

WELCOME TO THE

Bonfire Grill



The elegant ambiance, distinctive cuisine, cutting edge style, and personalized service are sure to guarantee an experience nothing less than exceptional. Executive Chef Afif and his talented staff will create a memorable meal, offering delicious cuisine complemented by superb service.

Chef Afif developed his culinary expertise while traveling and working as a professional chef in places such as South America, Europe, and the Caribbean. These exotic experiences created a palate for his style of cooking and is reflected in many of the flavorful dishes at the Bonfire Grill.

Chef Afif's charming and enticing personality is matched only by his knowledge and expertise in preparing wonderful dishes and a restaurant staff that aims to please all who visit the Bonfire Grill.

We assure you the meal you are about to enjoy is of the freshest quality meats and ingredients.

Please enjoy the unique and delectable menu choices as well as the hospitality.

Thank you for dining with us.



THE HISTORIC ARROW HOTEL

- Arrow Hotel was built in 1928 entirely by local capital and by 1932, 72 rooms were available.
- The Great Depression forced the original investors to sell the property, but it continued to operate as a hotel.
- In 1984, Ray Brown, a local developer, rescued the structure and raised funds for renovation.
- The 72 rooms were converted into 23 apartments, however the building was returned back to a hotel and the Arrow Hotel was listed on the National Registry of Historic Places.
- In 2005, new investors made renovations to invoke the traditional style of the hotel. The restaurant became the Bonfire Grill and Pub, and the decor was updated as well as many on-going cosmetic updates.
- For a complete history of the the Arrow Hotel, please visit www.ArrowHotel.com.

Appetizers

Compliment an appetizer with a Bonfire side for \$1.50



LOIN KABOBS

3 skewers of grilled pork loin with a peanut dipping sauce. ~ \$5.95

MOZZARELLA STICKS

Ranch or Marinara Sauce ~ \$7.95

STROMBOLI

3 Pizza pockets filled with pepperoni, cheese & marinara. Bakes for 12 minutes. ~ \$4.95

CHICKEN STRIPS

Ranch, Honey Mustard or BBQ Sauce ~ \$9.95

CHICKEN GIZZARDS

Served with Ranch, Honey Mustard or the Bonfire's tangy BBQ sauce ~ \$7.95

6 MINI SLIDERS

Hamburgers or Cheeseburgers ~ \$8.49

Chicken ~ \$12.95 • Prime Rib ~ \$17.95

PORK WILD WINGS

3 tender pork wings grilled with the Bonfire's tangy BBQ sauce served falling off of the bone. ~ \$9.95

NACHOS SUPREME

A mound of tri-colored chips topped with seasoned ground beef, nacho cheese, fresh lettuce, Pico de Gallo & jalapenos. Salsa & sour cream on the side. ~ \$8.95



Fresh Salads

SALAD DRESSINGS

Ranch ~ Dorothy Lynch ~ Balsamic Vinaigrette ~ Honey Mustard
Thousand Island ~ Blue Cheese ~ Light Italian ~ Caesar



BONFIRE HOUSE SALAD

Mixed greens, tomato, onion, bacon, shredded cheese & croutons ~ \$6.95
with grilled chicken ~ \$9.95

MEDITERRANEAN CHICKEN SALAD

Seasoned & grilled chicken breast on a bed of greens with artichoke hearts, cucumbers, tomatoes, feta cheese & balsamic vinaigrette ~ \$ 9.95

CLASSIC CAESAR SALAD

Romaine lettuce, Parmesan cheese & croutons.
Served with the Bonfire's zesty Caesar dressing ~ \$6.95
with grilled chicken ~ \$9.95

BONFIRE TACO SALAD

Seasoned ground beef piled high atop fresh lettuce. Topped with fresh Pico de Gallo & shredded cheese. Served with salsa & sour cream. ~ \$8.95

SMALL SIDE SALAD

Fresh lettuce, tomato, red onion & croutons. ~ \$2.95

Steaks

SERVED WITH TWO BONFIRE SIDES
The tastiest & juiciest! Hand cut & grilled to perfection.

BONFIRE'S CERTIFIED ANGUS BEEF PRIME RIB

Fresh Friday & Saturday nights after 5pm. Deliciously seasoned with the Bonfire's own rub before a delicate slow roasting. Served with a succulent Au Jus.
King Cut 14 oz. ~ \$24.95 • Queen Cut 10 oz. ~ \$19.95

BACON WRAPPED FILET MIGNON 8oz. ~ \$27.95

NEW YORK 12oz. served with Maitre d' Butter ~ \$19.95

RIBEYE 12oz. ~ \$20.95

FLAT IRON 8oz. ~ \$15.95

SIRLOIN 8oz. ~ \$13.95

STEAK TOPPERS

Sautéed Mushrooms ~ \$2.99 • Sautéed Onions ~ \$1.99

Bonfire Specialties

SERVED WITH TWO BONFIRE SIDES

DRY RUBBED PORK TENDERLOINS

Grilled & served with a teriyaki-lime sauce. ~ \$15.95

CHICKEN FRIED STEAK

Breaded Certified Angus Beef is bathed in a white pepper gravy. ~ \$13.95

BONFIRE CHOP

Apricot & ancho chile glazed bone-in pork chop. ~ \$16.95

CHICKEN FRIED CHICKEN

Breaded chicken breasts bathed in white pepper gravy. ~ \$11.95

BONFIRE BABY BACK RIBS

Succulent slow smoked pork ribs basted with the Bonfire's tangy BBQ sauce.

