

FIRESIDE

grill

STARTERS

GARLIC BREAD | 7 ^{CP}

House-garlic bread soaked with garlic, shallots, crawfish, butter, parsley and parmesan cheese

SPICY FRIED GREEN BEANS | 8 v

Deep fried served with wasabi ranch and chipotle dipping sauces

ONION RINGS | 9 v ^{CP}

Buttermilk-marinated sweet onions fried with southern-style breading, served with ranch

PHILLY STREET FRIES | 9

Fries with caramelized onions and Philly meat, topped with Cheez Whiz® and cheddar cheese

GREEN CHILE QUESO & CHIPS | 7

Green chile queso, served with tortilla chips

T-TOWN NACHOS | 12 ^{CP}

Pork carnitas or enchilada chicken, topped with green chile queso, black beans, shredded cheddar cheese, shredded lettuce, diced tomatoes, sour cream and cilantro

BUFFALO WINGS | 11

Classic buffalo wings, carrot and celery slaw, served with ranch or chunky blue cheese

SMOKED SALMON DIP | 12.5

Honey-smoked salmon, cream cheese, capers, red onion, lemon, served with crostini

THE BORDER COCKTAIL | 13 GF ^{CP}

Jumbo shrimp served with South of the Border cocktail sauce, tortilla chips, avocado, lime and cilantro

SOUP OF THE DAY /CHILI

Cup | 5 — Bowl | 8

SALADS

ADD CHICKEN BREAST | 4

SUBSTITUTE SHRIMP | 5 SALMON | 8

THE SOUTH | 14 GF

Grilled breast of chicken, mixed greens, cut romaine, pineapple, strawberry, candied pecans, goat cheese and house vinaigrette

HAIL CAESAR | 14

Grilled breast of chicken on a bed of crisp romaine, creamy Caesar dressing, parmesan and house-made croutons

HONEY SMOKED SALMON COBB | 15 GF

Honey smoked salmon with baby greens, English cucumbers, radish, eggs, bacon, avocado and creamy dill ranch dressing

SANDWICHES

ALL SANDWICHES COME WITH FRIES. SUBSTITUTE SOUP OR SALAD | 1 ONION RINGS | 2

THE CUBAN JUAN | 12

Pulled pork, ham, pickles, swiss cheese and Dijon mustard on ciabatta

FIRESIDE GRILLED CHEESE | 9 v ^{CP}

White cheddar cheese curds, white American cheese, cheddar cheese, chipotle mayo, stuffed between grilled sourdough bread

GENO OR PAT | 12

Shredded beef, sautéed onions, Cheez Whiz® or white American cheese on a hoagie roll

SOUTHERN REUBEN | 13 ^{CP}

Corned beef, sriracha sauerkraut, swiss cheese and spicy remoulade sauce

*CHICKEN CLUB SANDWICH | 12

Grilled or crispy breast of chicken with Applewood smoked bacon, Wisconsin cheddar, lettuce, tomato and onion with chipotle mayo

MEATLOAF SANDWICH | 12

House-made meatloaf with ketchup glaze, served on grilled jalapeño-cornbread

*THE STANDBY | 11

Chicken fried steak on a potato bun with white American cheese, lettuce, tomato and onion

*BLACKENED MAHI SANDWICH | 13 ^{CP}

Cajun seasoned mahi mahi, blackened with remoulade sauce, lettuce, tomato and onion

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE. * CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

GF—GLUTEN FREE V—VEGETARIAN

^{CP} CHEF'S PICK

FIRESIDE

grill

BURGERS

ALL BURGERS COME WITH FRIES. SUBSTITUTE SOUP OR SALAD | 1 ONION RINGS | 2

***CHEESEBURGER | 11**

Black Angus burger with cheddar, spring mix, tomato and onion
Add Applewood smoked bacon | 2

***GOLD RUSH BURGER | 12** 

Black Angus burger topped with fried cheese curds,
cheddar cheese, pickles, spring mix and chipotle mayo

***THE CRAFT BURGER | 13** 

Black Angus burger crusted in cracked black
pepper with spring mix, special seasoning, onion
rings and house blue cheese dressing

THE IMPOSSIBLE BURGER | 14 v

Plant-based burger served with traditional fixings

***THE DOBERMAN | 13**

Black Angus burger seasoned with spicy house red chile seasoning, topped with
Hatch green chiles, grain mustard, candied onions,
smoked cheddar, spring mix and pickles

ENTRÉES

***CORNMEAL CRUSTED CATFISH | 15**

Fried Catfish with smoked corn tartar sauce
and coleslaw, served with fries
Add fried shrimp | 6

***GIN AND JUICE SALMON | 23 GF**

Seared salmon with an orange gin glaze, served
with lemon-almond basmati rice and broccolini

***SMOKED RIBEYE | 29 GF** 

12oz steak lightly smoked then grilled, served with garlic
butter, and your choice of house salad or baked potato
Add shrimp scampi | 10

***HAND CUT FILET | 30 GF**

8oz choice cut tenderloin of beef, grilled to your liking,
served with garlic butter, house salad and baked potato

***SEARED CHICKEN POBLANO | 19**

Seared breast of chicken, caramelized onions,
browned potatoes, poblanos and corn cream

***SHRIMP SCAMPI AND LINGUINI | 20** 

Sautéed with white wine and served on a bed of
linguini with garlic, shallots and shrimp

***SHRIMP AND GRITS | 20** 

Jumbo shrimp marinated in Louisiana-style spices, served on
southern cheesy grits, with tomato, spinach, bacon and
house-made garlic bread

MEATLOAF | 18

House-made meatloaf with ketchup glaze, served with mashed
potatoes and brussels sprouts

***CHICKEN FRIED STEAK | 16**

Flash-fried and smothered with peppered cream
gravy, mashed potato and brussels sprouts

***PORTERHOUSE PORK CHOP | 18 GF** 

Grilled to perfection, served with peach compote
and Applewood Bacon potato smashed hash

SOONER POT ROAST | 20

Served with mashed potatoes and broccolini

STACKED CHICKEN AND CHEESE ENCHILADAS | 14

Blue corn enchiladas stacked with seasoned chicken,
shredded cheddar and jack cheese, New Mexico Hatch
red or green chiles, poblano rice and black beans
Add Fried Egg | 1

***CHERRY WOOD SMOKED CHICKEN | 16 GF**

Half-chicken smoked with cherry wood, served with
cherry barbeque sauce, baked potato and green beans

SIDES

FRIES | 4

MASHED POTATO | 4

BAKED POTATO | 4

LOADED BAKED POTATO | 5

With bacon, butter, sour cream, green onions and cheese

POBLANO RICE | 4

LEMON-ALMOND BASMATI RICE | 4

BROCCOLINI | 4

FRIED BRUSSELS SPROUTS | 5

SAUTÉED GREEN BEANS | 4

SAUTÉED MUSHROOMS | 5

SOUTHERN CHEESY BACON GRITS | 5

HOUSE OR CAESAR SALAD | 5

SOUP OF THE DAY /CHILI

Cup | 5 — Bowl | 8

DESSERTS

COOKIES AND CREAM | 6

Skillet chocolate chip walnut cookie with vanilla
bean ice cream and caramel sauce

LEMON-RASPBERRY BREAD PUDDING | 7

House-made with vanilla bean crème anglaise

BOURBON AND COMPANY | 7

House-made bourbon pecan pie, served with vanilla ice cream

DREAMSICLE CHEESECAKE | 8

Sweet orange flavor, inspired by a delicious summer treat.

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 CHEF'S PICK