

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, 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.

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

Lobster Bisque

Lobster meat, lobster stock, cream and sherry \$6.95

Grilled Jumbo Wings

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

Ahi Tuna*

Sesame crusted, seared rare and sliced with vermicelli noodle salad, wasabi plum and sriracha sauces \$10.95

Quesadilla

Wood grilled natural chicken breast, Black Forest ham, red onions, Vermont cheddar and red chili aioli \$7.95

Grilled Shrimp Skewers

Six large shrimp lightly seasoned and grilled with a savory sweet and sour apricot glaze and napa slaw \$8.25

Spinach Artichoke Dip

Fresh spinach, artichokes, sun dried tomatoes, white cheddar, parmesan and flatbread crisp \$7.95

Chicken Satay

Chicken tenders in a ginger-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 \$6.95

Spinach and Bleu

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

Fireside Wedge Salad

Romaine heart, blue cheese, apple-wood smoked bacon, tomato and garlic-Dijon dressing \$6.95

Oven Roasted Salmon Salad*

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

PASTAS

ADD A SIDE HOUSE OR CAESAR SALAD FOR \$3.50

Chicken Portobello

Natural chicken breast, portobello mushrooms in a Romano cream sauce with fettuccine \$13.75

Angel Hair Pomodoro

Vine ripe tomatoes, garlic and basil, sautéed in extra Virgin olive oil with angel hair pasta \$11.95

Fettuccine and Meatballs

Hand made with Angus beef, pork and parmesan served in a vine ripe marinara with a pizza crisp \$13.95

Shrimp and Scallops in Lobster Sauce

Large shrimp, sea scallops and asparagus, sautéed in lobster cream sauce, with fettuccine \$17.95



Items with less than 600 calories

***This item may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

WOOD GRILLED STEAK AND CHICKEN

ADD A SIDE HOUSE OR CAESAR SALAD FOR \$3.50

Free Range Chicken Breast

Marinated in herbs, extra Virgin olive oil and garlic, grilled with roasted chicken demi glace, served with sautéed baby spinach and bacon and cheddar mash \$15.95

New York Strip*

10 oz "Certified Angus Beef" center cut, grilled with garlic herb butter, served with cheddar mash and grilled vegetables \$24.95

Mixed Grill

Natural chicken breast, chorizo sausage and two ribs with cheddar mash and grilled vegetables \$15.95

Filet Mignon*

7 oz "Certified Angus Beef" grilled with garlic herb butter, served with asparagus and cheddar mash \$26.95

Grilled Sirloin*

"Certified Angus Beef" with garlic herb butter, cheddar mash and grilled vegetables \$15.50

Filet Merlot*

"Certified Angus Beef" petite filet served with a grilled portobello mushroom, caramelized onions, cheddar mash and a merlot wine demi glace \$18.95

Bistro Sirloin*

"Certified Angus Beef" marinated in herbs and extra-virgin olive oil with roasted potatoes, asparagus, grape tomatoes, sautéed shallots and brown butter mignonette sauce \$15.95

ADD MELTED BLEU CHEESE \$1.50; THREE GRILLED SHRIMP \$3

SEAFOOD

ADD A SIDE HOUSE OR CAESAR SALAD FOR \$3.50

Seafood Riviera

Shrimp, sea scallops, codfish and mussels, a cream-tomato and wine broth with julienne vegetables and bliss potatoes \$18.95

Tilapia and Crab

Tilapia lightly breaded and pan sautéed, lump crab meat over soffrito rice, asparagus and vine ripe tomato sauce \$16.95

Salmon Teriyaki*

Oven roasted salmon filet, soy-ginger marinade, sliced almonds, wok-seared vegetables in light teriyaki sauce and jasmine rice \$16.95

Grilled Mahi and Shrimp*

Mahi filet topped with shrimp in a tomato-basil butter sauce, with roasted potatoes and grilled vegetables \$16.95



Items with less than 600 calories

SPECIALTIES

ADD A SIDE HOUSE OR CAESAR SALAD FOR \$3.50

Tilapia Tacos

Three 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 \$ 11.95

Fireside Pot Roast

"Certified Angus Beef" chuck steak, slowly braised with wild mushrooms, potatoes and baby carrots in a garlic-tomato brown sauce \$15.95

Baby-Back Ribs

With our home-made jerk BBQ — Your choice of cheddar mash or grilled vegetables \$19.95

Burger*

"Certified Angus Beef" (8 oz.), apple-wood smoked bacon, Vermont white cheddar, shaved red onion, tomato and lettuce on a toasted bun, roasted potatoes and napa slaw \$11.75

