

FIRESIDE

grill

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

STARTERS

FRIED CHEESE | 13 ^{CP}

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

SPICY FRIED GREEN BEANS | 10 v

Deep fried, served with wasabi ranch and chipotle dipping sauces

PHILLY STREET FRIES | 12

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

GREEN CHILE QUESO & CHIPS | 9 ^{CP}

Green chile queso, served with tortilla chips

T-TOWN NACHOS | 15

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 | 15

Honey-smoked salmon, cream cheese, capers, red onion, lemon, fresh dill served with naan bread

SPINACH AND ARTICHOKE DIP | 12 v ^{CP}

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

SOUP OF THE DAY /CHILI

Cup | 7 — Bowl | 9

SALADS

ADD CHICKEN BREAST | 5

SUBSTITUTE SHRIMP OR SALMON | 7

THE SOUTH | 17 ^{CP}

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

HAIL CAESAR | 16

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

HONEY SMOKED SALMON COBB | 18 GF

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

CITRUS-HONEY SALAD | 16

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

ENTRÉES

CORNMEAL CRUSTED CATFISH | 18 ^{CP}

ADD FRIED SHRIMP | 9

Fried catfish with smoked corn tartar sauce and coleslaw, served with fries
Try it with *Billionaire Bloody Mary*

GIN AND JUICE SALMON | 28 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 | 42 GF

ADD FRIED SHRIMP OR SHRIMP SCAMPI | 9

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 | 42 GF

ADD FRIED SHRIMP OR SHRIMP SCAMPI | 9

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

STACKED CHICKEN AND CHEESE ENCHILADAS | 16 ^{CP}

ADD FRIED EGG | 1

Blue corn enchiladas stacked with seasoned chicken, shredded cheddar and jack cheese, choice of New Mexico Hatch Green or Red Chile sauce or Queso, poblano rice and black beans

CHICKEN AND ROASTED VEGETABLE POT PIE | 16 ^{CP}

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

SHRIMP AND GRITS | 24 ^{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 | 20

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

Try it with *Blackstone® Merlot*

CHICKEN FRIED STEAK | 19

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

FIRESIDE PORK CHOP | 20 GF

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

Try it with *Beringer White Zinfandel*

SOONER POT ROAST | 21

Served with mashed potatoes and broccolini

SHRIMP SCAMPI AND LINGUINI | 24

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

Try it with *Kim Crawford Sauvignon Blanc*

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

NOV-2024-24961

FIRESIDE

grill

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SANDWICHES

ALL SANDWICHES COME WITH FRIES

THE CUBAN JUAN | 15 ^{CP}

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

FIRESIDE GRILLED CHEESE | 10 v

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

PHILLY | 15 ^{CP}

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

FIRESIDE CHICKEN STRIP SANDWICH | 14

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

SUBSTITUTE SOUP OR SALAD | 3

MEATLOAF SANDWICH | 14

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

BLACKENED MAHI SANDWICH | 17

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

CHICKEN CLUB SANDWICH | 16 ^{CP}

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

SOUTHERN REUBEN | 16

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

BURGERS

ALL BURGERS COME WITH FRIES

CHEESEBURGER | 14

ADD APPLEWOOD SMOKED BACON | 2

Black Angus burger with American cheese, lettuce, tomato, onion, served on a brioche bun
Try it with *Shiner*® Bock

GOLD RUSH BURGER | 15

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

THE IMPOSSIBLE BURGER | 15 v

Plant-based burger with lettuce, tomato, onion, pickles, served on a brioche bun

SUBSTITUTE SOUP OR SALAD | 3

THE DOBERMAN | 16 ^{CP}

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

BACON MUSHROOM SWISS BURGER | 16

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

SIDES

FRIES | 5

MASHED POTATO | 5

BAKED POTATO | 4

LOADED BAKED POTATO | 6

bacon, butter, sour cream, green onions, cheese

POBLANO RICE AND BLACK BEANS | 5

LEMON-ALMOND BASMATI RICE | 5

BROCCOLINI | 6

FRIED BRUSSELS SPROUTS | 7

SAUTÉED GREEN BEANS | 5

SAUTÉED MUSHROOMS | 6

SOUTHERN CHEESY BACON GRITS | 6

HOUSE OR CAESAR SALAD | 6

DESSERTS

BOURBON AND COMPANY | 8

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

MILE HIGH COCONUT CREAM | 8 ^{CP}

House-made coconut cream pie

ULTIMATE CHOCOLATE CHEESECAKE | 9

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

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