

*“Never leave a good time in search of a good time!”*

• **APPETIZERS** •

- Crab Cake** 12  
jumbo lump crab / creole tartar sauce / lemon
- Langostino Lobster Dip** 12  
spinach / bacon / aged cheddar / tortilla chips (GF)
- Shrimp** 12  
bacon / sweet thai chili sauce / mango salsa (GF)
- Shishito Peppers** 11  
korean bbq / kimchi / yum yum sauce (GF)
- Hummus** 10  
chick pea / tahini / roasted artichoke / pita

• **SOUPS & SALAD** •

- Soup du Jour** MP
- Cream of Tomato (GF)** 4
- Spitfire Salad** 7  
mixed field greens / granny smith apples / dried cranberries / bleu cheese / toasted almonds (GF)
- Grilled Caesar** 8  
grilled romaine hearts / kale / shaved asiago croutons / house-made creamy caesar dressing
- Asparagus & Quinoa Bowl** 9  
fresh spinach / amarena cherries / red onion heirloom tomatoes / pecans  
lemon poppy seed dressing

**Make it Your Own**

**Add:** salmon 9 \* / top sirloin 8 \*  
chicken 6 / shrimp 8 / ahi tuna 7 \*  
grilled portobello mushroom 7

**House-made Dressing (GF)**

buttermilk ranch / honey herb vinaigrette  
balsamic vinaigrette / lemon poppy seed catalina

**Add:** creamy bleu cheese - 1  
crumbled bleu cheese - 1.5

**SIGNATURE**

• **APPETIZERS** •

- Deep Fried Deviled Eggs** 8  
panko crusted / honey / spitfire hot sauce
- Poutine** 10  
fresh cut fries / pot roast gravy  
cheddar cheese curds (GF)

• **SANDWICHES** •

**All sandwiches come with the choice of:**

house-made spitfire slaw  
hand-cut “fire” fries / cup of soup

- Hufftown Classic Burger - 10oz\*** 11  
kaiser / lettuce / tomato / red onion
- Spitfire Steak Sandwich - 6oz\*** 12  
top sirloin / lettuce / tomato / caramelized onion / tiger sauce
- Lamb Burger - 10oz\*** 13  
kaiser / lettuce / tomato / red onion
- Roasted Pork Sandwich** 12  
ciabatta / broccoli rabe / shoulder bacon  
smoked gouda / au jus
- Reuben Melt** 12  
house-smoked pastrami / swiss / sauerkraut  
russian dressing / marble rye
- Grilled Mortadella Sandwich** 11  
ciabatta / lettuce / tomato / onion / herb  
mascarpone / giardiniera
- Create Your Own**  
**Add:** smoked bacon 1.5  
american / swiss / cheddar / smoked gouda cheese 1  
herb mascarpone 1  
crumbled bleu cheese 1.5  
caramelized onions or mushrooms 1.5

## SIGNATURE

### WOOD-FIRED • FLATBREAD PIZZA •

<b>Sicilian</b>	15
red sauce / italian sausage / pepperoni mortadella / san marzano tomatoes	
<b>Margherita</b>	14
red sauce / fresh mozzarella san marzano tomatoes / fresh basil	
<b>Buffalo Chicken</b>	14
spitfire hot sauce / grilled chicken quattro formaggio / red onion / bleu cheese	
<b>Mediterranean</b>	14
olive oil / quattro formaggio / tomato spinach / caramelized onions / artichokes kalamata olives	
<b>Pulled Pork</b>	15
mitch's mambo bbq sauce / red onion banana peppers / smoked gouda	
<b>Traditional</b>	12
red sauce / san marzano tomatoes quattro formaggio / fresh herbs	
<b>White</b>	12
olive oil / roasted garlic / quattro formaggio tomato / oregano	
<b>Greek</b>	15
chicken shawarma / olive oil / garlic kalamata olives / tomato / onion / feta	

#### Create Your Own

Customize your own by combining any featured ingredients of our House Specialty Flatbreads.

**2.5 per ingredient**

## • ENTREES •

<b>Grilled Atlantic Salmon - 8oz*</b>	23
black cherry argodolce sauce / smoked almonds (GF)	
<b>Crab Cakes - (2)</b>	28
jumbo lump crab / creole tartar sauce / crispy onion lemon / choice of two sides	
<b>Grilled Ahi Tuna - 8oz*</b>	20
sesame seed crust / sweet thai chili glaze wakame / choice of two sides (GF)	
<b>Beef Brisket - 12oz</b>	20
house-smoked brisket / mambo bbq sauce choice of two sides	
<b>Linguine Carbonara</b>	20
house-cured guanciale / broccoli rabe / olive oil parmesan cheese	
<b>Veal Porterhouse - 14oz*</b>	28
roasted garlic / browned butter thyme pan sauce choice of two sides (GF)	

#### Sides

oven roasted parmesan potatoes (GF)  
garlicky green beans (GF)  
brown rice & quinoa pilaf  
hand-cut "fire" fries  
cup of soup  
spitfire slaw (GF)

## • • • SIMPLY GRILLED STEAKS & CHOPS • • •

~Have it blackened upon request~

#### Select Your Steak or Chop

filet mignon	8oz*	30
beef ribeye	14oz*	28
beef flat iron	8oz*	20
pork rib chop	12oz*	24
pork mignon	10oz*	21

#### Select Your Sauce

house-made steak sauce
bleu cheese compound butter
bbq ketchup
smoked chili horseradish sauce
citrus thyme bbq sauce

#### Select Two Sides

oven roasted parmesan potatoes (GF)
garlicky green beans (GF)
brown rice & quinoa pilaf
hand-cut "fire" fries
cup of soup
spitfire slaw (GF)

**Add:** caramelized onions **1.5** / sauteed mushrooms **1.5** / grilled portobello **7**  
grilled shrimp (8) **7** / creamed spinach **5** / crumbled bleu cheese **3**

## • Sweets Made Fresh Daily •

Check the blackboard for house-made daily specials or just ask your server!

Managing food allergies at The Olde Spitfire Grille requires a partnership between our guests and the restaurant team. Working together, we can prevent allergic reactions. Please advise your server of any food allergies or special needs.

\* Consuming raw or undercooked meats may increase your chance of getting food borne illness.

Owners - J. Kirk & Kay Kim | Gil & Kirsten Shaffer  
Executive Chef - Jeffrey Dick | Sous Chef - Jake Arnold  
Chef, Wood-Fired Brick Oven Flatbread Pizza's - Anthony "Boz" Vavick

www.spitfiregrille.com | 724.205.6402

