Blue Fire Grill

Dinner Entrees 4-10 pm

Pulled Pork

This is what you order if you love BBQ. Smoked low and slow to bring out the sweet flavors.

Baby Back Ribs

The best of the best in ribs.

½ Rack

Full Rack

Smokin Platters

Any two meats

Any three meats

Choose from Chicken, Brisket, or Pork. If you prefer for an additional charge you may choose Tri Tip(3) or $\frac{1}{2}$ rack of ribs(5)

Country Style Half Chicken

We brine our chicken for hours before smoking it to insure it stays moist from the oven to your mouth

Family Meal Deal for four

1 ½ pounds of meat: choose your meat, chicken, brisket, **or** pork - two family-size sides& salad for four

<u>Side Bites</u>

Mac & Cheese Mashed Potatoes BBQ Baked Beans Coleslaw House Salad French Fries Cornbread with blueberries <u>Caesar Salad</u>

<u>Pizza</u>

Our dough and sauce are made from scratch and topped with premium mozzarella and parmesan cheese. Don't order this if you are in a rush!! its worth the wait! Cheese Add the following Toppings:

Brisket Pulled Pork Mushrooms/bell pepper/olive/or onion Pepperoni BBQ Chicken Mac N Cheese

Texas Brisket

Smoked using indirect heat this traditional bbq method gives our meat oak and hickory smoke flavors in each bite.

The Burger

Two premium beef burger patties charbroiled to perfection. Comes with your choice of cheese Sauteed Mushrooms or Onion Bacon

Tri Tip Platter

Sliced, tender Tri Tip. Yummm

Crab Cakes

Maryland jumbo lump back fin crab is the star of this plate. These are the real deal!

Beer Battered Pub Style Fish Fillets

Deep fried and served with malt vinegar and tangy tarter sauce.

All our Dinner entrees come with two side bites and a house salad. Substitute a traditional side Caesar for an additional \$2.00

Entrée Salads

Ceasar Salad

Add Brisket or Chicken Add Shrimp

Smoked Chef Salad

Your choice of beef brisket, pulled pork, or smoked chicken over a bed of greens, served aside cheddar cheese and assorted vegies

Add any of the following to your entrée or meal. Not available a la carte

Jumbo Lump Crab Stuffed Shrimp (2) Crab Cake Tri Tip ½ Rack of Ribs Brisket Pork Chicken

*Please note there is a \$6.00 charge for split plates. **Love the BBQ sauce? Buy a16 oz jar for \$6.50** ***Gift Certificates are available for a great gift idea. \$10, \$25, and \$50 amounts available!***

> Blue Fire Grill 5670 Schaefer Ave., Chino CA 909-591-8783

Appetizers

Mini Crab Cake Balls

These are the real deal, lump backfin blue crab from Maryland, deep fried.

Stuffed Mushrooms

Large button mushrooms stuffed with backfin blue crab and mozzarella cheese.

Blue Fire Sampler Platter

A sampling of our smoked meats – pork, chicken, brisket and ribs. We throw in a couple of crab balls just to round it out.

Wings of Fire

Deep fried chicken wings tossed in our spicy wing sauce, bbq sauce or naked.

Meaty Cheesy Fries

Fries covered with baked beans, cheddar cheese, and your choice: pulled pork or smoked brisket.

Jumbo Shrimp Cocktail

We steam these fresh to order with Maryland seasoning and served chilled with our tangy cocktail sauce.

<u>Sweet Thangs</u>

Bananas Foster over Haagen Dazs Ice Cream Dessert of the day

<u>Beverages</u>

Soda Fresh Squeezed Lemonade Iced tea, Hot tea, Coffee Juice Milk

Don't forget our fabulous

Happy Hour 3-7 p.m. M-F Bud/Bud It/Crs It/Lite House Martinis House Wine Well Drinks

The Blue Flame

Our signature Martini – Light and dark rum, Amaretto, Blue Curacao, and Pineapple Juice, served straight up In a martini glass.

Sangria

Red Wine, brandy, Orange Juice, a dash of Cinnamon, and fresh fruit over ice.

Mojito

Fresh lime and mint are muddled together with light rum and sugar. A sublime combination!

High-Octane Lemonade

Ketel One Vodka paired with fresh lemonade gives this lunch time special an extra kick.

Blueberry Mint Martini

This refreshing martini is muddled with fresh mint and sweet blueberries and shaken with lots of Ketel one Vodka.

Caparena

Pisco, fresh lime and sugar pressed together For this Brazilian classic!

Chino Gunslinger

Bulleit Bourbon, tonic and lime. Try it, you'll feel bullet proof!

South of the Border

Don Julio Blanco Tequila, fresh lime juice, sweet and sour and a float of Grand Marnier.

Lynchberg Lemonade

The southern classic – Jack Daniel's ,triple sec, and fresh lemonade.

We specialize in catering. Ask for a personalized quote today!

Reservations recommended for parties of six or more. Please, no split checks for large parties of 10 or more. Parties over 15 people – please call ahead to arrange for your party – we cannot guarantee seating. An 18% gratuity may be included to parties of 8 people or more. Thank you