
JUST THE BEGINNING

* **Crispy Pork Belly Bites**^{GF} 15

glazed in house-made bourbon BBQ sauce

Warm Brie^V 14

cranberries, candied spiced pecans, honey maple glaze, house-baked crostini

SOUPS

French Onion Soup Au Gratin 10

gruyere & provolone cheese, house-baked croutons

Soup Du Jour 8

SALADS

Starter Salad^V 5

spring greens, cherry tomato, onion, cucumber, house-made croutons

Caesar Salad^V 12

artisan romaine, shaved pecorino, Caesar dressing, house-made croutons

Fireside Wedge 12

iceberg lettuce, bacon, cherry tomato, crumbly bleu, crispy onion straws, house-made balsamic & bleu cheese dressing

Fireside Steak Salad^{GF} 20

grilled artisan romaine, seared 4oz. flat iron, roasted red peppers, sweet corn, avocado, red onion, smokey bleu cheese vinaigrette

Strawberry Fields Salad^{V GF} 14

spring greens, shaved brussels sprouts, strawberries, spiced candied pecans, goat cheese, house-made poppyseed dressing

Salad Add ons:

6oz. chicken breast 8

4 oz. flat iron 12

shrimp (3) 12

6 oz. salmon 14

Crab Cake 18

jumbo lump blue crab, cajun remoulade, dressed greens

Oysters Raw on the Half Shell^{GF} 4

Chef's selection oysters, mignonette, horseradish, minced garlic, lemon

Shrimp Cocktail^{GF} 16

four jumbo shrimp, house-made cocktail sauce

ENTREES

15oz. Pork Chop^{GF} 42

Double cut, bone-in pork chop, warm mustard vinaigrette, sauerkraut bacon whipped potatoes, seasonal vegetable

Roasted Half Chicken 28

slow roasted young chicken, chorizo butternut squash stuffing, cranberry orange chutney

* **Wagyu Burger** 20

fresh half-pound wagyu burger, brioche roll, lettuce, tomato, onion, choice of cheese, french fries

Lobster Mac n Cheese 36

cheddar & gruyere cheese, fresh cavatappi pasta fresh lobster, buttery cracker topping

Roasted Cauliflower Steak^{VG GF} 20

flame roasted cauliflower steak, chimichurri, herb roasted fingerling potatoes, seasonal vegetable

Black Garlic & Truffle Bucatini^V 24

fresh bucatini pasta, sauteed oyster mushrooms, black garlic, black truffle & white wine cream sauce, shaved pecorino

FIRESIDE

By the River

STEAKS BY THE CUT

accompanied by whipped potatoes & seasonal vegetable

8 oz. Filet Mignon 60

14 oz. Prime NY Strip 48

18oz. Bone-In Ribeye 65

8 oz. Flat Iron 28

Compound butter: (GF) 2 ea, 8 for flight

Truffle

Garlic Herb

Smokey Bleu Cheese

* Bourbon Maple Bacon

Chimichurri (VG)

FROM THE SEA

Shrimp and Grits 22

stone-ground heirloom grits, etouffee sauce, garlic cajun shrimp

Scallops^{GF} 34

truffle corn puree, sauteed exotic mushrooms, bacon lardons, seared u-10 scallops

Crab Stuffed Haddock 32

jumbo lump blue crab stuffing, buttery cracker topping, lemon dill beurre blanc, whipped potatoes, seasonal vegetable

Salmon^{GF} 30

honey lime glaze, creamy polenta, sweet corn & summer squash succotash

SIDES

Maple Bacon Brussels Sprouts^{GF} 12

Herb Roasted Fingerling Potatoes^{VG GF} 8

French Fries^{V GF} 6

Whipped Potatoes^{GF} 6

*** Sauerkraut Bacon Whipped Potatoes^{GF} 8**

Loaded Whipped Potatoes^{GF} 12
cheddar, bacon, scallions, sour cream

Mac & Cheese^V 12
cheddar & gruyere cheese, buttery cracker topping

Seasonal Vegetables^{V GF} 6
chef's selection

ENHANCEMENTS

6oz. Lobster Tail (GF) 20

Seared u-10 scallop (GF) 8

* Sautéed exotic mushrooms (GF) 6

Shrimp Skewer of 3 (GF) 12

Sautéed Onions (GF) 4

DESSERT

Flourless Chocolate Torte^{V GF 12}

raspberry coulis, whipped cream

Seasonal Cheesecake^{V 12}

house-made chef's selection

Crème Brûlée 12

vanilla bean crème brûlée, fresh berries

Towering Carrot Cake^{V 16}

dessert for 2 - this cake is HUGE

BOOZY COFFEE

Gimme S'more 12

Mozart Chocolate liqueur, Rumchata, fresh coffee, graham cracker rim, toasted marshmallows

Coffee by the Fireside 14

Knob Creek Straight Bourbon, Middle West Bourbon Cream, brown sugar simple syrup, fresh coffee, whipped cream

Toffee Coffee 12

Bailey's, butterscotch schnapps, caramel, fresh coffee, whipped cream

Nutty Buddy 12

Frangelico, Amaretto, Skrewball Peanut Butter Whiskey, Bailey's, fresh coffee, whipped cream

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