

\* **Crispy Pork Belly Bites**<sup>GF</sup> 15  
glazed in house-made bourbon BBQ sauce

**Warm Brie**<sup>V</sup> 14  
cranberries, candied spiced pecans, honey maple glaze, house-baked crostini

**Crab Cake** 22  
jumbo lump blue crab, cajun remoulade, dressed greens

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SOUPS

**French Onion Soup Au Gratin** 10  
gruyere & provolone cheese, house-baked croutons

**Soup Du Jour** 8

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SALADS

**Starter Salad**<sup>V</sup> 5  
spring greens, cherry tomato, onion, cucumber, house-made croutons

**Caesar Salad**<sup>V</sup> 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**<sup>GF</sup> 20  
grilled artisan romaine, seared 4oz. flat iron, roasted red peppers, sweet corn, avocado, red onion, smokey bleu cheese vinaigrette

**Golden Harvest Salad**<sup>V GF</sup> 15  
spring greens, arugula, pears, pomegranate arils, pepitas, spiced candied pecans, goat cheese, house-made maple apple cider vinaigrette

Protein Add ons:

6 oz. chicken breast 8  
4 oz. flat iron 12  
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**<sup>GF</sup> 18  
one dozen steamed fresh little neck clams, drawn butter

**Clams Provençal** 22  
one dozen fresh little neck clams prepared in a garlic butter & white wine sauce, served with crostini

**Oysters on the Half Shell**<sup>GF</sup> 4 each  
chef's selection raw oysters, traditional accoutrements

**Shrimp Cocktail**<sup>GF</sup> 16  
four jumbo shrimp, house-made cocktail sauce

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ENTREES

\* **15oz. Pork Chop**<sup>GF</sup> 42  
double cut bone-in pork chop, warm maple dijon reduction, sauerkraut bacon whipped potatoes, seasonal vegetable

**Wagyu Burger** 22  
fresh half-pound wagyu burger, char-grilled brioche roll, smoked gouda, lettuce, tomato, onion, pickles, french fries

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

**Roasted Cauliflower Steak**<sup>VG GF</sup> 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

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accompanied by choice of potato & seasonal vegetable

**8 oz. Filet Mignon 54**

*\*hand cut in house*

**\* 14 oz. Prime NY Strip 52**

*\*hand cut in house*

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

*\*hand cut in house*

**8 oz. Flat Iron 28**

Compound butter: (GF) 2 ea, flight 5

Truffle

Garlic Herb

Chimichurri (VG)

## FROM THE SEA

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**Scallops<sup>GF</sup> 38**

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<sup>GF</sup> 30**

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

**\* Clams Over Linguine 28**

traditional white clam sauce over linguine, fresh little neck clams

## SIDES

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**Cider Bacon Brussels Sprouts<sup>GF</sup> 12**

**Baked Potato<sup>VG GF</sup> 8**

**French Fries<sup>V GF</sup> 6**

**Whipped Potatoes<sup>V GF</sup> 6**

**\* Sauerkraut Bacon Whipped Potatoes<sup>GF</sup> 8**

**Loaded Baked Potato<sup>GF</sup> 10**  
cheddar, bacon, scallions, sour cream

**Mac & Cheese<sup>V</sup> 12**  
cheddar & gruyere cheese, buttery cracker topping

**Seasonal Vegetables<sup>V GF</sup> 6**  
chef's selection

## ENHANCEMENTS

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6oz. Lobster Tail 20

Garlic Shrimp Skewer<sup>GF</sup> [3] 12

**\* Sautéed exotic mushrooms VG 6**

Seared u-10 scallop (GF) 8

Sautéed Onions<sup>VG</sup> (GF) 4