

Soup du Jour Cup... 5 Bowl... 7 New England Clam Chowder Cup... 5 Bowl... 7

SALADS

SOUPS

Our Famous Salad Bar *unlimited trips with something for everyone*

including, but not limited to, shrimp, vegetable sushi, homemade carrot cake, bread bar and Monument Farms milk. Make it your meal with soup du jour or clam chowder...14 Add to any entrée or appetizer as a first course... $6\frac{1}{2}$

The Wedge | *a quarter head of iceberg lettuce*

grape tomatoes, bacon crumbles, topped with house-made bleu cheese dressing, garnished with Blue Ledge Farm "Middlebury Blue" cheese... 81/2

Caesar Salad *crisp romaine lettuce*

seasoned croutons and parmesan cheese, tossed with our house dressing, garnished with anchovy if you like, just ask! small... 7 large... 9

WOODCHUCK SALAD | *a new favorite*

a bed of mixed greens, sliced apples, walnuts, bleu cheese & craisins. Finished with our house made Woodchuck Cider vinaigarette...small... 7½ large... 9½

APPETIZERS MOOSE P

MOOSE PUB WINGS

a dozen large wings fried until crispy and tossed with your choice of sauce. Served with bleu cheese, celery

and carrots...12 Sauces -Buffalo -Sweet & Sour -Chipotle & Habanero Dry Rub -Cajun Dry Rub -Maple Bacon



MOOSE NACHOS

our fried to order chips with cheddar-jack cheese, diced tomatoes, green onions, black beans and jalapeños... 11 Add guacamole... 2

CALAMARI

calamari hand-breaded with a cornmeal crust, served over warm marinara and garnished with balsamic reduction. ... 12

FRIED MOZZARELLA

4 house-made, mozzarella triangles, breaded with panko breadcrumbs and fried until crisp, served with warm marinara... 81/2

SALMON CAKES

house-made Atlantic salmon cakes over dressed baby spinach. Finished with a Thai chili aioli... 13

WASABI PANKO TUNA

sushi grade Ahi tuna hand breaded to order with wasabi powder and panko bread crumbs, served crispy on the outside, rare in the middle! Served with house-made citrus-sesame-soy sauce, and a sesame seaweed salad garnish, adorned with wasabi peas...14

POTATO SKINS

deep-fried potato wedges topped with bacon and Cabot cheddar cheese, served with a side of Cabot sour cream... 8

COCONUT SHRIMP

1/2 dozen shrimp breaded and flash fried. Served on a bed of shredded lettuce with sweet Thai chili sauce on the side... 12

FRENCH ONION SOUP

our own recipe of caramelized onions, beef broth, liqueur and herbs, simmered for hours. Baked in a crock with a crouton and Swiss cheese... 8

BLACKENED PRIME RIB STRIPS

tender strips of our famous slow roasted prime rib, dusted with our house blackening spices, sautéed with mushrooms and grape tomatoes, served with a side of ranch dressing... 12

ENTRÉES

All entrees include our self-serve bread and cheese board You may also add vegetable du jour to your entrée for only 1.95! Add unlimited trips through the Salad Bar for only 6½.

ROAST DUCKLING

our famous semi-boneless half duck. Served plain or your choice of raspberry glaze or au poivre sauce. Served with long grain and wild rice... 26

GRILLED ATLANTIC SALMON

fresh 8 oz Atlantic salmon filet. Served plain, teriyaki glaze, hollandaise sauce, blackened with a side of hollandaise, raspberry glaze or lemon and butter. Served with long grain and wild rice...22 Petite 5oz. salmon...17

CHAMPAGNE CHICKEN

two boneless breasts, sautéed with mushrooms and finished in a rich sauce of white wine, demi glace and Monument Farms cream. Served with homemade mashed potatoes... 22 Half portion available...19

THE FIRE AND ICE STEAK

a 12 oz. USDA Choice ribeye steak, well-marbled, lots of flavor, hand-cut by the chef. Served with homemade mashed potatoes... 28

CHICKEN BOURSIN

a boneless breast pounded thin and wrapped around our house-made garlic herb cream cheese, breaded and baked in the oven, finished with a brandy cream sauce. Served with long grain and wild rice... 22

SHRIMP ARRABIATA

A 1/2 dozen large shrimp, penne pasta, crushed red pepper and pepperoncini. Tossed in a semi spicy tomato vodka sauce, parmesan cheese and bacon garnish. Served with a side of garlic bread...23

CASHEW & VEGETABLE STIR FRY

cashews & oriental vegetables, served over long grain and wild rice...18

Tell your server you like it hot and spice it up with Sriracha! Add chicken... 4 Shrimp... 6½ Scallops... 8

BEEF TIPS NANTUCKET

marinated beef tips grilled to medium rare, finished with sautéed mushrooms in a red wine demi glace. Served with homemade mashed potatoes...21

