

# BUILD YOUR OWN

All pricing listed subject to  
20% service charge & 9.25%  
tax

## SALAD CHOICES

### MIXED GREENS SALAD

Baby mixed greens. Tomato. Onion. Parmesan.  
Crouton. (Dressings: ranch, balsamic,  
raspberry vinaigrette or dijon dressing)

### HEIRLOOM TOMATO & FRESH MOZZ 3

Baby mixed greens. Basil. Extra virgin olive  
oil. Balsamic.

### MEDITERRANEAN CAESAR 3

Romaine. Parmesan. Tomato. Onion.  
Kalamata olive. Feta. Crouton.

### ASPARAGUS & BLEU CHEESE 4

Baby mixed greens. Red onion. Tomato.  
Candied walnut. Gorgonzola.  
Dijon dressing.

### RASPBERRY SPINACH BRIE 4

Spinach. Mixed greens. Raspberry. Brie.  
Parmesan. Hazelnuts. Raspberry vinaigrette.

## Vegetables

### FARM FRESH SEASONAL

Please let us know if you have a special request.

## Starch

### GARLIC MASHED POTATO

### ROASTED YUKON GOLD

### AU GRATIN

### BOURBON SWEET MASHED

### BASMATI RICE

### QUINOA

## HORS D'OEUVRES

### RATATOUILLE SKEWERS 1.25

Bell pepper. Eggplant. Onion. Squash.

### STUFFED MUSHROOM CAPS 1.50

Walnuts. Cream cheese.

### SPANAKOPITA 1.50

Spinach. Cream cheese. Onions. Filo dough.

### MINI QUICHE 1.50

Farm vegetable or Lorraine.

### MUSHROOM CANAPES 1.50

Roasted red pepper butter.

### TOMATO & MOZZARELLA BRUSCHETTA 1.50

Crostini. Balsamic. Basil.

### PROSCIUTTO WRAPPED ASPARAGUS 1.75

Balsamic drizzle.

### BEEF & GOUDA BRUSCHETTA 1.75

Crostini. Roast beef. Caramelized onion. Ranch.

### CHICKEN SAMOSAS 1.75

Curry & coriander chicken in wonton skin.

### TOMATO MOZZARELLA SKEWERS 1.75

Fresh basil. Grape tomato. Fresh mozzarella.

### DUCK BACON DATES 2.00

Dates & gorgonzola. Wrapped in duck  
bacon.

### MINI BRIE EN CROUTE 2.25

Brie in a puff pastry.

### SMOKED SALMON CANAPES 2.25

Lemon butter. Capers.

### COCKTAIL SHRIMP 2.50

Lemon & cocktail sauce.

### BACON WRAPPED SHRIMP 2.50

Served with mango coulis.

### FROMAGE DISPLAY 2.75

Assorted artisan cheeses.

### BACON WRAPPED SCALLOPS 4.00

U-12 scallops. Applewood smoked bacon.



**GREENFIRE**

6795 East Riverside Blvd. Rockford, IL 61114

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[greenfirerestaurant.com](http://greenfirerestaurant.com)

# ENTREE CHOICES

Entree price includes: Mixed Greens Salad, starch, farm fresh vegetables, rolls & butter.  
ADD \$6 FOR COMBO PLATES

## CHICKEN

- FRENCH CHICKEN & LOBSTER** 32  
Half chicken. Maine lobster. Shallot & cognac stuffing. Wild mushroom sauce.
- CHICKEN SALTIMBOCCA** 28  
Roasted half chicken. Prosciutto. Sage & Marsala wine reduction.
- BLUE MOON FREE RANGE CHICKEN** 28  
Half chicken. Savory orange, garlic & herb Blue Moon jus.
- HERB-CRUSTED CHICKEN** 26  
8oz chicken breast lightly breaded with herbs.
- CHICKEN WELLINGTON** 28  
8oz chicken wrapped in a puff pastry with mushroom & spinach.
- CHICKEN PASTA** 22  
Cheese tortellini. Bacon. Free range chicken breast. Spinach. Alfredo.
- CHICKEN CREPE** 21  
Baked crepe. Chicken breast. Mushrooms. Dijon cream sauce. Gruyere. Parmesan.

## GAME

- DUCK** 32  
Seared duck breast. Fig port reduction.
- RACK OF LAMB** 34  
Kalamata olive. Feta cheese. Demi glacé.
- CRANBERRY OSTRICH** MARKET PRICE  
8oz Ostrich filet. Cranberry barbecue.
- LAPIN Á LA BORDELAISE** MARKET PRICE  
Roasted half rabbit. Bordelaise.
- ALLIGATOR RIBS** MARKET PRICE  
Spice rubbed rack.
- PHEASANT BREAST** MARKET PRICE  
Herb crusted. Fresh mozzarella. Walnuts. Demi glacé.

