

Screen Reader Menu



2347 W Genesee Rd
Baldwinsville, NY 13027

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Just The Beginning

STARTERS

Warm Bread 3

warm demi-baguette, house-made cinnamon
rosemary honey butter

* 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

* Crispy Pork Belly Bites^{GF} 17

glazed in house-made bourbon BBQ sauce

Baked Boursin 18

garlic & herb boursin cheese lightly breaded &
baked, topped with scallions & onion bacon jam;
served with toast points

Steamers^{GF} 18

one dozen steamed fresh little neck clams,
drawn butter

Oysters on the Half Shell^{GF} 4 each

chef's selection raw oysters, traditional
accoutrements

Shrimp Cocktail^{GF} 18

four jumbo shrimp, house-made cocktail sauce

SALADS

Caesar Wedge^V 14

artisan romaine wedges, shaved pecorino,
scallions, caesar dressing, house-made croutons

The Wedge 14

iceberg lettuce, bacon, cherry tomato, crumbly
blue, crispy shallots, house-made balsamic and
blue cheese dressings

Fireside Steak Salad^{GF} 24

grilled artisan romaine, seared 4oz. top sirloin,
roasted red peppers, sweet corn, avocado, red
onion, house smokey bleu cheese vinaigrette

*

add protein to your salad: chicken +8 | 6 oz. salmon +16
grilled garlic shrimp (3) +12 | 4oz. top sirloin +16

SOUPS

French Onion Soup Au Gratin 10

gruyere & provolone cheese, house-baked croutons

Soup Du Jour 8

chef's selection

Shrimp & Blue Crab Bisque 12

our house specialty

The Main Event

STEAKS BY THE CUT

hand-selected & always fresh; each cut is chosen for exceptional marbling, tenderness & flavor - accompanied by choice of potato & seasonal vegetable

8 oz. Center-Cut Filet Mignon 59

* 14 oz. Prime NY Strip 58

8 oz. Prime Top Sirloin 32

Compound butter +2

Black Truffle

Garlic Herb

ENHANCEMENTS

6oz. Cold Water Lobster Tail ^{GF} 30

Garlic Shrimp Skewer ^{GF} [3] 14

Sautéed Onions ^{VG GF} 6

* Sautéed Exotic Mushrooms ^{VG} 8

From The Sea

* Crab Stuffed Haddock 32

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

Salmon ^{GF} 32

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

Fireside Favorites

* Fireside Classic Burger 17

fresh half-pound steak brisket patty, char-grilled brioche roll, smoked gouda, lettuce, tomato, onion, pickles, home-made kettle chips. Substitute French Fries 2

Flame Grilled Fireside Chicken ^{GF} 24

Semi boneless half chicken marinated in a famous Cornell marinade flame grilled to perfection, topped with American whiskey bacon glaze. Served over mashed potatoes and seasonal vegetables

* 15oz. Pork Chop ^{GF} 46

double cut bone-in pork chop, warm maple dijon reduction, sauerkraut bacon whipped potatoes, seasonal vegetable

Roasted Cauliflower Steak ^{VG GF} 20

flame roasted cauliflower steak, roasted red pepper coulis, baked potato, seasonal vegetable

Roasted Garlic Alfredo ^V 24

traditional house-made roasted garlic alfredo served over linguine

Extras

* Cider Bacon Brussels Sprouts ^{GF} 12

Baked Potato ^{VG GF} 8

Loaded Baked Potato ^{GF} 10

Whipped Potatoes ^{V GF} 6

* Sauerkraut Bacon Whipped Potatoes ^{GF} 8

Side Salad 6

Side Caesar 6

French Fries ^{VG GF} 6

Seasonal Vegetables ^{V GF} 6

Mac & Cheese ^V 12

