

BONFIRE

APPETIZERS

STEAMER CLAMS

One pound of steamer clams cooked in white wine, garlic, shallots, diced Roma tomatoes, Tabasco sauce with sweet butter parsley. Served with a toasted parmesan roll 18

CRAB CAKES

Our special recipe with Oregon and Alaskan crab pan seared to a golden brown and served with hollandaise sauce 20

COCONUT SHRIMP

Battered and deep fried. Served with a sweet coconut sauce 14

SEARED SEA SCALLOPS

Pan-seared, large sea scallops served with a mango beurre blanc sauce 18

SEARED LAMB LOLLIPOPS

Marinated pan seared lamb lollipops, served with a mint pesto sauce for dipping 20

SHRIMP COCKTAIL SUPREME

Large prawns poached in a savory broth served over ice with our house cocktail sauce 16

OYSTERS ON THE HALF SHELL

Six fresh Pacific coast oysters. Served in their bottom shell on ice and accompanied with a seasonal mignonette, cocktail sauce and lemon 18

CRAB AND PRAWN FONDUE

Crab and prawns, baked bubbly and golden in a house made cheese fondue dip. Served with toasted ciabatta for dipping 17

STUFFED MUSHROOMS

Large cremini mushrooms stuffed with Italian sausage and cheeses, then baked until browned and bubbly 14

TEMPURA ZUCCHINI SPEARS

Lightly tempura battered zucchini spears, cooked to a golden crunch and served with a zesty lemon aioli 14

SIZZLING BEEF TIPS

Tender bites of steak sauteed with mushrooms and shallots. Served in a sizzling skillet with a demi-glace sherry sauce and a toasted parmesan roll 16

SOUP & SALAD

CLASSIC CAESAR

Crisp romaine lettuce tossed with a traditional Caesar dressing with housemade crunchy croutons and shaved imported Parmigiano-Reggiano cheese 14

BONFIRE SALAD

Mixed Arcadian field greens with bay shrimp, grape tomatoes, cucumbers, red onion and hearts of palm. Tossed with a house-made basil vinaigrette dressing 14

TRC SIGNATURE WEDGE SALAD

Fresh crisp wedge of iceberg lettuce with a house-made Danish bleu cheese dressing. Topped with pecanwood smoked bacon, thinly sliced balsamic cippolini onion, diced tomatoes, hazelnuts, Danish bleu cheese crumbles and a drizzle of honey 17

BAKED FRENCH ONION SOUP

Rich, caramelized onions simmered in a beef broth topped with a crostini crouton and baked with gruyere and parmesan cheese gratineed to perfection 12

BONFIRE

SIGNATURE ENTRÉES

MAPLE BOURBON GLAZED DUCK BREAST

A maple and bourbon glazed duck breast served with your choice of one side and Chef's vegetables 34

PENNE CARDINALE

Penne pasta tossed with artichokes, sundried tomatoes, tofu and a creamy basil sauce. Served with a toasted parmesan roll 32

CHICKEN PARMESANO

Hand breaded cutlets pan seared and topped with our own smoked marinara sauce, provolone and fresh grated Parmesan cheese. With a choice of Chef's vegetables or side of BONFIRE linguine and a toasted parmesan roll 36

CHICKEN MARSALA

Tender breasts of free range chicken pan-seared with mushrooms, tomatoes and scallions in a rich Marsala wine sauce. With a choice of Chef's vegetables or side of BONFIRE linguine and a toasted parmesan roll 36

BBQ BEER BRAISED SHORT RIB

Savory, slow-roasted beef short ribs, braised in a house made blend of beer, BBQ and demi sauce broth, with onion and garlic until tender. Accompanied with our house-made garlic parmesan mashed potatoes and Chef's vegetables 42

TASTE OF THE SEA

PAN SEARED SALMON

Pan seared salmon filet with a lemon caper butter. Served with basmati rice and Chef's vegetable 40

SEAFOOD LOVERS

Large shrimp, sea scallops, clams, diced tomatoes, garlic, and scallions with linguine tossed in a white wine, garlic, and sweet butter sauce. Served with a toasted parmesan roll 38

MACADAMIA ENCRUSTED HALIBUT FILET

Macadamia nut encrusted pan-seared halibut filet, followed with a light poach in a garlic, shallot, wine miso sauce. Served with basmati rice and Chef's vegetable 42

SEAFOOD BOIL FOR TWO

A savory blend of Andouille sausage, shrimp, clams, crab clusters, lobster tails, corn and red potatoes, cooked in a Cajun broth, served with bread, melted butter and lemon. A taste of the coast 95

SIDES

Add an additional side for the table \$9

GARLIC PARMESAN SCRATCH-MADE YUKON MASHED POTATOES

Creamy yukon gold potatoes blended with garlic and parmesan

BAKED POTATO

With traditional accompaniments of butter, sour cream, bacon bits and chives

TRUFFLE STEAK FRIES

An elevated version of your classic French fry

ROASTED ASPARAGUS

Tender fresh asparagus, lightly seasoned, drizzled with oil and roasted

BALSAMIC ROASTED BRUSSEL SPROUTS

Served with minced garlic, onion and pecanwood smoked bacon

CHEF'S CHOICE BASMATI RICE

Aromatic long grain Basmati prepared the Chef's Way

CREAMED SPINACH

A STEAKHOUSE STAPLE

A creamy blend of fresh spinach, shallot, garlic, half and half and parmesan cheese

BONFIRE'S BAKED MAC AND CHEESE

Tender macaroni blended with a creamy blend of Danish bleu, gruyere and cheddar cheeses, pecanwood smoked bacon pieces finished with an au gratin finish and baked until golden brown

BONFIRE

STEAKS

All our steaks are hand cut in house. Seasoned with salt, black pepper and garlic, brushed with house-made beef tallow and finished with an herbed compound butter. Served with choice of one side and Chef 's vegetable

TOP SIRLOIN

10oz Natural Premium Center Cut
39

FILET MIGNON

8oz Natural Premium Center Cut
58

RIBEYE STEAK

14oz well marbled and flavorful
54

NY STRIP STEAK

12oz Natural Premium Cut
49

PRIME RIB OF BEEF

*Prime Rib roasted on the bone and carved tableside to order.
Served with house-made demi sauce, creamed horseradish,
your choice of one side and Chef's vegetable*
10oz 52 16oz 75

BONFIRE'S STEAK FLIGHT

Experience a variety of flavors and textures. Enjoy a four-ounce portion of our signature cuts of ribeye, filet mignon, and New York steaks and our center cut sirloin alongside a tasting of our steak enhancements, bearnaise sauce, peppercorn demi-glace, Newberg sauce and bacon-bleu fondue.

95

STEAK ADDITIONS

- Brandied Button Mushrooms 8
- Truffle Caramelized Onions 7
- Shrimp Scampi 12
- "Oscar Style" Crab 18
- "Newberg Style" Lobster 18
- Lobster Tail with Drawn Butter 65

ENHANCEMENTS

- Béarnaise Sauce 6
- Peppercorn Demi-Glace 6
- Bacon-Blue Fondue 6
- Newberg Sauce 6

BLUE

Cool and Purple

RARE

Cool Red Center

MEDIUM-RARE

Red Warm Center

MEDIUM

Pink Hot Center

MEDIUM WELL

*Very Little Pink
Hot Center*

WELL

No Pink

18% gratuity will be added to parties of six or more