## BEEF

- 8oz BEEF WELLINGTON** 38  
Filet Mignon wrapped in puff pastry with mushroom & spinach.
- 8oz FILET MIGNON** 34  
Certified Angus Beef. Demi glacé
- FILET & SHRIMP SURF & TURF** 32  
6oz Certified Angus Beef Filet Mignon. Demi glacé. Four shrimp.
- 14oz NEW YORK STRIP** 32  
Certified Angus Beef. Demi glacé.
- 8oz CENTER CUT SIRLOIN** 28  
Certified Angus Beef. Demi glacé.

## PORK

- PORCHETTA** 26  
Bacon wrapped roasted 12oz pork loin. Pecorino Romano herb crusted.
- BOURBON GLAZED PORK** 28  
12oz pork loin. Mango apple chutney.

## SEAFOOD

- SEAFOOD CREPE** 27  
Baked crepe. Maine lobster meat. Shrimp. Wild mushroom. Creamy tomato sauce. Parmesan.
- TROUT SALTIMBOCCA** 27  
Butterflied trout. Saltimbocca sauce.
- CEDAR PLANK PLATTER** 42  
Dover sole. Scallops. Red tail shrimp. Lemon butter. Beurre blanc.
- 8oz NORTH ATLANTIC SALMON** 29  
Wild mushroom. Lemon & fresh herb butter. Black Hawaiian sea salt.

## A LA CARTE

- WILD MUSHROOMS** 3
- CARAMELIZED ONION** 3
- FOUR JUMBO SHRIMP** 12
- FOIE GRAS** 16
- THREE U-12 SCALLOPS** 16
- 5OZ LOBSTER TAIL** 18

Let us know of any food allergies or dietary restrictions & we will gladly accomodate your needs.

Looking for something you do not see listed? Let us know & we will do our best to fulfill your request.

# ELEGANT TOUCHES

## PÂTISSERIE TABLE

<b>PARISIAN MACARONS</b>	1
Assortment of rotating flavors.	
<b>SWISS CHOCOLATES</b>	1.5
Assorted truffles & pralines.	
<b>CROQUEMBOUCHE</b>	2
Choux pastry balls. Threads of caramel.	
<b>LEMON BARS</b>	2
Fresh raspberry sauce.	
<b>CHOCOLATE MOUSSE SPOON</b>	2
Belgian chocolate mousse.	
<b>BROWNIE BITE</b>	2
Salted caramel & pistachio.	
<b>CHEESECAKE BITE</b>	2.5
Seasonal flavors.	
<b>TARTLETS</b>	3
Apricot or raspberry.	
<b>CRÈME BRÛLÉE CONE</b>	3
Vanilla bean crème brûlée.	

## WEDDING CAKE

NEED A WEDDING CAKE? GREENFIRE'S PASTRY CHEFS CAN BRING YOUR DREAM CAKE TO LIFE. SCHEDULE A TASTING TODAY.

## LATE NIGHT HORS D'OEUVRES

<b>ASSORTED WOODFIRE PIZZAS</b>	3
Up to five choices.	
<b>CHICKEN TACO BAR</b>	3
Lettuce. Tomato. Onion. Shredded cheese. Sour cream. <i>Sub pork add \$1   Sub beef add \$2</i>	
<b>MILK &amp; COOKIES</b>	3
Milk in shot glasses. Chocolate chip cookies.	

## BEVERAGE

<b>CHAMPAGNE TOAST</b>	28
Bottle. J Roget.	
<b>WINE WITH DINNER</b>	24
Bottle. Red or white house.	
<b>SODA</b>	3

## COFFEE

<b>FULL STATION</b>	3
Javamania house Greenfire roast. Cream. Sugar. <i>Add six coffee syrups +3</i> <i>Add six syrups, Kahlua, Baileys &amp; Jameson +6</i>	

**FILET & SIRLOIN** Cut to order from defatted, single muscle, corn-fed Midwestern USDA Choice or higher Certified Angus Beef.

**SALMON** Premium natural North Atlantic Salmon, from the Bay of Fundy, is fresh & delicate with a refined texture & impeccable translucent orange-to-red color of true Atlantic Salmon.

**CHICKEN** No antibiotics ever administered, all vegetarian diet with NO animal by-products. NO nitrates, nitrites or MSG.

**PORK** Sourced from the Midwest. Center cut, boneless, premium loins, no antibiotics.