

Fall Pre-Fixe Dinner Menu 2019



FIRST COURSE

Guillotine Brussel Sprouts
Jerk Seasoning and Cajun Aioli

Spicy Pumpkin Soup
with Savory Warlock Seeds

Texas Chainsaw Pulled Pork
Beer Cheese & Chives

Severed Chicken Wings
with Al Capone's Secret Sauce

Field of Lost Souls Mixed Greens Salad
Carrots, Tomatoes and Cider Vinaigrette



MAIN COURSE

Smoked Slab of Ribs
with Jack's Insane Sauce & Firehouse Fries

Mummified Salmon
Fennel, Asparagus, Sun Dried Tomato, Puff Pastry & Creole Remoulade

Electri-Fried Chicken
with Potato Dumplings, Broccolini, & Wild Mushroom Sauce

Cutthroat Cajun Flat Iron Steak
Jalapeno, Pistachio, Roasted Corn & Potato Salad

Butcher's Block Chop
Bone-In Pork Porterhouse, Candied Sweet Potatoes and Maple Bourbon Glaze

Wicked Witches Risotto
Saffron and Pumpkin Risotto, Roasted Acorn Squash, Toasted Pumpkin Seed

DESSERT

Buried Alive in Chocolate
Chocolate & Hazelnut Mousse Cake, Vanilla Ice Cream, Chocolate Macaroon

Snow White's Apple of Death
Old Fashioned Caramel Dipped Apple

Sinisterly Sweet Almond Toffee Butter Cake
A Jack's Fan Favorite!



Many of our menu items have ingredients purchased from Pennsylvania farms.
Consuming raw or undercooked meat increases the risk of food borne illness.

Executive Chef – Johnathan Vargo

General Manager – Chelsea Richardson

Fall Pre-Fixe Drink Menu 2019



Spiked Hot Cider 12

Captain Morgan Rum, Brandy and local apple cider

Philly Punch 11

Crown Royale Whiskey, Blue Curacao, Apple Pucker, sour mix

Cross My Heart & Hope To Chai 13

Connption Navy Strength Gin, chai syrup, hazelnut liquor, fresh lemon juice

Kentucky Peach 12

Jim Beam Peach Bourbon, fresh peach purée, ginger syrup, lemonade

Devil Wears PAMA 14

Jim Beam Devils Cut Bourbon, PAMA Pomegranate Liquor, house bitters

Orchard Sangria 11

Ketel One Botanicals Peach & Orange Blossom Vodka, maple, white wine, apple juice

Who Ya Gunna Call ??? 13

Smirnoff Blueberry and Vanilla Vodka, Midori Melon Liquor, pineapple juice

Ask about our Glenfiddich Scotch (28.95) or Knob Creek Bourbon Flights (32.95)!

BEER

LOCAL DRAFTS

Yards Philly Pale Ale 5
Victory Prima Pils 5.5
PBC Walt Wit Belgian Wheat Ale 5.5
Cape May IPA 6.5
Sly Fox O'Reilly's Stout 5.5
Seasonal Craft 7

BOTTLES

Yuengling Lager 4
Yuengling Porter 4
Miller Lite 4
Coors Light 4
PBC Kenzinger 5
Heineken 5.5
Corona 5.5
Negra Modelo 5.5
Stella Artois 6
Strong Bow Cider 6.5
Tröegs Perpetual IPA 6.5
River Horse Seasonal Craft 7

WINES BY THE GLASS

Whites

Firehouse Chardonnay, CA, NV 7
Ecco Domani, Pinot Grigio, Italy, '17 8
Robert Klengenfus, Riesling, FR '16 9
Decibel, Sauvignon Blanc, New Zealand, '16 10
Zoe, Moschofilero Blend, Greece, '17 11
William Hill, Chardonnay, CA, '16 13

Sparkling & Rosé

Pol Clement, Champagne, France, NV 9
B&G, Sparkling Rosé, France, NV 10
Rosehaven, Rosé, CA '17 9
Band of Roses, Rosé, OR '18 11

Reds

Firehouse, Cabernet, CA NV 7
LaPlaya, Carmenere, Chile '15 8
Bridlewood, Pinot Noir, CA, '16 9
Silver Peak, Zinfandel, CA '13 9
Muriel, Tempranillo, Spain '15 10
Decibel, Malbec, New Zealand '16 10
Predator, Cabernet, CA '16 13

BOTTLE LIST AVAILABLE UPON REQUEST



Thank you for visiting Jack's Firehouse - a proud member of PA Preferred!
Please note that all checks with pre-fixe menus are subject to a 20% auto-gratuity.