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

WHITE AND ROSÉ WINES

Stival 2010 Pinot Grigio, Veneto, Italy	\$6.95	\$24
Tommasi 2010 Pinot Grigio, Veneto, Italy	\$10.95	\$42
A to Z 2010 Pinot Gris, Willamette Valley, Oregon	\$9.95	\$37
Carta Vieja 2011 Chardonnay, Central Valley, Chile	\$6.25	\$22
Stephen Vincent 2010 Chardonnay, Central Coast, California	\$7.95	\$28
Annabella 2010 Chardonnay, Napa Valley, California	\$9.75	\$35
Carta Vieja 2011 Sauvignon Blanc, Central Valley, Chile	\$6.25	\$22
Kenwood 2010 Sauvignon Blanc, Sonoma, California	\$8.25	\$29
Boutari 2010 Moschofilero, Mantinia, Greece	\$9.75	\$35
Chateau Ste. Michelle 2010 Riesling, Columbia, Washington	\$6.95	\$23
Pine Ridge 2011 Chenin Blanc-Viognier, Central Coast, California	\$8.95	\$32
Albemarle 2010 Rosé, Charlottesville, Virginia	\$6.95	\$23
Barboursville Rosato, Sweet Rosé, Barboursville, Virginia	\$6.95	\$23
Corbett Canyon White Zinfandel, Central Coast, California	\$5.95	
Segura Viudas Sparkling Brut Cava, Cataluña, Spain	\$6.50	\$25

RED WINES

Fat Cat 2010 Pinot Noir, Napa Valley, California	\$8.50	\$32
Hinman 2008 Pinot Noir, Willamette Valley, Oregon	\$10.95	\$42
Carta Vieja 2011 Merlot, Central Valley, Chile	\$6.25	\$22
Fog Bank 2009 Merlot, Paso Robles, California	\$7.95	\$28
Cline Cashmere 2010 Rhone-Style, Paso Robles, California	\$10.50	\$39
Naiara 2009 Malbec, Mendoza, Argentina	\$9.75	\$36
Carta Vieja 2010 Cabernet Sauvignon, Central Valley, Chile	\$6.25	\$22
Sycamore Lane 2010 Cabernet Sauvignon, Napa Valley, California	\$6.25	\$22
Estancia 2008 Cabernet Sauvignon, Paso Robles, California	\$10.25	\$38
Penfolds 2009 Shiraz, Koonunga Hill, Australia	\$7.25	\$25
Red Diamond 2008 Shiraz, Washington State	\$7.95	\$28
Spann Vineyards Betsy's Backacher, Sonoma, California	\$10.95	\$42
San Vito 2009 Organic Chianti, Tuscany, Italy	\$7.95	\$28

Please Check our Reserve List for Additional Wines

DRAFT BEER

Black & Tan	\$5.50
Blue Moon Belgian Ale	\$5.25
Bud Light	\$3.75
Flying Dog Pale Ale	\$5.65
Guinness Stout	\$5.65
Miller Lite	\$3.75
New Belgium Fat Tire	\$5.65
Port City Monumental IPA	\$5.50
Seasonal Draft Beer	

BOTTLED BEER

Bells Two Hearted IPA	\$5.50
Budweiser	\$3.95
Budweiser Light	\$3.95
Clausthaler, non-alcoholic	\$3.95
Coors Light	\$3.95
Corona	\$4.95
Dogfish Head Raison D'être	\$5.95
Heineken	\$4.95
Michelob Ultra	\$3.95
Miller Light	\$3.95
Sam Adams Lager	\$4.95
Stone Brewing Arrogant Bastard Ale (22oz)	\$11.95

FLATBREADS

Our Pizza, thin and crispy, hand stretched. Add a Side House or Caesar Salad for \$3.50

Grilled Chicken Breast Wild mushrooms, four cheese blend and our sun dried tomato pesto \$10.50

Steak and Cheese Sliced "Certified Angus Beef" sirloin, caramelized onions, Vermont cheddar and demi glace \$11.25

Wild Mushroom Sun-dried tomato pesto and fontina cheese \$10.50

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

Four Cheese Vine ripe marinara and fresh basil \$9.25

OVEN-ROASTED FLATBREAD SANDWICHES

Your favorite meats and cheeses with special spices and seasonings are layered in our flatbread and roasted in our wood fired oven until they are crispy on the outside and hot and bubbly on the inside. Served with a side of napa slaw

Smoked Turkey

Smoked turkey, vine ripe tomatoes, fresh basil, fontina cheese and sun dried tomato pesto \$9.50

