



LUNCH MENU

APPETIZER

Spinach, Chipotle & Roasted Artichoke Dip

A blend of Spinach, chipotle & roasted artichokes served with tri color tortilla & pita chips \$7.99

Crab & Shrimp Cheesecake Spread

Sweet fire portions of lump crab meat & Georgia shrimp baked in a creamy rich, savory, Creole style cheesecake with toasted crostini baguette \$9.99

Beer Battered Calamari

Fresh calamari beer battered flash fried to satisfaction with honey lemon vinaigrette \$8.99

SweetFire Crab Cake

Lump crab meat in 6oz. portion with green & yellow bells, red sweet onions & breadcrumbs lightly pan fried to your satisfaction....one of the Chef's favorite with Chipotle remoulade \$11.99

SweetFire Beer Battered Chicken

With our house mustard dressing on a bed of tri-colored tortilla \$7.99

Vertical Vidalia Rings

Stack of beer battered sweet Vidalia onion rings with chipotle cheddar dressing \$6.99

SALADS

SweetFire Big Caesar

Mixture of crispy Romaine lettuce with garlic herb croutons, house smoked Caesar dressing & shaved parmesan topped with pepperoncini \$6.99

House Salad

A delicious mix of baby greens, tomatoes, cucumber & Vidalia onions topped with billionaire bacon. Choice of goat cheese or bleu cheese \$6.99

SweetFire Chopped Cobb

Crisp Romaine & Iceberg & radicchio topped with diced tomatoes, eggs, smoked chicken, billionaire bacon, avocado, pepper jack & choice of dressing \$9.99

Choice of dressings: Chipotle Cheddar, Bacon Dijon, Buttermilk Ranch, Vidalia Poppy, Thousand Island, Bleu Cheese, Smoked Caesar, Oil & Vinegar

SALAD ADDITIONS

Chicken: fried, blackened or grilled \$2.99

Shrimp: fried, blackened or grilled \$2.99

Salmon: blackened or grilled \$4.99

Sirloin: blackened or grilled \$4.99

Chicken Salad: \$3.99

SOUPS

Smoked Chicken & Corn Chowder

House smoked chicken with corn, red bell peppers, potatoes & Vidalia onions in cream broth with Chef's fresh herbs

Cup - \$3.49 Bowl - \$5.49

Soup of the Day

Chef's Selection

Boundless Soup & Salad

Caesar or House Salad with your choice of soup
refill as many times as you like. \$8.49

BURGERS

All Burgers are "100% Certified Choice Beef" served on a toasted Kaiser roll with Dill Pickle and choice of: Steak Fries, Sweet Potato Fries, Mashed Potatoes, or Vidalia Rings.

Lodge Burger

½ pound patty dusted with house seasonings & grilled to perfection. Add Cheese \$.75, tobacco onions or mushrooms for \$.50. Served with lettuce, tomato & onion on the side \$9.49

Lumber Jack

½ pound ground patty, topped with billionaire bacon, shaved ham, Swiss cheese, tobacco onions with sweet fire BBQ sauce \$11.99

Blue Ridge

½ pound patty topped with Maytag bleu cheese, horseradish sauce and grilled portabella \$10.99

Turkey Burger

Healthier alternative to beef, fresh ground turkey grilled to perfection \$7.99

BURGER ADDITIONS

Bacon: \$1

Sautéed Mushrooms: \$.50

Cheese: Swiss, Pepper Jack, Cheddar, Provolone, American, Bleu Cheese: \$.75

Coleslaw: \$.50

Tobacco Onions: \$.50

SANDWICHES

All Sandwiches are served with a dill pickle and choice of: steak fries, sweet potato fries, mashed potatoes, or Vidalia rings.

