

<p>plant, chicken or red and golden fried, or hearty marinara ed with aged provolone, mozzarella cheeses. h a side of angel hair (Upgrade to parmesan id vegetable du jour -3.5) t -17 Chicken -20 Veal -25</p>	<p>charred Shrimp -22 Ju...</p>
<p>VE AND CLAMS</p> <p>ms sauteed in white pepper flakes and re linguine and cheese -19</p>	<p>BAKED MAC AND CHE.</p> <p>Cavatappi pasta smothered in our creamy cheese sauce. Topped with bread crumbs and baked in our heat oven -15 Add jumbo lump crab -12 Add lobster claw meat -14</p>
<p>CHICKEN OR SHRIMP SCAMPI</p> <p>Savory garlic lemon butter your choice of chicken or linguine Chicken -18</p>	



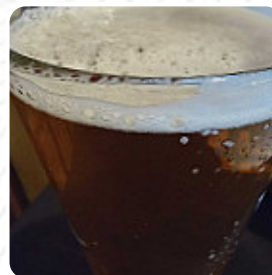
## Fire And Ice On Toby Creek, Dinner Menu

<https://menuweb.menu>

111 N Main St, Shavertown, United States Of America

+15706963580 - [https://fireandiceontobyecreek.com/?](https://fireandiceontobyecreek.com/?utm_source=google&utm_medium=organic&utm_campaign=gmb)

[utm\\_source=google&utm\\_medium=organic&utm\\_campaign=gmb](https://fireandiceontobyecreek.com/?utm_source=google&utm_medium=organic&utm_campaign=gmb)



The menu of Fire And Ice On Toby Creek, Dinner from [Shavertown](#) includes **456** courses. On average the **courses or drinks on the menu** cost approximately \$11.7. You can view the categories on the menu below. Our casual-fine dining restaurant, Fire and Ice, offers a constantly updated menu by Executive Chef Jack Higgins, showcasing locally sourced farm-to-table ingredients. Guests can enjoy a variety of dishes to suit every taste and budget, along with a selection of 9 draft beers, bottled beers, cocktails, martinis, and a full wine list.