DRUNKEN PORKCHOPS

marinated in Maker's Mark whiskey and Rheaume Family maple syrup. Grilled and finished with a Woodchuck Cider gastrique and topped with Tabasco fried onions. Served with homemade mashed potatoes...20

FETTUCCINE ALFREDO

garlic, black pepper, Monument Farms cream and parmesan cheese tossed with pasta. Served with garlic bread...19 Add chicken... 4 Shrimp... 6½

PASTA PRIMAVERA

our alfredo with snow peas, carrots, mushrooms & broccoli...20

THE BAR ROOM STEAK

an 8 oz. USDA Choice sirloin grilled to your liking. Served with a baked potato...23

- Smothered topped with sautéed mushroom and onion... 24
- With 4 oz. of broiled sea scallops... 29
- Southport stuffed with lobster claw and knuckle meat and topped with hollandaise sauce... 29

BROILED SCALLOPS

8 oz. of large North Atlantic sea scallops with garlic, butter and lemon, topped with Ritz cracker crumbs and broiled to golden brown. Served with long grain and wild rice... 26 Petite 4 oz. broiled scallops... 19

STEAK ROCKPORT

an 8 oz center cut filet mignon stuffed with lobster claw and knuckle meat, topped with hollandaise sauce. Served with a baked potato... 33

THE CHATEAU

our leanest steak, an 8 oz. center cut tenderloin cut by the chef, with béarnaise sauce on the side. Served with a baked potato... 28

ADDISON COD

roasted cod topped with Ritz cracker crust, sauteed apples and shallots. Finished with Woodchuck Cider vinaigarette. Served with long grain and wild rice...20



We are known for this!

USDA Choice Ribeye heavily marbled with fat to maximize flavor, slow roasted over night in our special ovens to medium rare, or thereabouts. Hand carved to order and served with au jus and homemade mashed potatoes. It can go quick, so get it while it lasts! If you don't like fat, we suggest a Bar Room or Chateau.

three sizes to choose...

- MIDDLEBURY CUT 13 oz. portion... 27
 - KINGS CUT 27 to 30 oz. cut of the roast, bone in... 35 The ultimate beef eating experience!

*If you eat your King's cut and are still hungry, we will bring you an English cut to "top off" your experience! Sorry, no take outs or sharing allowed on this one!

three ways to order...

DALE'S WAY as it comes out of the oven	
---	--

DIPPED dipped in au jus to take some of the pink out

GRILLED finished on the grill like a steak, which will result in charring for medium-well and well done orders

*Add great flavor by blackening any steak or rib for just a buck more!

How would you like your red meat cooked?

 $recommended \rightarrow$

Medium Rare... *red/warm center* Medium... *pink/warm center*

Rare... red/cool center

Medium Well... *trace of pink/very little juice* Well Done... *cooked throughout/no juice, no pink*

Moose Pub BURGERS

We also offer all of our burgers prepared with a Gardenburger or a Chicken Breast!

We are here for you! Try our new gluten free buns...1

BIG MOOSE BURGER

1/2 lb. local ground beef, seasoned with our house blackening spices, garlic mayo, lettuce, tomato, red onion, Cabot cheddar cheese. Served with onion rings... 15

BARTENDERS SPECIAL

1/2 lb. local ground beef, topped with North Country applewood smoked bacon, Cabot cheddar, lettuce, tomato & onion. Served with onion rings... 15

STEAKHOUSE BURGER

1/2 lb. local ground beef seasoned with Montreal steak seasoning and grilled to your liking. Topped with Swiss cheese, sauteed mushrooms and our steakhouse aioli. Served with onion rings...15

NORTH COUNTRY BURGER

1/2 lb. local ground beef, seasoned with maple bacon dry rub, Cabot cheddar, apple slices, maple bacon mayo. Topped with maple candied bacon and served with a side of fries...16

EPIC BURGER

1/2 lb. local ground beef, grilled to your liking, topped with Blue Ledge Farm Middlebury Blue cheese, North Country applewood smoked bacon, sauteed mushrooms and Tabasco fried onions. Served on a mountain of our crispy fries and all finished with a drizzle of truffle oil... 17



Big Moose Pub Good food and legal vice!

BACON CHICKEN RANCH WRAP

two crispy chicken tenders, shredded iceberg lettuce, bacon, chopped tomatoes, cheddar-jack cheese and ranch dressing in a grilled wrap. Served with crispy fries....141/2

QUESADILLA

a flour tortilla topped with scallions, red onions, jalapeños, blackbeans, tomatoes, bacon, and cheddar jack cheese. Toasted in the oven and marked on the grill, served with salsa and Cabot sour cream... 15 Add guacamole... 2 Add grilled chicken breast... 4

WHEN PIGS FLY

Chef Mike's BBQ pulled pork, cole slaw, Cabot cheddar and crispy fried onions, stuffed into a wrap and grilled. Served with sweet potato fries... 15

THE PHILLY

trimmings of our famous roast prime rib, warmed in the oven and served on a French baguette with garlic mayo, topped with caramelized onions and Cabot cheddar cheese. Served with fries... 15½

