

DINNER

We are a Chef driven restaurant specializing in authentic American dining. Our scratch kitchen menu features WhiteFire's signature cut aged steaks, chops, fresh seafood, pasta, salads, handcarved sandwiches, comfort foods and incredible burgers! Whitefire Grille & Spirits is a favorite for a family dinner, gathering of friends or a special event.

APPETIZERS

crispy calamari 10.5

Rhode Island caught, tempura fried w/ hot peppers, roasted red pepper marinara, fresh basil

steamed mussels 11

Prince Edward Island, roasted garlic white wine broth, roasted tomatoes, thyme, shallots, grilled baguette

new zealand lamb lollipops 12

Marinated in garlic & EVOO, roasted cherry tomatoes, basil pesto

hot peppers w/oil, garlic & oregano 6

artichokes hearts 8

Flash fried, aged parmesan, roasted red pepper marinara

pesto hummus warm mediterranean olive bake 6

SALADS

whitefire salad 10

House greens mix, honey-lemon-chardonnay dressing, strawberries, candied almonds, brie cheese, sliced radish, pickled red onions

caesar 7

Chopped hearts of romaine, shredded parmesan, rye croutons, kalamata olives

iceberg wedge 9

Chopped egg, thick-cut bacon lardoons, sliced red onion, 1,000 Island or gorgonzola blue cheese dressing

seared salmon 15

Faroe Island Salmon, house greens mix, honey-lemon-chardonnay dressing, gorgonzola blue cheese crumbles, thick-cut bacon, artichoke hearts, slivered almonds

chicken chop salad 13

Chopped iceberg & romaine hearts, grilled marinated chicken breast, cherry tomatoes, cucumber, hot peppers, orzo, olives, salami, herbs, shredded mozzarella cheese

DRESSINGS

honey-lemon-chardonnay / ranch / french / italian / creamy blue cheese / 1,000 island / caesar / creamy balsamic

SIDES

Hand-cut French Fries

Baked Potato

Garlic Green Beans

House Mashers

Italian Lemon-Garlic Greens

Orzo w/Sundried Tomatoes & Fresh Basil

PREMIUM SIDES

(upgrade to a Premium side 3)

Aged Cheddar Mac 6

Loaded potatoe w/boursin & bacon 5

Grilled Lemon Asparagus 4

Herb Roasted Fingerling Potatoes 3

STEAKS

with choice of side salad or soup du jour & one side

our steaks are chargrilled over hickory and cooked to true steak house temperatures.

new york strip 28.5

14oz signature-cut grilled to perfection

delmonico 29.5

14oz rib-eye, well marbled and pan roasted

filet mignon 24.5

7oz center-cut, buttery tenderness & delicate flavor

sirloin strip steak 19.5

8oz center-cut top round

pork chop 22.5

12oz bone-in tomahawk

new zealand lamb lollipops 25.5

Six char-grilled, single bone chops, 48hr marinade

ADD A TOPPING TO YOUR FAVORITE STEAK!

caramelize onions / red wine demi-glaze 2

gorgonzola blue cheese / exotic mushroom ragout 3

STEAK TEMPERATURE GUIDE

Choose from one of the temperatures below so we can prepare your steak to your absolute satisfaction.

RARE - very red, cool center

MEDIUM RARE - red, warm center

MEDIUM - pink, warm center

MEDIUM WELL - slightly pink center

WELL - cooked throughout, no pink



PASTA

with choice of side salad or soup du jour

upgrade to a traditional caesar salad or a signature whitefire salad 3

chicken paillard & sautéed shrimp 23

Grilled garlic & herb marinated scallopini, grilled lemon asparagus, sundried tomato-basil orzo, roasted garlic-white wine butter sauce

classic bolognese 16.5

Beef, veal & pork meat sauce, penne pasta, fresh basil & oregano, aged parmesan, grilled garlic baguette

seafood cioppino 21.5

A bountiful seafood extravaganza of whitefish, clams, mussels & shrimp in a rich tomato braised stew over linguini

FAVORITES

with choice of side salad or soup du jour

upgrade to a traditional caesar salad or a signature whitefire salad 3

faroe island salmon 21.5

Pan seared & oven roasted, lemon-dill butter (Side of Choice)

12oz tomahawk pork chop 23.5

Balsamic marinated bone-in chop, roasted fingerling potatoes, garlic green beans, basil pesto

grilled meatloaf 16.5

Green peppercorn dusted, house mashers, sautéed green beans, roasted garlic-basil gravy

chicken francaise 17

Egg dipped, fresh lemon & parsley, caper berries, house mashers (Side of Choice)

great lakes walleye 23.5

Corn flake crusted & pan seared, lemon butter sauce (Side of Choice)

italian grilled chicken 18

Grilled chicken marinated in olive oil, garlic & fresh herbs, sautéed lemon greens & hot peppers, house mashers

SANDWICHES

served on freshly baked breads from Cleveland's own Orlando Bakery w/made-to-order hand-cut french fries

whitefire burger 10

Half pound Angus Reserve Steak Burger, thick-cut smoked bacon, aged white cheddar, brioche bun, shredded lettuce, roma tomato, red onion & stacker pickles

prime rib french dip 11

Toasted hoagie, gruyere cheese, caramelized onions, exotic mushrooms, house made au jus & creamy horseradish sauce

barnyard burger 9.5

Half pound Steakburger, all-beef bologna, aged cheddar, brioche bun, over easy egg, stacker pickles

chicken sandwich 8.5

Grilled marinated breast, brioche bun, basil hummus, hot peppers, roasted roma tomato

grilled meatloaf 8.5

Thick-cut house made meatloaf, seeded rye, grain mustard, lettuce, tomato, white onion

All items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items may contain nuts.