# Fire And Ice On Toby Creek, Dinner Menu



## Alcoholic Drinks

VODKA

## 10 Most Popular

CHICKEN BITES

\$6.0

## Antipasti

PESTO CREAM

## Spaghetti

BOLOGNAISE

## Salad

COLE SLAW

## Schnitzel

CORDON BLEU

## Rice

RISOTTO

## Starters & Salads

FRENCH FRIES

## Side Orders

GERMAN POTATO SALAD

## Sauces

SALSA

## Appetizer

CHICKEN OR BEEF SATAY

## Barbecue Dishes

CHATEAUBRIAND

## Meat

CHICKEN CORDON BLEU

## Vegetarian Specialties

EGGPLANT LASAGNA

## Beef Dishes

FILET MIGNON

\$36.0

## Steaks

SURF AND TURF

## Indian

CHICKEN CURRY

## Spirits

MARTINI

## Hamburgers

GOURMET CHEESE

## Mexican Dishes

TACOS

## Al Forno\*

BAKED ZITI

## Risotto

RISOTTO CARBONARA

# Fire And Ice On Toby Creek, Dinner Menu



## Ice Cream 500ML

PINK GRAPEFRUIT

\$10.0

## Build Your Own Burger

GOURMET CHEESES

## South American Beef

NEW YORK STRIP

## House Specials

MEAT LOAF

## Chops

VEAL CHOP

## Wings

OVEN ROASTED

## Primi Piatti

PAPPARDELLE RAGU

\$19.0

## Hot Sandwich

SAUSAGE, BACON

## Finger Foods

QUICHE

## Brunch

2-3 ENTREES ABOVE

## American Food

MAC AND CHEESE

## Italian

CHICKEN MARSALA

## Pasta-Nudeln

FARFALLE

## Burgers & Sandwiches

TURKEY PANINI

\$10.0

## Lunch Special

BURGUNDY BEEF TIPS

## Customised Cakes

PHOTO CAKES

## Pizza Ø 26Cm

BARBEQUE

## Chef's Signature Dishes

CEDAR PLANKED SALMON

## Shakes

SHAKE

## First Course

SOUP SHOOTERS

## Dinner

APPLE STUFFED PORK LOIN

## Entree

EGGPLANT ROLENTINI

# Fire And Ice On Toby Creek, Dinner Menu



## Large Plates

CHICKEN SKEWERS \$8.0

## French Toast

BANANAS FOSTER FRENCH TOAST

## Lunch Sandwiches

MEATBALL PANINI \$10.0

## Prepare Vita Grill

CHATEAU BRIAND

## Breakfast Specials

STUFFED FRENCH TOAST

## Steak & Seafood

BAKED HADDOCK

## Seafood Delights

LINGUINE AND CLAMS \$19.0

## Reds

STONECAP MERLOT \$8.0

## Second Course

WILD MUSHROOM BISQUE

## Italian Specialties

FOCACCIA

## Entrée Selections

CHICKEN VOL A VENT

## Meat Entrees

BROILED LAMB CHOPS

## Argentina

GRAFFIGNA MALBEC \$7.5

## Non-Alcoholic Cocktails

ROY ROGERS \$2.5

## Dessert Menu

MACAROON \$10.0

## Starches

RICE PILAF

## Snacks, Soups, & Salads

GUINNESS CHILI

## Veal

VEAL MARSALA

## Comfort Food

CLASSIC PARMESAN

## Stay On Shore

LAND AND SEA

## Cupcake

PINK STARBURST \$9.0

## Steaks And Seafood

CHILEAN SEA BASS

# Fire And Ice On Toby Creek, Dinner Menu



## Specials Of The House

SAUSAGE AND PEPPERS

## Featured Cocktails

AVIATION COCKTAIL \$11.0

## Barbeques

TABLECLOTHS

## Electric Lunch Buffet

DESSERT DISPLAY

## Soft Drinks And Juices

VIRGIN MARY \$2.8

## For The Driver

VIRGIN STRAWBERRY DAIQUIRI \$3.5

## Additional

CALABRESE POTATOES

## Flavors

CHOCOLATE PEANUT BUTTER CUP \$10.0

## Beef And Pork Entrées

ROASTED PORKETTA

## Meat And Poultry

PRIME RIB OF BEEF

## Hibachi Combination

SALMON (4OZ) \$7.0

## Potatoes & Vegetables

MASHED

## Additional Offerings

FLORAL ARRANGEMENTS

## Meat Options

SLOW SMOKED BEEF BRISKET \$20.0

## French

FRENCH ONION SOUP

## Dips

SPINACH ARTICHOKE DIP

## Townsquare Specialty Entrée's

CHICKEN OR SHRIMP SCAMPI

## Additional Items

TABLE SKIRTING

## Step 1: Choose A Pasta

CAVATAPPI (CORKSCREW)