CHICKEN FINGERS

5 crisp fingers served plain with your choice of sauce: sweet and sour, BBQ, honey mustard, ranch or have them tossed in buffalo sauce with blue cheese. Served with fries...14½

FISH AND CHIPS

an 8 oz. beer battered cod filet with house-made tartar sauce. Served with fries and coleslaw... 16

BIG MOOSE PUPU PLATTER

a sampler platter big enough for the whole gang! Blackened prime rib strips, chicken fingers, fried mozzarella, fries and onion rings, served with ranch and marinara...18

THE VERMONTER

grilled chicken, sliced apples, spinach, red onions, North Country applewood smoked bacon, Cabot cheddar and maple-bacon mayo. Wrapped in a grilled wrap and served with a side of fries...15

VEGGIE COWBOY

refried beans, dirty rice, cheddar-jack cheese, spinach, wrapped up with tomatoes, scallions, red onions, jalapeños, and cilantro aioli. Served with tortilla chips and salsa...14½

CHICKEN AND CHEESE CHIMICHANGA

a flour tortilla stuffed with chicken, cheddar cheese, green chili peppers, fresh roasted poblano and jalapeño peppers, fried until crispy. Topped with refried beans and cheddar cheese and served over lettuce and tomato with a side of salsa... 15½ Add guacamole... 2

PUB MAC AND CHEESE

penne pasta tossed in our soon to be famous cheese sauce, made with Cabot cheddar and Monument Farms cream..... 15 Add andouille sausage and bacon...2

CIDER HOUSE SALAD

a bed of mixed greens, sliced apples, walnuts, bleu cheese & craisins. Finished with our house made Woodchuck Cider vinaigarette. With your choice of grilled tuna, shrimp or chicken...16

Paris' Satisfaction Guarantee:

When your dinner arrives, look, smell and taste. If it does not meet your expectations, we will cheerfully take it back. All of our products and service are 100% guaranteed!

We want you to eat, drink, have fun and come back often. If we can do anything to improve your visit, please ask. We are here to serve you! Do you want lobster with that? Substitutions? Yes, we will if we can!



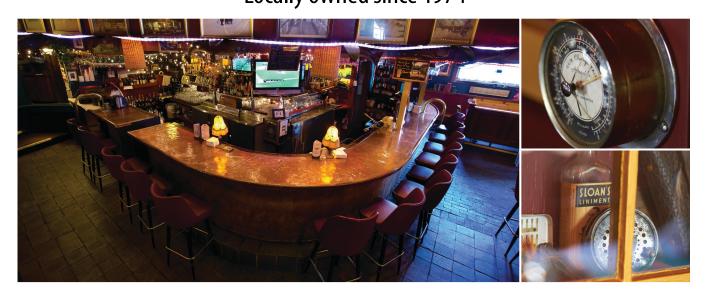
FIRE & ICE CATERING

Plan your next event with us! Fire and Ice specializes in creating menu options catered to your requests. Our culinary staff provides consistent, high-quality dishes for groups of any size.

802.388.7166

TAKE-OUT ALWAYS AVAILABLE -

FIRE & Locally owned since 1974~



We serve many Vermont local products!

Black River Meats Lewis Creek Farm Vermont Coffee Company Norris Berry Farm Rays Seafood Cabot Creamery Monument Farms The Bakery at Roots Black River Produce Maple Meadow Farm Otter Creek Brewing Lincoln Peak Vineyards Switchback Brewing Drop-In Brewing Rheaume Sugar Works Mountain Creamery Blue Ledge Farm Woodchuck Cider Long Trail Brewing Vermont Spirits Gold KO'S Farm North Country Smoke House





TAKE A PIECE OF FIRE & ICE WITH YOU! 22 oz. souvenir beer mugs, Fire & Ice t-shirts & bumper stickers are available!

Our casually elegant and fun atmosphere includes an original 1921 Hackercraft motorboat, WWI wooden airplane propellers and nearly 1000 black and white photos (many from our family, many more gifts from our guests). We also have original paintings, antique wooden skis, snow shoes, tennis rackets and our library is filled with beautiful old books. Fishing and boating are our family traditions – look for fly rods, canoes, mounted fish, oars, paddles and, of course, photos of the ones we let get away!

Since opening Fire & Ice in 1974, Dale Goddard has honed a uniquely personal style for Fire & Ice that sets us apart from the anonymous chain formulas that are common today. We believe a restaurant is primarily measured by its staff and patrons. In these two areas we are blessed with the best. Many of you reading our story have been coming since the mid-70's. We applaud you – you make us what we are and keep us going. Our name, Fire & Ice, comes from the work of a local poet. The words seem to inspire the fire for cooking and the ice for the drink mixing that goes on here. Please enjoy this visit, come back often and bring your friends to share our special restaurant. You will always be welcome here.

Sincerely, Paris, Todd, Mike and the Fire & Ice family