

TruFire®

KITCHEN & BAR

TASTES

GIGANTE

house-made roasted meatball stuffed w/ fresh mozzarella / w/ pomodoro sauce / baked sourdough mini-loaf 14

LIL' GOAT GF V

roasted tomato spread / goat cheese / raspberry jalapeño jam / torn basil / warm flatbread 13

FIRE-CHARRED ARTICHOKE GF V

grilled split artichoke / roasted garlic & herbs / spicy lemon aioli 14

MEDI BURGER BITES

TX Kobe / brick oven toasted filo mediterranean cheese blend / tzatziki 14

FLATBREAD GF V

deconstructed / yogurt dill / roasted tomato spread / feta / marinated cucumbers / caramelized onions / warm pita chicken / shrimp / akaushi steak 1 (12) or all 3 (21)

THE BOARD GF

chef's choice of meats & cheeses fresh fruits / warm bread MKT

FALAFEL PLATTER V

house falafel / roasted bell peppers / yogurt dill sauce / greek salad (lemon oregano) / hummus / warm flatbread 14

HUMMUS GF V

hummus / roasted bell peppers feta / warm pita 12 w/ fresh veggies 13

CRAB DIP GF

fire-roasted alaskan crab / meyer lemon / cheese blend / avocado / asparagus / tabasco garlic crust / warm flatbread 18

SALADS



CHICKEN 5
GULF SHRIMP 6
AKAUSHI STEAK* 6
KVAROY SALMON* 8
AHI TUNA* 7

CAESAR GF

romaine lettuce / garlic tabasco croutons / parmesan (caesar) 7/12

NAKED AVOCADO GF V

diced avocado / heirloom tomatoes / feta / bacon / red onions / lemon / warm flatbread (lemon olive oil) 9/17

MEDITERRANEAN SHRIMP GF V

chiffonade spinach / gulf shrimp / orzo / feta / cucumbers / tomatoes / red onions (mustard dill vin) 12/18

SPINACH & QUINOA GF V

organic spinach / cucumbers / red onions / tomatoes / carrots / cranberries / feta (balsamic honey vin) 9/15

SEARED AHI TUNA* GF

fresh ahi tuna / side of avocado mango chutney / side mixed green salad (cucumbers / carrots / red onions / (mango ginger vin)) 22

TEXAS PECAN & FIG GF V

organic mixed greens / peppered sweet texas pecans / pears / shredded bleu cheese (black mission fig) 9/15

WEDGE "BOWL" GF V

iceberg lettuce / heirloom tomatoes / applewood bacon / red onions / house basted croutons / bleu cheese crumbles (bleu cheese) 9/15

CHICKEN GF

grilled chicken / prosciutto / mozzarella / garlic / creamy italian dressing / tomato / mayo / mixed greens / sourdough baguette 14

THE ITALIAN GF

copa / prosciutto / pepperoni / marinated mozzarella / black olives / diced tomatoes / red onions / mixed greens / italian dressing / toasted sourdough baguette 14

RIBEYE* GF

seared ribeye / aged white cheddar / arugula aioli / caramelized onions / sourdough baguette 17

SANDWICHES

SERVED W/ FRIES, SWEET POTATO FRIES, SIDE CAESAR, OR FIG SALAD

V
Substitute any protein w/ the meat-free Impossible™ Burger +\$2

AKAUSHI BURGER* GF

1/2 pound akaushi beef patty / aged white cheddar / avocado / onion / tomato / house sauce / toasted bun 15

TURKEY BURGER GF

lean turkey / manchego / pickles / onions / roasted 3 shroom blend / tomatoes / romaine / house ketchup / mayo / whole wheat bun 13

V = Vegetarian Option Available GF = Gluten Free

SPECIALTIES

GYRO PLATTER

sliced lamb & beef gyro / diced tomatoes / minced onions / cucumbers / feta / skillet rustic potatoes / tzatziki / warm pita 19

CHICKEN PARMESAN

panko crusted chicken / melted armenian cheese blend / scratch pomodoro sauce / arugula / bucatini pasta 17/23

ROASTED MARKET FISH ^{GF}

mustard dill glaze / heirloom tomatoes / quinoa salad (feta / cucumber / pecans / cranberries) / yogurt dill sauce MKT

CHICKEN MARSALA

pan seared chicken / rich marsala wine sauce / prosciutto / wild 3 shroom blend / bucatini pasta 21

SPICY GARLIC NOODLES

gulf shrimp / chicken / prosciutto / romano / roasted 3 shroom blend / sweet vermouth butter sauce / arugula / rice noodles 24 ^{GF} ^V

TOMAHAWK CHOP* ^{GF}

100% natural antibiotic-free brined & seared tomahawk pork chop / roasted potatoes / seasonal veggies 29

PASTA

SEAFOOD PASTA ^{GF}

scallops / gulf shrimp / pei mussels / clams / simmered garlic & lemon butter / romano / bucatini pasta 27

PAPPARDELLE & MEAT SAUCE ^{GF}

ground akaushi beef & sausage / dinapoli tomatoes / onions / carrots / celery / wild 3 shroom blend / sriracha cream / herbs / romano / parmesan / pappardelle noodles 21

THE MEATBALL PASTA

applewood bacon / romano / parmesan / white wine / herb infused olive oil / diablo tomato sauce / scratch akaushi meatballs / bucatini pasta / sunny side up egg 22

TRUMAC ^{GF} ^V

roasted garlic butternut cream sauce / aged white cheddar / goat cheese / applewood bacon / campanelle pasta / parmesan crust / mist of white truffle oil 18

GYRO SALTIMBOCCA

lamb & beef gyro / prosciutto / spinach / lemon butter / parmesan / sage / roasted 3 shroom blend / pappardelle noodles 19

PIZZA

4 CHEESE ^V

mozzarella / provolone / muenster / aged white cheddar / TF roasted tomato sauce 13
pepperoni / sausage / meatballs 15

LATIN FIRE ^V

avocado / cilantro / bacon diablo sauce / caramelized onions / akaushi steak / mozzarella / provolone / parmesan / roasted jalapeño cream 19

ROSEMARY CHICKEN ^V

grilled chicken breast / roasted 3 shroom blend / caramelized onions / mozzarella / garlic drizzle / rosemary 16

BIANCA ^V

provolone / parmesan / marinated mozzarella / spinach / garlic / lemon butter / fresh sage 15

Scratch dough-made w/ Central Milling Organic Artisan Flour, DiNapoli tomato sauce, quality cheeses, house-roasted veggies

DESSERTS

BLUE LEMON ^V

house-baked olive oil cake / lemon jam / cream / blueberry caramel 9

SWEET OF THE WEEK ^V
chef's choice MKT

CHOCOLATE CAKE ^{GF} ^V

flour-less chocolate cake / caramel / triple fudge brownie ice cream 8

TEXAS GROWN & OWNED

Henry's Homemade Ice Cream
Plano, TX

Vital Farms
Austin, TX

HeartBrand Ranch
Harwood, TX

We believe in supporting local farmers, ranchers, & artists



Home Decor
Frisco, TX

Local Oven
Farmers Branch, TX

Walker Honey
Rogers, TX

there is a risk associated w/ the consumption of raw shellfish, undercooked proteins (steak, ground beef, eggs, select fish) all items noted w/ an asterisks (*)... our kitchen & bar uses nuts, dairy, eggs, gluten & the like. please make your server & the manager on duty aware of any& all food allergies at the table. we are pleased to prepare it the way you require if at all within our means, &/or craft something off the menu that is desirable to you.

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