



CINDERS
WOOD FIRE GRILL

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CINDERS
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Challenge Your Taste Bud!



TAPAS

Small-scale, handcrafted compilations of exotic ingredients, meant to be savored with the eyes and the palate

CHEESES & VEGETABLES

- **MOZZARELLA & TOMATO BLAST** \$6
Mozzarella Di Buffalo, Heirloom Tomatoes, Roasted Yellow Peppers, Aged Balsamic Blast
- ◆ **STUFFED PEPPERS & OLIVES** \$5
Manzanilla Olives – Crumbled Bleu Cheese Stuffing
Piquillo Peppers – Salmon Mousse Filling
Peppadew – Goat Cheese Stuffing
- **GRILLED HALLOUMI** \$8
Grilled Slices of Halloumi Cheese, Fresh Mint Tomato Salsa, Lemon Oil
- ◆ **PASTRYLESS NAPOLEON** \$6
Pastryless Napoleon of Seasonal Vegetables & Boursin Cheese, Baby Spinach Cushion
- **HUMMUS TARTS** \$6
Sundried Tomato Hummus, Roasted Garlic Hummus & Kalamata Olive Hummus Filled Phyllo Tarts
- **WOK-CHARRED EDAMAME** \$5
Sesame Miso Glaze
- **WILD MUSHROOM RISOTTO CAKES** \$6
Shaved Portabella Chips – Tomato Concasse
- **GRILLED APPLE QUESADILLA** \$6
Brie & Grilled Apples, Applewood-Smoked Bacon, Apple Gastrique
- **VEGETABLE BIRDS NEST** \$6
A Compilation of Fresh Veggies and a Cucumber Yogurt Sauce

SLIDERS

Sandwiches on Brioche Rolls

- **MOM'S MEATBALL** \$5
Mom's Meatball, Sunday Gravy
- **SIRLOIN BURGER** \$7
Ground CAB* Sirloin Burger, Lettuce, Tomato, Onion Straws
- **CHIPOTLE CHICKEN** \$7
Grilled Chicken Breast, Red Onions, Chipotle Aioli
- **REUBEN** \$7
Classic Corned Beef Reuben
- **BLACKENED SAKU TUNA** \$9
Mango Chutney



SAVORY ENTREES

HARDWOOD GRILLED STEADS, RIBS & CHOPS

- Choice of one accompaniment -

- **NEW YORK SIRLOIN** \$26
14 oz CAB* New York Sirloin with Cinders Steak Sauce
- ◆ **DELMONICO** \$28
16 oz CAB* Bone-In Delmonico, Wild Mushrooms, Gorgonzola Butter
Wine Pairing: 337 Cabernet Sauvignon – \$9 glass / \$32 bottle
- **FILET MIGNON** \$30/8 oz, \$22/5 oz
CAB* Filet Mignon – Applewood Smoked Bacon-Wrapped.
All served with Sundried Tomato, Porcini Mushroom & Port Demiglace
8 oz Centercut \$30 or 5 oz Petite Cut \$22
Wine Pairing: Massimo Malbec – \$8 glass / \$28 bottle
- ◆ **BBQ SHORT RIBS** \$19
Braised CAB* Short Ribs, Cinders Candied BBQ Sauce
Wine Pairing: Gnarly Head Old Vine Zinfandel – \$8 glass / \$28 bottle
- ◆ **CANDIED RIBS** \$21
Whole Rack of USDA Baby Back Pork Ribs, Cinders Candied BBQ Sauce 21
Beer Pairing: Blue Moon Belgium Ale
- **TAMARIND PORK CHOP** \$19
White Marble Farms Bone-In Centercut Pork Chop, Tamarind-Date Basted
Wine Pairing: Laboure Roi Pinot Noir – \$8 glass / \$28 bottle

Any entree can be enhanced with:

Hardwood Grilled: • Colossal Shrimp \$9 • Diver Scallops \$10 • 6 oz Brazilian Lobster Tail \$14

CHICKEN & FOWL

- Choice of one accompaniment -

- ◆ **WOODGRILLED HALF CHICKEN** \$16
Cilantro-Lime Marinade
- **CHICKEN ORLEANS** \$17
Andouille Sausage, Vidalia Onions, Mushrooms in a Bourbon Cream Sauce
- **CHICKEN & SHRIMP** \$20
Roasted Bone-In Breast of Chicken, Steamed Shrimp, Julienne Vegetables, Ginger-Garlic-Soy Broth
Wine Pairing: Luigi Bosca "Finca La Linda" Torrontes – \$8 glass / \$28 bottle
- ◆ **JERK CHICKEN & SCALLOPS** \$21
Grilled Jerk Seasoned Chicken & Scallops, Shitake Mushrooms, Heirloom Tomatoe, Roasted Peppers & Sweet Spicy Chili Sauce
- ◆ **APRICOT DUCK** \$21
Grilled Apricot Glazed 1/2 Duck

