

# FIRESIDE

## grill

### STARTERS

#### CRAWFISH GARLIC BREAD | 7

House-made 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

Our version of a South of the Border shrimp cocktail, with 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 ground beef and pork, topped with a ketchup glaze, lettuce, tomato, 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

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### 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 <sup>v</sup>

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 <sup>GF</sup>

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

**\*SMOKED RIBEYE** | market price <sup>GF</sup> 

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

**\*HAND CUT FILET** | market price <sup>GF</sup>

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 ground beef and pork, topped with a  
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 <sup>GF</sup> 

Grilled to perfection, served with peach compote and  
Applewood smoked 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 <sup>GF</sup>

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 AND BEANS** | 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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