBS, SMOKED SAUSAGE, AND HEAPING PORTION OF OUR BBQ PULLED PORK. SERVED WITH A BAKED POTATO, FIRE ROASTED APPLES AND A SLICE OF HOMEMADE CORNBREAD. 26-

## **TENDERLOIN STEAK TIPS**

SIRLOIN STEAK TIPS, PAN SEARED WITH SILVER DOLLAR MUSHROOMS AND ONIONS IN A RED WINE DEMI GLAZE. SERVED OVER A BED OF SAUTÉED BRUSSELS SPROUTS AND MASHED POTATOES. 26-

## **MARKET STEAK (G)**

THE FRESHEST CUT OF CERTIFIED ANGUS STEAK, HAND CHOSEN BY OUR CHEF AND GRILLED TO PERFECTION. PLEASE INQUIRE WITH YOUR SERVER FOR MORE DETAILS! SERVED WITH A BAKED POTATO AND HOUSE VEGETABLE MEDLEY. \_\_\_-

***PLEASE INQUIRE ABOUT ANY ADDITIONAL SPECIALS!***



**CERTIFIED ANGUS BEEF**

**G- CONTAINS NO GLUTEN CONTAINING INGREDIENTS**

**V- VEGETARIAN**

**CHOOSE ONE OF THE FOLLOWING ADDITIONS TO YOUR ENTREE:**

**LOAD UP YOUR BAKED POTATO WITH SOUR CREAM, BUTTER, BACON AND CHEDDAR 3-  
SAUTÉED MUSHROOMS 4- SAUTÉED ONIONS 2- FIVE GRILLED SHRIMP 6-**

*TO ENSURE ACCURATE RESERVATIONS AND WAIT TIMES FOR ALL PATRONS, OUR TABLE SEATING IS LIMITED TO 2 HOURS*