

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

Crab Cake 18
jumbo lump blue crab, cajun remoulade, dressed greens

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

The Wedge 12
iceberg lettuce, bacon, cherry tomato, crumbly blue, crispy onion straws, house-made balsamic and blue 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

Golden Harvest Salad^{V GF} 15
spring greens, arugula, pears, pomegranate arils, pepitas, spiced candied pecans, goat cheese, house-made maple apple cider vinaigrette

Protein Add ons:

6oz. chicken breast 8
4 oz. flat iron 2
shrimp (3) 12
6 oz. salmon 14

- * **Warm Shrimp & Crab Dip** 18
a creamy house-made dip – fresh lump blue crab & shrimp, sweet peppers, romano & aged cheddar cheese, buttery cracker topping; served with old bay dusted tortilla chips

Steamers^{GF} 12
one dozen steamed fresh little neck clams, drawn butter

Clams Provençal 16
one dozen fresh little neck clams prepared in a garlic butter & white wine sauce, served with crostini

Oysters on the Half Shell^{GF} 4 each
chef's selection raw oysters, traditional accoutrements

Shrimp Cocktail^{GF} 16
four jumbo shrimp, house-made cocktail sauce

ENTREES

- * **15oz. Pork Chop**^{GF} 42
double cut bone-in pork chop, warm maple dijon reduction, sauerkraut bacon whipped potatoes, seasonal vegetable

Wagyu Burger 20
fresh half-pound wagyu burger, brioche roll, lettuce, tomato, onion, smoked gouda, french fries

Roasted Half Chicken 28
slow roasted herbed young chicken, bourbon cider glaze, sauerkraut bacon whipped potatoes, seasonal vegetable

Roasted Cauliflower Steak^{VG GF} 20
flame roasted cauliflower steak, chimichurri, baked potato, seasonal vegetable

Brown Butter & Sage Alfredo 24
browned butter & sage alfredo, blistered garlic & herb tomatoes, shaved parmesan, served over linguine

FIRESIDE

By the River

STEAKS BY THE CUT

accompanied by choice of potato & seasonal vegetable

8 oz. Filet Mignon 52

14 oz. Prime NY Strip 48

* **24oz. Bone-In Ribeye 72**

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

fresh 6oz. salmon, toasted pecan crust, bourbon cider glaze, creamy polenta, roasted cider bacon brussels sprouts

* **Clams Over Linguine 26**

traditional white clam sauce over linguine, fresh little neck clams

SIDES

Cider Bacon Brussels Sprouts^{GF} 12

Baked Potato^{VG GF} 8

French Fries^{V GF} 6

Whipped Potatoes^{GF} 6

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

Loaded Baked Potato^{GF} 10
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

Shrimp Skewer [3] (GF) 12

* Sautéed exotic mushrooms^{VG} (GF) 6

Seared u-10 scallop (GF) 8

Sautéed Onions^{VG} (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

FIRESIDE
By the River

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