Half rack ~ \$13.95 • Full rack ~ \$19.95

Bonfire Sides

Crinkle Cut Fries
Buffalo Chips
Onion Petals
Garlic Mashed Potatoes

Chef's Vegetables
Tossed Salad
Bonfire Bbq Beans
Coleslaw

Cup of the soup Add \$.99
Baked Potato*
Loaded Potato* Add \$.99

* = available after 5pm

Seafood

TAVERN FISH PLATTER

3 Lightly battered Tilapia fillets fried crisp. Served with two Bonfire sides. ~ \$13.50

SHRIMP SCAMPI

Served with rice, chef's vegetables, & lemon white garlic sauce. ~ \$18.95

GRILLED HALIBUT

This steak is lemon basted & grilled.

Served with tarragon lemon butter & two Bonfire sides. ~ \$18.95

PAN SEARED WALLEYE

Midwestern favorite served with fresh mango salsa & two Bonfire sides. ~ \$18.45



Skillets

NO SUBSTITUTIONS PLEASE.



SHRIMP SKILLET

This fantastic dish has flavors of the Southwest of France. Sautéed shrimp, onions, peppers & broccoli over a bed of rice with Newburg sauce covering & au gratined to perfection. Served with two giant steak fries & garlic bread. ~ \$15.95

CLASSIC GERMAN BRATWURST

2 grilled brats & homemade sauerkraut, red mashed rosemary potatoes.

Served with steak fries & broccoli with cheese & bacon ~ \$13.95

PORK ENCHILADAS

This south of the border classic is served with Spanish rice, beans, steak fries, & the Bonfire's red enchilada sauce. ~ \$15.95

CHICKEN VERA CRUZ DINNER

Spanish rice, beans, & grilled chicken breast smothered in the Bonfire's guajillo sauce made with tomatos, guajillo chiles, cumin & garlic. ~ \$15.95

PORK MOLÉ

An Oaxacan classic from the interior of Mexico. Braised pork served in an extraordinary sauce made in the Bonfire kitchen. Served with beans, rice & tortillas. ~ \$16.95

Pasta Bowls

SERVED WITH A SALAD & GARLIC BREAD



CHICKEN ALFREDO

Fettuccine noodles tossed in a creamy Alfredo sauce.

Topped with a tender grilled chicken breast. ~ \$12.95

PASTA MARINARA

Linguine noodles tossed in our homemade Italian sauce with plum tomatoes & fresh basil. ~ \$11.95 with grilled chicken \$14.95



Sandwiches

SERVED WITH ONE BONFIRE SIDE



PRIME RIB HOAGIE

Tender prime rib on a warm hoagie bun with a side of our au jus. ~ \$12.95

REUBEN

This traditional favorite on grilled marble bread is filled with corned beef, sauerkraut & Swiss cheese. ~ \$8.95

PHILLY CHEESE STEAK

Tender grilled beef, peppers & onions topped with melted Swiss cheese on a grilled hoagie bun. ~ \$9.50

PATTY MELT

8oz burger on grilled marble bread with Swiss & American cheeses & our beer sautéed onions ~ \$8.95

ARROW BURGER

Build it how you want it: cheese, bacon, mushrooms, grilled onions, jalapenos, blue cheese.

Topped with fresh lettuce, onions, tomato & mayo. ~ \$8.95



Soup du jour

PLEASE ASK YOUR SERVER ABOUT THE DELICIOUS SOUPS
MADE DAILY IN THE BONFIRE'S KITCHEN.

Desserts

PLEASE ASK YOUR SERVER ABOUT THE FABULOUS DESSERTS
MADE FRESH IN THE BONFIRE'S KITCHEN.

Beverages

16OZ. COKE PRODUCTS ~ \$1.95

ROY ROGERS OR SHIRLEY TEMPLE ~ \$2.15

ICED TEA OR LEMONADE ~ \$1.75

Flavored Tea or Lemonade ~ \$2.25

MILK

Kids ~ \$1.00 • 16oz ~ \$1.50

SOUIX CITY SARSAPARILLA ~ \$2.49

BONFIRE COFFEE ~ \$1.35

EUROPEAN BLEND COFFEE ~ \$2.99

HOT TEA ~ \$1.35

HOT CHOCOLATE ~ \$1.35

JUICES

Orange, Cranberry, Tomato, Pineapple ~ 8oz. \$1.49 • 16oz. \$2.99

Grapefruit Jucie ~ \$1.49 (5.5oz. Can)

Wines

WHITE

Mac's Creek FJ's Reserve
Lindeman's Chardonnay
Kendal Jackson Chardonnay

SEMI-SWEET

Chateau Ste. Michelle Riesling (White)
Mac's Creek Celtic Aire (White)
Mac's Creek Spring Mist (Blush)
Beringer White Zinfandel (Blush)

RED

Mac's Creek St. Croix
Kendal Jackson Merlot
Kendal Jackson Cabernet Sauvignon
Mark West Pinot Noir (bottle only)

Tap Beers

BUD LIGHT

BOULEVARD WHEAT

SAM ADAMS SEASONAL

ODELL'S 90 SCHILLING

GOTTBERG'S SEASONAL BREW
from Columbus, NE

CORDIAL DRINKS ARE
AVAILABLE UPON REQUEST.

15% Gratuity added to parties of 8 or more