Chicken and Bacon

Sliced grilled chicken breast with apple-wood smoked bacon, caramelized onions, Vermont Cheddar and red chili aioli \$9.75

Roasted Vegetables and Fontina Cheese

Roasted red bells, zucchinis, red onions and wild mushrooms with fontina cheese and sun dried tomato pesto \$8.50

Grilled Steak

Sliced "Certified Angus Beef" sirloin, merlot demi glace, bell peppers, caramelized onions, Vermont Cheddar and red chili aioli \$11.25

KID'S — \$6.95

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

Four Cheese Pizza

Quesadilla with Chicken and Cheddar

Chicken Pizza

Rigatoni Pasta with Marinara or White Cheese Sauce

Grilled Chicken and Rice

Grilled Shrimp Kabob and Rice (add \$2.00)

SIDES

Asparagus in Garlic Butter \$4.50

Cheddar Mash \$3.50

Oven Roasted Potatoes \$3.50

Roasted Vegetables \$4.00

Soffrito Rice \$3.75

Jasmine Rice \$3.00

Baby Spinach and Applewood Bacon \$4.00

DESSERTS

Tapas Style Delectable Desserts: \$3.25 each

Key Lime Pie

Cream Brûlée

White Chocolate Mousse

Pistachio Mousse

Apple Streusel

Chocolate Cheesecake with Chocolate Chips

Layered Chocolate Raspberry Cake

Ice Cream

French vanilla, chocolate or raspberry sorbet with whipped cream \$4.95

✧ MARTINIS ✧

- Fireside Manhattan** Woodford Reserve Bourbon, Sweet Vermouth & Sundried Cherry \$9
- White Orchid** Absolut Citron Vodka, Ginger Liquor and White Cranberry Juice \$9
- Raspberry Martini** Stoli Razberi Vodka, Black Raspberry Liquor, Triple Sec and Cranberry Juice \$8
- Pacific Peachy Keen** Tito's Handmade Vodka, Peach Schnapps, Cranberry & Pineapple Juice \$8
- Mango Madness** Tito's Handmade Vodka, Mango Nectar and a Splash of Pineapple \$8
- Lemon Drop** Absolut Citron, Fresh Lemon Juice, Simple Syrup and a Sugar Crusted Rim \$9
- White Kosmo** Tito's Handmade Vodka, White Cranberry Juice, Triple Sec and Club Soda \$8
- Chai Tea'ni** Myer's Dark Rum, Ginger & Cinnamon Liqueurs, Black Tea, Cream & a Dash of Cardamom \$9
- Chocolate Desire** Three Olives Chocolate Vodka, Dark Godiva Chocolate Liqueur, Half & Half and Hershey's Syrup \$9

✧ COCKTAILS ✧

- Cucumber Cocktail** Hendrick's Gin, Elderflower Liqueur & Cranberry Juice \$9
- Super Fruit** Veev Acai Liqueur, Stoli Blueberry Vodka & Lemonade \$8
- Gin Rickey** Blue Coat American Dry Gin, Lime, Agave Nectar & Splash of Soda \$8
- Brazilian Mojito** Brazilian Cachaça, Fresh Mint, Lime, Organic Cane Sugar and Club Soda \$7.25
- Mojito** Bacardi Silver Rum, Fresh Mint, Lime, Organic Cane Sugar and Club Soda \$7
- Pineapple Mojito** Traditional Mojito with Pineapple Juice \$7

✧ MARGARITAVILLE ✧

- The Top Shelf** Hand Shaken with Cuervo Gold Tequila, Fresh Lime and Grand Marnier \$8
- Hibiscus Margarita** Hand Shaken with Cuervo Gold, Orange Liqueur & Rhubarb Syrup \$9
- Double Berry Margarita** Traditional Frozen Margarita Blended with Strawberries and Served with a Side Car of Raspberry Liqueur \$8

✧ WINE FLIGHTS ✧

Three samples of some of our favorite wines

<p>Vibrant Whites \$11 Boutari 2010 Moschofilero, Greece A to Z 2010 Pinot Gris, Oregon Tommasi 2010 Pinot Grigio, Italy</p>	<p>Southern Hemisphere Reds \$10 Carta Vieja 2011 Merlot, Chile Penfolds 2010 Shiraz, Australia Naira 2008 Malbec, Argentina</p>
<p>Chardonnays \$10 Carta Vieja 2011 Chardonnay, Chile Stephen Vincent 2010 Chardonnay, California Annabella 2010 Chardonnay, California</p>	<p>West Coast Reds \$11 Cline 2010 Rhone Blend, California Fog Bank 2009 Merlot, California Red Diamond 2008 Shiraz, Washington State</p>

✧ 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