## Galeria Specialities

BACON WRAPPED PORK TENDERLOIN

## House Martinis

ORANGE COSMO \$10.0

## Glasses Of Wine

DOMINO MOSCATO \$7.0

# Fire And Ice On Toby Creek, Dinner Menu



## Cold Display

SALAD STATION

## The Fisherman's Net

BROILED LEMON PEPPER HADDOCK

## Gourmet Chicken Burgers

JAMAICAN JERK

## Extra Stuff For Your Salad

HOMEMADE CROUTONS

## Signature Meats

BANANAS FOSTER

## Special Touches

CENTERPIECES

## Gourmet Cold Salads

CLASSIC PASTA, POTATO, COLE SLAW  
OR MACARONI

## Dessert In A Glass

CHRISTMAS COFFEE \$9.0

## Condiments And Sauces

HUMMUS

## Ribs, Chops, Chicken And Veal

VEAL MILANAISE

## Appetizers & Seafood

FRESH MOZZARELLA, TOMATO AND  
BASIL

## Pizzas of the Zodiac

GEMELLI

## Homestyle Meals

OLD FASHIONED MEATLOAF

## Taste Of The Grape

CHATEAU STE. MICHELLE  
RIESLING \$7.3

## Potatoes, Pasta, And Rice

BRATWURST AND SAUERKRAUT

## Children's Menu

MEAT AND CHEESE LASAGNA

## Our Signature Items

ORANGE COGNAC DRESSING

## Wedding Cakes

WEDDING CAKES

## Italian Ice Flavors

SWEDISH FISH \$3.0

## Comfort Food Favorites

HANGER AND FRIES \$14.0



# Fire And Ice On Toby Creek, Dinner Menu



## Side Dishes & Soups

BUTTER MASHED, ROASTED, AU GRATIN, SCALLOPED, GARLIC MASHED

## Children's Afternoon Tea £12

FRESH CUT VEGETABLES

## Melts From Wood Stone Oven

B.B.Q GRILLED CHICKEN \$7.0

## Starch And Vegetable

RED SKIN SMASHED POTATOES

## Specialty Embergers And More!!

FIRE AND ICE BURGER \$11.0

## Panini Pressed Sandwiches And Burgers

FIRE AND ICE PORTOBELLO BURGER \$11.0

## Veal And Lamb Entrees

WIENER SNITZEL

## Pasta And Risotto Entrees

RISOTTO WITH ROASTED VEGETABLES

## Iced Plate Salads

ORANGE COGNAC SALAD, CAESAR SALAD

## Gourmet Delights

BUTTERNUT SQUASH RAVIOLI

## Bricco Signature Cocktails

LEMON DROP \$11.0

## In Hand & Fork

CHEESE TORTELLINI

## House Cocktails \$16

FRENCH MARTINI \$10.0

## Dinners And Entrees

EGGPLANT PARMESAN

## Jake's Classics

SEAFOOD NEWBURG

## Healthy Selections.

MOROCCAN SPICED SALMON

## Galettes d'Exception Salées (servies avec salades)

MILANAISE

## House Wine/Sangria

HOUSE MADE SANGRIA

## Pollami (Chicken)

CHICKEN MILANAISE

# Fire And Ice On Toby Creek, Dinner Menu



## Speciality Club Cocktails

PEAR COSMO \$10.0

## Passed Hots D'oeuvres

MINI BEEF WELLINGTON

## Meat Dishes From The Pan

SALTIMBOCCA

## Risottos - Rice Dishes

RISOTTO ALLA MILANESE \$19.0

## Appetizers | \$12

LAMB LOLLIPOPS

## Non Alcoholic Drinks

POMEGRANATE \$10.0

WATER

## Pizza

PUTTANESCA

CACCIATORE

## Mains

FLAME GRILLED SIRLOIN STEAK \$13.0

ROASTED FREE RANGE CHICKEN

## Main Courses

SWEDISH MEATBALLS

ROASTED BUTTERNUT SQUASH  
RISOTTO

## Breakfast

OMELET STATION

FRESH FRUIT DISPLAY

## Specialties

SHEPHERD'S PIE \$18.0

SALMON NAPOLEON

## Chicken Dishes

BRUSCHETTA CHICKEN

CHICKEN PARMIGIANA

## Penne

PENNE PRIMAVERA

CALABRESE

## Fish And Seafood

CHESAPEAKE CHICKEN

SOUTHWEST CHICKEN

## Beverages

SHIRLEY TEMPLE \$2.5

CARMENET CHARDONNAY \$8.0

## Wines

SEAN MINOR SAUVIGNON BLANC \$8.0

RODNEY STRONG CABERNET  
SAUVIGNON \$50.0

## Soups And Salad

ORANGE COGNAC

ARTICHOKE, BACON, AND TOMATO  
SALAD



# Fire And Ice On Toby Creek, Dinner Menu



## Favorites

PRIME PORK CHOP

GUINNESS POT ROAST

## Soup & Salads

BAKED FRENCH ONION SOUP \$6.0

CRAB AND CORN CHOWDER

