

## *The Fireside Promise*

*At Fireside Grill, we are dedicated to bringing you Great Tasting Food, simply prepared using only the finest ingredients.*

*From "Certified Angus Beef" and Free-Range Chicken to Organic Greens, and Extra Virgin Olive Oil, we hand craft our specialties daily to provide you with food that is as good for you as it tastes.*



### *Why Certified Angus Beef?*

Renowned for its superior taste, tenderness and juiciness, only 8% of all meat produced in North America qualifies as being Certified Angus Beef®.

*Aging improves Flavor and Tenderness. At Fireside, we age our beef to a minimum of 30 days for filet mignon and 35 days for New York strip and sirloin.*

### *Grilling Over Wood*

*No other method enhances the flavor of the food as cooking with real wood. At Fireside, we use locally sourced, seasoned oak logs.*

## STARTERS

### Today's Soup

Ask your server for selections \$3.95

### Spinach Artichoke Dip

Fresh spinach, artichokes, sun dried tomatoes, white cheddar, parmesan and flatbread crisp \$7.50

### Grilled Jumbo Wings

Dry Rubbed with our in-house spice blend, served with your choice of sauce: Sriracha or balsamic glaze \$7.95

### Grilled Shrimp Skewers

Six large shrimp lightly seasoned and grilled with a savory sweet and sour apricot glaze and napa slaw \$7.95

### Chicken Satay

Chicken tenders in a curry marinade with cucumber salad, red onion relish and a sweet and sour red chili sauce \$6.50

## SALADS

Add Shrimp Skewers \$4.95, Grilled Chicken Breast \$3.50,  
Grilled Salmon Filet \$4.95, Ahi Tuna \$6.95

**Fireside House** Organic greens, sun dried cherries, sliced almonds, grape tomatoes and balsamic vinaigrette \$6.25

**Caesar** Romaine lettuce, grape tomatoes, homemade flatbread crisp and parmesan cheese in a creamy Caesar dressing \$6.95

**Spinach and Blue** Baby spinach tossed with apple-wood smoked bacon, almonds, pears, grape tomatoes and blue cheese in a creamy roasted garlic-Dijon dressing \$7.95

**Oven Roasted Salmon Salad** Salmon filet with organic greens, crumbled goat cheese and a caramel orange and ancho vinaigrette \$11.50

## WOOD GRILLED

Add a Side House or Caesar Salad for \$3.50

### Grilled Chicken Breast

Marinated in herbs, virgin olive oil and garlic, grilled and served with roasted chicken demi glaze and cheddar mash \$9.25

### Grilled Salmon\*

With soffritto rice and a white wine butter sauce \$10.95

### Combo Grill

Chicken breast and chorizo sausage with cheddar mash \$10.50

### Baby Back Ribs -- Half a Rack

With our house made Jerk BBQ sauce and cheddar mash \$12.95

### Grilled Sirloin\*

"Certified Angus Beef" with garlic butter and cheddar mash \$12.95

## ENDLESS LUNCH SOUP, SALAD & BREAD \$8.95

Endless Soup — Choice of Soups *Ask your server for selections*

Endless Salad — Choice of Your Favorite:

**House** – *Organic greens, sun dried cherries, sliced almonds, grape tomatoes and balsamic vinaigrette*

**Caesar** – *Romaine lettuce, grape tomatoes, parmesan cheese in a creamy Caesar dressing*

**Spinach and Blue** – *Baby spinach tossed with apple-wood smoked bacon, almonds, pears, grape tomatoes and blue cheese in a creamy roasted garlic-Dijon dressing*

Top Your Salad With: *Shrimp Skewers \$4.95*

*Grilled Chicken Breast \$3.50*

*Grilled Salmon Filet \$4.95*



## SPECIALITIES

### Ahi Tuna\*

*Sesame crusted, seared rare and sliced with wasabi plum sauce, vermicelli noodle salad and sriracha sauce \$10.50*

### Quesadilla



*Wood grilled natural chicken breast, Black Forest ham, red onions, Vermont cheddar and red chili aioli \$7.75*

### Tilapia Taco

*Two flour tortillas, pan seared fresh tilapia, Vermont cheddar cheese, Napa slaw, pickled red onion, drizzle with ancho aioli and sriracha sauce, served with soffrito rice \$ 8.25*

### Fireside Pot Roast

*Slow braised "Certified Angus Beef" chuck roast, mushrooms and vegetables in a red wine sauce on our cheddar mash \$10.95*



**Items with less than 600 calories**

*\*This item cooked to order.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## FLATBREADS

### Grilled Chicken

*Wild Mushrooms, four cheese blend and our sun dried tomato pesto \$9.95*

### Steak and Cheese Flatbread

*Sliced "Certified Angus Beef" sirloin, caramelized onions, Vermont cheddar and merlot demi glace \$10.95*

### Wild Mushroom

*Sun dried tomato pesto and fontina cheese \$9.50*

### Chorizo Sausage

*Bell peppers, vine ripe marinara and four cheese blend \$9.95*

### Four Cheese

*Vine ripe marinara and four cheeses \$8.50*

## HALF FLAT AND SALAD

*Your choice of side House, Caesar or a bowl of soup of the day with half flatbread*