ACCOMPANIMENTS

- As an extra side -

- ◆ Cinders Parsnip Slaw \$3
- ◆ Cinders Spice Rice \$4
- ◆ Creamed or Sautéed Spinach \$5
- ◆ Rice Pilaf \$3
- ◆ Woodgrilled Asparagus \$5
- ◆ Sautéed Broccolini – Garlic & Oil \$5
- ◆ Shoestring Belgian Fries \$4
- ◆ Truffle Fries \$6 (add \$2 with entree)
- ◆ Fingerling Potatoes – Rosemary & Garlic \$4

* CAB = Certified Angus Beef

◆ = GLUTEN-FREE MEAL (Also meals without sauces or bread are gluten-free)

WILD SALADS

- ◆ **CINDERS SALAD** \$6
Mesclun Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Apple Wedge, Huntsman Cheese, Apple Vinaigrette
- **HOLY CAESAR** \$9
Whole Leaf Romaine Hearts, Parmesan Croutons, Sliced Egg, Anchovy Fritter, Creamy Caesar Dressing
◇ Add Woodgrilled: • Chicken \$5 • Filet Mignon \$9 • Shrimp \$8 • Tuna \$9
- **BLOOMING ICEBERG** \$9
Iceberg Lettuce, Diced Beefsteak Tomatoes, Applewood Bacon, Crumbled Bleu Cheese, Carb Free Roasted Garlic & Herb Dressing
- **BEET SALAD** \$12
Warm Roasted Beets, Wild & Brown Rice, Mache Lettuce, Goat Cheese, Walnut Port Vinaigrette Splash
- **SHRIMP & CRAB SALAD** \$17
Baby Spinach, Tomato, Sliced Avocado, Scallions, Fat-Free Lemon Vinaigrette
Wine Pairing: Fault Line Sauvignon Blanc – \$7 glass / \$24 bottle
- ◆ **WOODGRILLED CHICKEN SALAD** \$14
Mesclun Lettuce, Applewood-Smoked Bacon, Grilled Asparagus, Sliced Poached Pears, Walnut Brie, Heirloom Tomatoes, Vidalia Onion Dressing
- **ACAI SALMON SALAD** \$16
Butter Lettuce, Endives, Heirloom Tomatoes, Roasted Peppers, Crimini Mushrooms, Red Onion, Walnuts, Goat Cheese, Acai-Pomegranate Drizzle

RATHER FANCY SOUPS

- **BEEF BARLEY** \$5
CAB* Filet Tips, Barley, Grilled Vegetables
- **FRENCH ONION QUARTET** \$6
Onion Quartet: Carmelized Leeks, Yellows, Reds & Vidalias, Gruyere & Smoked Mozzarella Gratin
- ◆ **CINDERS CHOWDER** \$8
Cinders Just Outside Manhattan Seafood Chowder

IN A CATEGORY BY ITSELF

- ◆ **TRUFFLE FRIES** \$6
Cinders Truffle Parmesan Dusted Shoestring Belgian Fries

BURGERS

- Each delivered with your choice of one accompaniment -

- ◆ **BUNLESS BISON BURGER** \$13
95% Lean Chipotle Buffalo Burger, Diced Avocado, Mango, Tomato, Cucumber, Red Onion, Lime Ranch Dressing
Beer Pairing: Coors Light
- **CINDER BURGER** \$11
Ground CAB* Sirloin, Sauteed Garlicky Crimini Mushrooms, Aged Sharp Cheddar, Onion Straws on a Brioche Roll
- **JERSEY BURGER** \$12
Ground CAB* Sirloin, Taylor Ham, Bacon, Swiss Cheese, on a Brioche Roll
- **EDAMAME BURGER** \$12
Topped with Enoki Mushrooms, Water Chestnuts, Sliced Beefsteak Tomato – Avocado Cream on an 8-Grain Roll
- **OSCAR BURGER** \$15
Ground CAB* Sirloin, Jumbo Lump Crabmeat, Grilled Asparagus and a Tarragon Mushroom Demiglace on a Brioche Roll
- **OLE SMOKEY BURGER** \$12
Ground CAB* Sirloin, Applewood- Smoked Bacon, Smoked Mozzarella and Molten Onions on a Brioche Roll 12

STYLISH SANDWICHES

- Each delivered with your choice of one accompaniment -

- **KOBE DAWG** \$9
Kobe Beef Hot Dog, Brown Deli Mustard, on a Pretzel Roll
Beer Pairing: Bud Light
- **GRILLED LEMON HERB CHICKEN SANDWICH** \$12
Marinated Chicken Breast, Wilted Spinach, Grilled Tomatoes, Halloumi Cheese, Red Wine Oregano Vinaigrette, on Artisan Baquette
Beer Pairing: Flying Fish
- **PRIME RIB DIP** \$14
Warm Thinly Sliced CAB* Prime Rib, Ale and Cheddar Dunking Sauce, on a Crispy Baguette
Beer Pairing: Sam Adams