## Red

BARBANERA CHIANTI RISERVA \$32.0

BARBANERA SER PASSO \$29.0

## Signature Martinis

CANTON MARTINI \$11.0

FIRE AND ICE MARTINI \$10.0

## Sparkling

PROSECCO SPLIT SERVES TWO  
GLASSES) \$11.0

GOVERNOR'S CUVÉE STANFORD \$20.0

## Garden Greens

ORANGE COGNAC SALAD SIDE  
DRESSING

HEARTH BAKED BREAD BUTTER AND  
HUMUS

## Beef Entrees

SLICED STRIP LOIN

BEEF TENDERLOIN ROULADE

## Vegetarian

EGGPLANT ROLLANTINI FLORENTINE

RATATOUILLE VEGETABLE

SOBA NOODLE ASIAN STIR FRY

## Drinks



GLASS OF WINE

BEER

DRINKS

## Pork

JAMAICAN JERK TENDERLOIN

PORK TENDERLOIN TORNADOES

JAMAICAN JERK RUBBED PORK LOIN

## House Specialties

PULLED PORK BARBEQUE

SHEPPARD'S PIE

FRENCH ONION CHICKEN

## Main Course

BRAISED BEEF SHORT RIBS

ROASTED PRIME RIB OF BEEF

BEEF STROGANOFF

## Sauce

BLUSH WITH OVEN ROASTED TOMATO

RED OR WHITE PRIMAVERA

ROASTED RED PEPPER CREAM

## Wine

Z. ALEXANDER BROWN PINOT  
NOIR \$8.0

STONE CAP MERLOT \$31.0

MARSALA

# Fire And Ice On Toby Creek, Dinner Menu



## Seafood Entrees

BROILED HADDOCK	\$11.0
CRAB-STUFFED SHRIMP SCAMPI	
BROILED FLOUNDER	

## Buffet Package

BUFFET PACKAGE 1
BUFFET PACKAGE 2
BUFFET PACKAGE 3

## Martinis

LAVENDER COSMO	\$10.0
PEPPERMINT MARTINI	\$10.0
SNICKER-TINI	\$10.0

## Rentals

CHAIRS
TABLES
TENTS

## Potatoes

BOILED WITH PARSLEY
SOUR CREAM AND CHIVE SMASHED
SCALLOPED AU GRATIN
PIEROGI LASAGNA

## Mocktails

DR CHERRY	\$2.5
HILLSIDE FARMS MILK	\$2.0
CINDERELLA (OR PRINCE CHARMING)	\$2.5
BOYLAN'S GOURMET BOTTLES	\$2.5

## Wines By The Glass

BISO PINOT GRIGIO	\$8.0
NOBEL 515 ROSÉ	\$7.8
BARBANERO SER PASSO	\$7.5
CARMENET CABERNET SAUVIGNON	\$8.0

## A La Carte Entrées

SLICED ROASTED NY STRIP LOIN
MAGIC RIBS
FRENCHED EUROPEAN CUT CHICKEN
BACON WRAPPED PORK TENDERLOIN TORNADOES

## Stations And Displays

RISOTTO, PASTA, ASIAN NOODLE OR MASHED POTATO STATION
FRESH FRUIT OR VEGETABLE
COLD SEAFOOD BAR OR COCKTAIL
FRESH MOZZARELLA ANTIPASTO DISPLAY

## Ethnic Favorites

JAGER SCHNITZEL PORK LOIN POUNDED AND PANKO BREADED
KIELBASA AND KRAUT
BEEF AND LAMB SHEPARDS PIE
BEEF STROGANOF BEEF TENDERLOIN TIPS

## Restaurant Category

FRENCH
DESSERT
VEGETARIAN
GLUTEN FREE

# Fire And Ice On Toby Creek, Dinner Menu



## Uncategorized

MINI REUBENS

THE FRENCHY \$9.0

ORANGE ROUGHY FRANCAISE

SOUP AND SALAD BAR \$10.0

## Soups

SOUP SAMPLER \$7.0

ARTICHOKE BACON TOMATO SALAD \$9.5

ORANGE COGNAC SALAD

LOBSTER BISQUE

TOMATO ARTICHOKE BISQUE

## Beef

SLOW COOKED POT ROAST WITH ROOT VEGETABLES

BEEF TIPS BURGUNDY WITH MUSHROOMS

GARLIC SPIKED RACK OF LAMB

BURGUNDY BEEF TENDERLOIN TIPS

HOUSE SMOKED BEEF BRISKET

## Cocktails

MOSCOW MULE \$10.0

POMEGRANATE MINT MULE \$10.0

FIRE AND ICE SOUR \$10.0

WHITE CHRISTMAS MOJITO \$9.0

WASHINGTON APPLE \$10.0

## Main

HEARTH BAKED PIZZA \$6.0

HEARTH BAKED MAC AND CHEESE \$5.0

CARVING STATION

CHOCOLATE FOUNTAIN

WAFFLE STATION

## Off Premise / Pick-Up / Delivery

WE PREPARE THE FOOD AND YOU PICK IT UP.

WE PREPARE THE FOOD AND WE DELIVER.

WE PREPARE, DELIVER AND SET UP THE BUFFET.

WE PREPARE, DELIVER, SET UP THE BUFFET AND SERVING STATIONS AND PROVIDE WAIT STAFF WHO WILL HANDLE YOUR EVENT FROM BEGINNING TO END.

WE ARE A PREFERRED CATERER FOR ST. MARY'S CENTER AND THE TRIPP HOUSE IN SCRANTON, WHITEWOODS IN WAPWALLOPEN, MOUNT CARMEL BANQUET FACILITY IN PITSTON AND ST MARIA GORETTI IN LAFLIN.