**Grilled Chicken** \$8.95

**Wild Mushroom** \$8.75

**Chorizo Sausage** \$8.95

**Four Cheese** \$8.50

## SANDWICHES

*Your favorite meats and cheeses with special spices and seasonings are layered in our flatbread and roasted until they are crispy on the outside and hot and bubbly on the inside. Served with a side of Napa Slaw*

*Add a Side House or Caesar Salad for \$3.50*

### Smoked Turkey

*Smoked turkey, fontina cheese, tomatoes, basil and sun dried tomato pesto \$8.25*

### Chicken and Bacon

*Sliced chicken breast with apple-wood smoked bacon, caramelized onions, Vermont Cheddar and red chili aioli \$8.75*

### Roasted Vegetables and Fontina Cheese

*Roasted bell peppers, zucchini, red onion, and wild mushroom with fontina cheese and red chili aioli \$7.95*

### Grilled Steak Sandwich

*Sliced "Certified Angus Beef" sirloin, merlot demi glace, bell peppers, caramelized onions, Vermont Cheddar and red chili aioli \$10.75*

### Burger\*


*"Certified Angus Beef" chuck, apple-wood smoked bacon, Vermont white cheddar, shaved red onion, tomato and lettuce on a toasted bun, roasted potatoes and napa slaw \$10.95*

### Portobello Burger

*Two grilled Portobello mushrooms, Vermont white cheddar, shaved red onion, tomato and lettuce, red chili aioli on a toasted bun, roasted potatoes and napa slaw \$10.00*

## PASTAS AND BOWLS

*Add a Side House or Caesar Salad for \$3.50*

Angel Hair Pomodoro 


*Vine ripe tomatoes, crushed garlic and basil, sautéed in Virgin olive oil with angel hair pasta \$10.25*

Chicken Portobello

*Chicken breast, portobello mushrooms in a Romano cream sauce with fettuccine \$11.95*

Fettuccine and Meatballs

*Hand made with angus beef, pork and parmesan served in a vine ripe marinara with a pizza crisp \$11.50*

Chicken Teriyaki Bowl 

*All natural chicken tenderloins, with wok vegetables in house made teriyaki sauce over jasmine rice 10.95*



**Items with less than 600 calories**

## KID'S — \$6.95

*Served with drink, choice of house salad or cinnamon apples plus ice cream*

Four Cheese Pizza

Chicken Pizza

Quesadilla with Chicken and Cheddar

Rotini Pasta with Marinara or White Cheese Sauce

Grilled Chicken and Rice

Grilled Shrimp Kabob and Rice (add \$2.00)

## DESSERTS

A Sampling of Delectable Desserts: \$3.25 each

*Key Lime Pie*

*Cream Brulee*

*Chocolate Raspberry Cake*

*Amarino Cherries with Chocolate Mousse*

*Chocolate Cheesecake with Chocolate Chips*

*White Chocolate Mousse with Dark Chocolate Shavings*

*Pistachio and Almond Mousse*

*Apple Streusel*

Ice Cream

*French vanilla, chocolate or raspberry sorbet \$4.95*

## SPECIALTY DRINKS

Strawberry-Banana Smoothie \$4.25

Mango-Pineapple Smoothie \$4.25

### Sparkling Kir

*Champagne and Raspberry Liqueur \$7*

### The Bellini

*Champagne, Peach Schnapps, a splash of orange juice and pureed peaches \$7*

### White Orchid

*Absolut Citron Vodka, Ginger Liqueur and White Cranberry Juice \$9*

### The Top Shelf Margarita

*Hand shaken with Cuervo Gold Tequila, fresh lime and Grand Marnier \$8*

### Double Berry Margarita

*Traditional frozen margarita blended with strawberries and served with a side car of raspberry liqueur \$8*

### Hibiscus Margarita

*Hand Shaken with Cuervo Gold, Orange Liqueur & Rhubarb Syrup \$9*

### Cucumber Cocktail

*Hendrick's Gin, Elderflower Liqueur & Cranberry Juice \$9*

### Super Fruit

*Veev Acai Liqueur, Stolich Blueberry Vodka & Lemonade \$8*

### Mojito

*Bacardi Silver Rum, fresh mint, lime, simple syrup and club soda \$7*

### Coconut Mojito

*Traditional Mojito with Malibu Rum \$7*

### Brazilian Mojito

*Brazilian Cachaca, fresh mint, lime, organic cane sugar and club soda \$7.25*

### Pineapple Mojito

*Traditional Mojito with pineapple juice \$7*

### White Kosmo

*Tito's Handmade Vodka, white cranberry juice, triple sec and club soda \$8*

## ❖ COFFEE DRINKS ❖

*Fireside Coffee* Bailey's Irish Cream, Godiva Chocolate Liqueur, Seattle's Best Coffee and whipped Cream \$8

*Irish Coffee* Jameson's Irish Whisky, Brown Sugar, Seattle's Best Coffee and Whipped Cream \$8

*Spanish Coffee* Kahlua, Brandy, Espresso and Whipped Cream \$8

*Iced Java* Chilled latte with your choice of a sidecar of Kahlua, Baileys or DiSoranno, topped with whipped cream and shaved chocolate \$8

*Espresso - Cappuccino - Café Latte - Café Mocha*