

FIRESIDE

grill

STARTERS

GARLIC BREAD | 7

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

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

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

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 | 5

SUBSTITUTE SHRIMP OR SALMON | 5

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

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

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

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

 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 ^{CP}

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

***THE CRAFT BURGER** | 13 ^{CP}

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} ^{CP}

12oz steak lightly smoked then grilled, served with
garlic butter, house salad and 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 ^{CP}

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

***SHRIMP AND GRITS** | 20 ^{CP}

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} ^{CP}

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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^{CP} CHEF'S PICK

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