

FIRESIDE

grill

IN-ROOM LUNCH AND DINNER MENU

Room Chef Stephen Voit | Sous Chef Nathan Hill | Sous Chef Breanna Shirley

S T A R T E R S

FRIED CHEESE | 14 ^{CP}

Mozzarella, cream cheese and goat cheese, breaded and fried golden, served with house-made marinara and crostini

SPICY FRIED GREEN BEANS | 11 v

Deep fried served with wasabi ranch and chipotle dipping sauces

PHILLY STREET FRIES | 13

Fries with caramelized onions and Philly meat, topped with shredded cheese and queso

GREEN CHILE QUESO & CHIPS | 10 ^{CP}

Green chile queso, served with tortilla chips

T-TOWN NACHOS | 16

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

SMOKED SALMON DIP | 16

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

SPINACH AND ARTICHOKE DIP | 13 v ^{CP}

Spinach and artichokes with cream cheese, parmesan cheese, creole seasoning, served with naan bread

SOUP OF THE DAY /CHILI

Cup | 8 — Bowl | 10

S A L A D S

ADD CHICKEN BREAST | 6

SUBSTITUTE SHRIMP OR SALMON | 8

THE SOUTH | 18 ^{CP}

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

HAIL CAESAR | 17

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

HONEY SMOKED SALMON COBB | 19 GF

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

CITRUS-HONEY SALAD | 17

Grilled breast of chicken, mixed greens tossed in a honey vinaigrette, mandarin oranges, toasted almonds, grape tomatoes, diced red onions and shredded carrots

E N T R É E S

CORNMEAL CRUSTED CATFISH | 19 ^{CP}

ADD FRIED SHRIMP | 10

Fried Catfish with smoked corn tartar sauce and coleslaw, served with fries

Try it with Billionaire Bloody Mary

GIN AND JUICE SALMON | 29 GF

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

Try it with Clos Du Bois® Chardonnay

*SMOKED RIBEYE | 43 GF

ADD FRIED SHRIMP OR SHRIMP SCAMPI | 10

12oz steak lightly smoked then grilled, served with garlic butter, house salad and baked potato

Try it with J Lohr Cabernet

available after 5PM

*HAND CUT FILET | 43 GF

ADD FRIED SHRIMP OR SHRIMP SCAMPI | 10

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

Try it with Meiomi® Pinot Noir

available after 5PM

CHICKEN AND ROASTED VEGETABLE POT PIE | 17 ^{CP}

A southern classic of chicken and roasted vegetables with a top and bottom crust

SHRIMP SCAMPI AND LINGUINI | 25

Shrimp sauteed with garlic, shallots, white wine, lemon, cream, butter on a bed of linguini

Try it with Kim Crawford Sauvignon Blanc

SHRIMP AND GRITS | 25 ^{CP}

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

Try it with Villa Pozzi Moscato

MEATLOAF | 21

House-made meatloaf topped with a ketchup glaze, served with mashed potatoes and green beans

Try it with Blackstone® Merlot

CHICKEN FRIED STEAK | 20

Flash-fried and smothered with peppered cream gravy, mashed potatoes and green beans

FIRESIDE PORK CHOP | 21 GF

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

Try it with Beringer White Zinfandel

SOONER POT ROAST | 22

Served with mashed potatoes and broccolini

STACKED CHICKEN AND CHEESE ENCHILADAS | 17 ^{CP}

ADD FRIED EGG | 2

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

S A N D W I C H E S

ALL SANDWICHES COME WITH FRIES

SUBSTITUTE SOUP OR SALAD | 4

THE CUBAN JUAN | 16 ^{CP}

Pulled pork, ham, pickles, Swiss cheese, Dijon mustard, served on ciabatta

FIRESIDE GRILLED CHEESE | 11 v

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

PHILLY | 16 ^{CP}

Shredded beef, sautéed onions, provolone or American cheese, served on a hoagie roll

SOUTHERN REUBEN | 17

Corned beef, sriracha sauerkraut, Swiss cheese, Thousand Island dressing, served on rye bread

CHICKEN CLUB SANDWICH | 17 ^{CP}

Grilled or crispy breast of chicken, Applewood smoked bacon, Wisconsin cheddar, lettuce, tomato, onion, chipotle mayo, served on a brioche bun

MEATLOAF SANDWICH | 15

House-made meatloaf topped with a ketchup glaze, lettuce, tomato, served on grilled sour dough bread

BLACKENED MAHI SANDWICH | 18

Cajun seasoned mahi mahi, blackened with mayonnaise, lettuce, tomato, onion, served on a brioche bun

FIRESIDE CHICKEN STRIP SANDWICH | 15

Chicken strips tossed in a house-made sauce with BBQ sauce, hot sauce, topped with provolone and shredded cheddar cheese, served on a brioche bun

B U R G E R S

ALL BURGERS COME WITH FRIES

SUBSTITUTE SOUP OR SALAD | 4

CHEESEBURGER | 15

ADD APPLEWOOD SMOKED BACON | 3

Black Angus burger with American cheese, lettuce, tomato, onion, served on a brioche bun

Try it with Shiner® Bock

GOLD RUSH BURGER | 16

Black Angus burger topped with fried cheese curds, cheddar cheese, pickles, lettuce, tomato, onion, chipotle mayo, served on a brioche bun

THE DOBERMAN | 17 ^{CP}

Black Angus burger seasoned with spicy house red chile seasoning, topped with Hatch green chiles, grain mustard, candied onions, cheddar, lettuce, tomato, onion, pickles, served on a brioche bun

BACON MUSHROOM SWISS BURGER | 17

Angus patty topped with fresh sautéed mushrooms, Applewood smoked bacon, Swiss cheese, lettuce, tomato, onion, pickles, served on a brioche bun

THE IMPOSSIBLE BURGER | 16 v

Plant-based burger served with traditional fixings, served on a brioche bun

S I D E S

FRIES | 6

MASHED POTATO | 6

BAKED POTATO | 5

LOADED BAKED POTATO | 7

bacon, butter, sour cream, green onions and cheese

POBLANO RICE AND BLACK BEANS | 6

LEMON-ALMOND BASMATI RICE | 6

BROCCOLINI | 7

FRIED BRUSSELS SPROUTS | 8

SAUTÉED GREEN BEANS | 6

SAUTÉED MUSHROOMS | 7

SOUTHERN CHEESY BACON GRITS | 7

HOUSE OR CAESAR SALAD | 7

D E S S E R T S

BOURBON AND COMPANY | 9

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

ULTIMATE CHOCOLATE CHEESECAKE | 10

Oreo® cookie crust, Godiva® chocolate cheesecake, topped with chocolate ganache

MILE HIGH COCONUT CREAM | 9 ^{CP}

House-made coconut cream pie

MENU ITEMS SUBJECT TO CHANGE

22% GRATUITY IS ADDED TO ALL IN-ROOM DINING.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

V-VEGETARIAN ^{CP} CHEF'S PICK

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