## Fish

SMOKED SALMON

POTATO CRUSTED SALMON

HORSERADISH AND PANKO ENCRUSTED SALMON

GRILLED SALMON

SEA BASS

TUNA STEAK

## Smoke House

PULLED BEER BRAISED PORK BBQ  
TRADITIONAL FIRE AND ICE RECIPE

HOUSE SMOKED CHICKEN (CUT UP)

DRY RUB SMOKED PORK LOIN

SMOKED BEER BACON SHREDDED BEEF BBQ

# Fire And Ice On Toby Creek, Dinner Menu



APPLEJACK BRINED SMOKED TURKEY  
BREAST

ADD PETITE SOFT ROLLS 20 EACH

## Cakes, Floral And More

TABLE DECORATIONS

PROJECTOR AND SCREEN

ICE CARVING

CHAFFING DISHES PLATTERS

GLASSWARE AND FLATWARE

SERVERS AND BARTENDERS

## Chicken



GRILLED CHICKEN \$5.0

CHICKEN PARMESAN

GRILLED BRUSCHETTA  
CHICKEN WITH RISOTTO

ITALIAN ROASTED

CHICKEN PICATTA SAUTEED CHICKEN

CHICKEN MARSALA SAUTEED CHICKEN

CHICKEN SALTIMBOCCA GRILLED  
CHICKEN

CHICKEN PARM

## Dessert



TIRAMISU \$10.0

HILLSIDE FARMS ICE CREAM

CHERRIES JUBILEE

PECAN AND PEACHES

CUSTOM SPECIAL OCCASION CAKES

VANILLA ICE CREAM WITH RASPBERRY  
SAUCE

ORANGE CREAM SICKLE SHERBET

CARROT, YELLOW, CHOCOLATE OR  
MARBLE CAKE

## Hors D'oeuvres

SESAME ENCRUSTED CHICKEN  
SKEWERS

MINI LOBSTER CRAB CAKES

HEARTH-BAKED STROMBOLI

HEARTH-BAKED PIZZA

BRUSCHETTA ON HEARTH-BAKED  
BREAD

HEARTH-BAKED BREAD DIPPERS

PUFF PASTRY WRAPPED ASPARAGUS

BRUSCHETTA ON HEARTH BAKED  
BREAD

PASTRY WRAPPED CHORIZO SAUSAGE

## Sandwiches



CRAB CAKE  
SANDWICH \$14.0

HOUSE SMOKED  
BRISKET \$11.0

HADDOCK SANDWICH \$9.0

TUNA MELT \$8.0

TUNA SANDWICH \$8.0

CHICKEN SALAD SANDWICH \$8.0

GRILLED CHEESE \$8.0

CHICKEN CAESAR SANDWICH \$9.0

UNLIMITED SOUP SALAD BAR \$5.5

ROAST BEEF WITH HORSERADISH

## Italian Entrees

PORKETTA, ROAST GARLIC, DILL AND  
FENNEL

SAUSAGE AND PEPPERS, SLOW  
ROASTED SERVED

CHICKEN PARMESAN, CLASSIC FIRE  
AND ICE STYLE

# Fire And Ice On Toby Creek, Dinner Menu



ROASTED GARLIC ITALIAN CHICKEN  
MARINATED IN WHITE BALSAMIC AND  
BASIL

HOME MADE MEATBALLS AND  
MARINARA

EGGPLANT PARMESAN RICOTTA AND  
AGED PROVOLONE

CHICKEN MILANAISE, PANKO BREADED  
CHICKEN BREAST, WHITE WINE LEMON  
CAPER SAUCE

CHICKEN BRUSCHETTA GRILLED  
CHICKEN

BEEF BRACIOLE BRAISED IN CHIANTI  
AND TOMATO SAUCE

VEAL PARMESAN TENDER VEAL  
ADORNED

## Side Dishes



BAKED MAC AND  
CHEESE \$15.0

SWEET POTATO FRIES \$4.0

GRILLED VEGETABLES

SAUTEED VEGETABLES

JASMINE RICE

HOME-FRIED POTATOES

GARLIC SMASHED

SEASONAL FRESH FRUIT

PIEROGIE LASAGNA

MASHED POTATOES

RICE

MANGO CHUTNEY

## Entrées



SHRIMP COCKTAIL \$12.0

CRAB CAKE \$12.0

SOUP DU JOUR

SCALLOP AU GRATIN \$24.0

DIVER SCALLOPS \$29.0

MEATBALLS MARINARA \$16.0

STUFFED MUSHROOMS

CROSTINI

BAKED BRIE

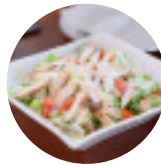
LOBSTER MAC AND CHEESE