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SAVORY ENTREES

PASTA

– With a Cinder Salad –

- **PENNE & CHICKEN** \$16
Whole Wheat Penne, Grilled Chicken Breast, Julienne Vegetables, Sundried Tomatoes, Crimini Mushrooms, Vegetable Broth and Shaved Asiago
Wine Pairing: Caldora Montepulciano d' Abruzzo – \$7 glass / \$26 bottle
- **CINDERS ORECCHIETTE** \$16
Chicken Sausage, Broccolini, Garlic & Oil
- **RIGATONI BRUSCHETTA** \$19
Chicken and Shrimp in a Tomato Bruschetta Sauce
- **VEAL CHOPS & RAVIOLI** \$22
Rib Veal Choplets, Veal Bolognese Ravioli and Roasted Garlic Basil Butter
- **SEAFOOD PAPARDELLA** \$24
Papardella Pasta, Shrimp, Scallops, Lump Crab, Asparagus Tips, Sundried Tomato, Pine Nuts and Sherry-Lemon Sauce
Wine Pairing: Livio Felluga Pinot Grigio – \$12 glass / \$45 bottle

FISH & SHELLFISH

- Choice of one accompaniment -

- ◆ **CEDAR-PLANKED BLACK GROUPER** \$24
Tropical Fruit Tapenade
Wine Pairing: Pio Cesare Cortese Di Gavi – \$11 glass / \$41 bottle
- **GINGER BERRY SALMON** \$19
Woodgrilled Atlantic Salmon, Melted Brie, Ginger-Berry Sauce
Wine Pairing: Wente "Riva Ranch" Chardonnay – \$10 glass / \$36 bottle
- **JUMBO LUMP MARYLAND CRABCAKE** \$20
Over Corn Salsa and served with a Horseradish Honey Mustard Sauce
- **TUNA TOWER** \$24
Seared Ahi Tuna, Seaweed Salad, Pickled Ginger, Wasabi Butter
- ◆ **SHRIMP & SCALLOP** \$22
Woodgrilled Shrimp & Scallops on Rosemary-Infused Skewers, Lemon Oil & Balsamic Drizzle
Wine Pairing: Fontana Candida Frascati Superiore DOCG – \$7 glass / \$26 bottle
- ◆ **MAHI MAHI** \$19
Grilled Mahi Mahi with a Cajun Maple Glaze



TAPAS

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MEATS

- **MOM'S PASTA & MEATBALL** \$5
Ricotta & Spinach Stuffed Pasta Shell, Mom's Meatball, Sunday Gravy
- **BUFFALO CHICKEN WONTONS** \$6
Diced Chicken, Bleu Cheese & Buffalo Sauce filled Wontons, with Creamy Bleu Cheese Dip
- ◆ **LAMB LOLLICHOPS** \$9
Two Woodgrilled Lamb Lollichops, Fig Balsamic Glaze
- **BEEF CROSTINI** \$9
Sliced Woodgrilled CAB* Tenderloin, Crostini, Carmelized Onions, Gorgonzola, Horseradish Demiglace
- **SOUTHERN PORK AND WAFFLE** \$7
Pulled Pork, Waffle, Aged Cheddar, Maple Butter
- **ASIAN PEPPER STEAK SCOOP** \$8
Thinly Sliced Beef, Peppers, Onions in a Tortilla Scoop
- **MINI VEAL OSSO BUCCO** \$9
Mini Braised Veal Shank atop a Mushroom Risotto Cake
- **FOIE GRAS & QUAIL EGG** \$15
Eight Grain Toast Points & Port Wine Lacquer
- **MEXICAN TOP HAT** \$9
Mexican Spiced Filet Mignon topped with Portabello Mushroom in a Fuji Apple Chipotle BBQ Sauce

SEAFOOD

- ◆ **OYSTERS** \$2.5 each
Raw Maine Oysters, Cocktail Shooter Sauce & Mignonette Sauce .
- **NAKED CALAMARI** \$8
Pan Roasted Calamari, Chorizo, Garlic, Cream Sherry Reduction
- ◆ **WOOD CHILLED SHRIMP COCKTAIL** \$9
Cocktail Shooter Sauce
- **CINNAMON-SPICED SCALLOPS** \$9
Pan-Seared Diver Scallop, Tarragon Pesto
- ◆ **ESCARGOT** \$7
In Parsley Butter
- **CRAB & CORN FRITTER** \$7
Parsnip Slaw, Mango Chutney
- **TEMPURA TUNA** \$10
Saku Tuna Batonnette, Seaweed Salad, Gingered Soy Sauce
- **SEA BASS SATAY** \$11
Chilean Sea Bass, Orange Ginger Glaze
- ◆ **TRUFFLE SHRIMP** \$9
Warm Woodgrilled Colossal Shrimp, Harlequin Chopped Truffles, Truffle Oil
- **LOBSTER FONDUE** \$12
Maine Lobster Pieces, Baby Spinach, Grilled Flatbread, Tomato-Pepperjack Fondue
- ◆ **BBQ BASIL STUFFED SHRIMP** \$9
Wrapped in Pancetta, filled with Basil Cream Cheese
- **SEAFOOD EMPANADA** \$9
Flaky Empanada filled with Shrimp, Scallops, Crab

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