Salmon BLT

Fresh Salmon fillet lightly seasoned & cooked to perfection, topped with billionaire bacon, spicy sprouts, lettuce, tomato, avocado & chipotle ranch on a whole wheat hoagie \$8.99

BLT

Billionaire bacon, spicy sprouts, lettuce, tomato, avocado & chipotle ranch on a whole wheat hoagie \$6.99

Buffalo Chicken Sandwich (fried or grilled)

Fried or grilled, all white chicken breast, tossed in a house buffalo sauce served with choice of bleu cheese dressing or buttermilk ranch \$6.99

SweetFire Club

Sliced smoked turkey, honey ham, billionaire bacon & pepper jack stacked on toasted baguette with lettuce, tomatoes, onions & chipotle ranch \$7.99

Open Faced Chicken Salad

Our house chicken salad served with lettuce, tomato, and onion on a soft croissant with melted Swiss \$7.99

Turduckin

Slices of smoked turkey, oven roasted chicken, and smoked duck on a toasted baguette with smoked chipotle remoulade, shredded lettuce, tomatoes & caramelized red onions \$9.99

SweetFire Big Dipper

Slices of smoked Prime Rib dipped in Au jus, topped with sautéed onions, mushroom, horseradish & mayonnaise on a toasted baguette with a side of Au jus \$11.99

Smoked Duck Reuben

Slices of smoked duck breast topped with sour braised red cabbage, Thousand Island dressing, and Swiss cheese on toasted rye \$9.99

Blackened Steak Sandwich

7oz NY Strip, dusted with a house seasoning and pan seared served with provolone and chipotle cheddar dressing with lettuce, tomato, onion on a

Parties of 6 or more may be subject to a 18% gratuity.

Consuming raw or undercooked foods may cause food-borne illnesses that may be hazardous to your health especially to those with compromised immune systems.

toasted baguette \$10.99

LUNCH STEAKS

All steaks are top end 100% USDA choice and are broiled to perfection and finished with our house steak butter

Blackened, Pittsburg, or Au Poirve upon request

All steaks include small house or Caesar salad

Served with your choice of:

Steak Fries, Sweet Potato Fries, Mashed Potatoes, Vidalia Rings
Creamed Corn, Creamed Spinach, Sautéed Mushroom, Asparagus, Sugar Snap Peas,
Macaroni & Five Cheeses, Wild Rice Pilaf, or Chef's Vegetable of the day

Additional sides \$2.99

Filet Mignon: 8oz/\$20.99

Sirloin: 10oz/\$13.99

Ribeye: 10oz/\$15.99

New York Strip 10oz/\$15.49

PASTAS \$6.99

Tortellini Diablo

Cheese tortellini, sun dried tomatoes, red onion, bell peppers, baby corn, and roasted garlic tossed in a creamy chipotle Alfredo sauce

Penne Primavera

Penne pasta with squash, zucchini, onion, mushrooms, and garlic, tossed with home made marinara sauce

SweetFire Fettuccini

Fettuccini noodles with diced tomatoes, portabella mushrooms, onion, spinach, and garlic tossed in a creamy rich vodka sauce

ADDITIONS

Chicken or Shrimp \$2.99 / Scallops \$5.99 / Grilled Sirloin \$4.99

ENTREES

Alpine Chicken

Grilled chicken breast topped with shaved ham, Swiss cheese, sautéed mushrooms and onions served with mashed potatoes, asparagus and a cream reduction sauce \$10.99

ST. Louis Ribs

Tender pork spare ribs rubbed with our own spice seasoning and smoked in-house finished with Sweet Fire B.B.Q. sauce served with mashed potatoes and cole slaw half-rack/ \$10.99 full-rack/\$16.99

Smoked Pork Loin

Seasoned with SweetFire blend & cooked to your satisfaction with brandied apples served with potato casserole & chef vegetables \$11.99

Shrimp & Grits

Jumbo Georgia shrimp & turkey sausage served with yellow bell peppers, stone ground yellow grits & spicy white wine butter sauce \$12.99

Tilapia

Fresh tilapia lightly dusted in a horseradish crust blend served with creamed corn & rice pilaf with "Lemon Butter Sauce" \$13.99

Salmon "Cajun"

Salmon Cajun style using our secret citrus marinade served with rice pilaf and chef vegetables with "Citrus Dill Sauce" \$14.99

Vegetarian Plate

Choice of four vegetables or side items \$9.99

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