STUFFED PEPPERS

OVEN ROASTED POTATOES

TOMATO CREAM SOUP

## Salads



CAESAR SALAD

FRESCA GARDEN SALAD

CHICKEN SALAD \$4.0

TUNA SALAD \$4.0

HOUSEMADE COLESLAW \$2.5

SIGNATURE ORANGE COGNAC,  
GARDEN, CAESAR OR SPINACH

SOUTHWEST CHICKEN, CHICKEN  
CURRY, OR CHICKEN GRAPE

CLASSIC PASTA, POTATO, COLE,  
MACARONI

BULGUR WHEAT OR WHOLE WHEAT

THAI-MANDARIN NOODLE

CHICKEN GRAPE

GARDEN SALAD

TRADITIONAL POTATO SALAD

MACARONI SALAD

HOUSE SALAD

## Seafood



CALAMARI \$14.0

BEER BATTERED FISH  
AND CHIPS \$10.0

# Fire And Ice On Toby Creek, Dinner Menu



## SCALLOPS PROVENCALE

ORANGE ROUGHY WITH WHITE WINE  
LEMON CAPER SAUCE

BAKED HADDOCK WITH TOMATO HERB  
PARMESAN

BAKED FLOUNDER FLORENTINE

POACHED BAY SCALLOPS WITH BASIL  
CREAM SAUCE

HORSERADISH PANKO ENCRUSTED  
SALMON

MOROCCAN SPICED SALMON WITH  
NON-FAT CUCUMBER SAUCE

SHRIMP AND SCALLOP RED CURRY  
WITH COCONUT MILK

SESAME CRUSTED TUNA W/ GINGER  
SOY REDUCTION (MEDIUM RARE)

LUMP CRAB-STUFFED ORANGE  
ROUGHY

BROILED SEA SCALLOPS WITH GARLIC,  
LEMON, WINE SAUCE

CRAB CAKES

SHRIMP SCAMPI

## These Types Of Dishes Are Being Served



SPAGHETTI

PANCAKES

SOUP

MEAT

SALAD

LOBSTER

TUNA STEAK

CHICKEN

PASTA

APPETIZER

FISH

BREAD

MUSSELS

PORK CHOP

DESSERTS

BURGER

## Pasta



VEAL SALTIMBOCCA \$32.0

SHRIMP OR CRAB  
GORGONZOLA RISOTTO

RAVIOLI

PENNE A LA VODKA

SPAGHETTI MEATBALLS

PENNE

ZITI

RIGATONI

CAVATELLI

ROASTED VEGETABLE LASAGNA

ADD SHRIMP OR CHICKEN

PASTA ALFREDO

CARBONARA

SEAFOOD FRA DIABLO

SHRIMP A LA VODKA

ANGEL HAIR

CHICKEN ALFREDO

## Starters



CLASSIC HUMMUS \$8.0

CLAMS BIANCO \$12.0

TRIPLE BLEND  
MEATBALLS \$9.0

CRAB DIP \$15.0

JUMBO LUMP CRAB CAKES \$28.0



# Fire And Ice On Toby Creek, Dinner Menu



CHICKEN OR VEAL MARSALA

YESTERDAY'S SEAFOOD SKEWERS \$32.0

STELLA ARTOIS CHICKEN POT PIE \$15.0

HANGER STEAK \$26.0

ROASTED RACK OF LAMB

LOBSTER-CRAB CAKES

BUTTERNUT SQUASH BISQUE

SHRIMP AND CRAB COCKTAIL

PENNE ALLA VODKA

CHICKEN FRANCAISE

CHORIZO MEXICAN TACO DIP

VEGETARIAN BLACK BEAN DIP

CHEDDAR ALE DIP

EGGPLANT PARMIGIANA

PARMESAN

CHEESE

ONION

SHRIMP

GARLIC

VEGETABLES

SCALLOPS

HADDOCK

BUTTER

HONEY

PORK MEAT

MANGO

POTATOES

TOFU

CORN

OLIVES

QUINOA

CHICKEN BREAST

PESTO

VEGETABLES

PARMIGIANA

## Ingredients Used



FRENCH ONION \$7.0

SALMON \$24.0

SHRIMP \$7.0

TORTELLINI

TOMATO

## Fire And Ice On Toby Creek, Dinner

111 N Main St, Shavertown,  
United States Of America

### Opening Hours:

Tuesday 11:30-14:30  
Wednesday 11:30-14:30  
Thursday 11:30-14:30  
Friday 11:30-14:30  
Saturday 11:30-14:30  
Sunday 16:00-20:00

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