

DOWNTOWN
DINE
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JANUARY 9 – 18, 2026

ENJOY A 3-COURSE MEAL FOR \$45/PER PERSON

FIRST

ARCADIAN MIXED GREENS

APPLE HILL APPLES, LOCAL STRAWBERRIES, CANDIED WALNUTS
SHAVED RED ONION, CHAMPAGNE VINAIGRETTE

SECOND

PLEASE CHOOSE ONE

BRAISED MARY'S CHICKEN

SMASHED YUKON POTATOES, BRAISED BABY SPINACH,
CARAMELIZED ONION, CHICKEN DEMI-GLACE

PAN-SEARED LOCAL BLACK COD*

MARBLE POTATOES, GRILLED BROCCOLINI
ROASTED PEARL ONION, HERBED CREAM SAUCE

THIRD

PLEASE CHOOSE ONE

VANILLA CRÈME BRÛLÉE

SEASONAL FRUIT
MICRO MINT

CHOCOLATE MOUSSE CAKE

BROWNIE CAKE, DARK CHOCOLATE SAUCE,
WHIPPED CREAM, GOLD FLAKETINE CRUNCH

THE FIREHOUSE
RESTAURANT

1112 2ND STREET, OLD SACRAMENTO, 95814

**EXCLUDES ALCOHOL, TAX & GRATUITY*

*MENU SUBJECT TO CHANGE. PRICE INCLUDES ALL THREE COURSES.
NOT VALID WITH ANY OTHER OFFER. SPLIT PLATES NOT PERMITTED.
BEVERAGES, GRATUITY AND SALES TAX NOT INCLUDED.*

*AS A COURTESY TO OTHER GUESTS, PLEASE SET ELECTRONIC DEVICES TO SILENT.
A CORKAGE FEE OF \$35 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.
MAXIMUM OF TWO 750 ML BOTTLES PERMITTED.*

*WE REQUEST ONE TICKET AND A MINIMUM SERVICE CHARGE OF 20% FOR PARTIES OF 8 OR MORE.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*