

FIRESIDE

grill

Room Chef **Stephen Voit** | Sous Chef **Nathan Hill** | Sous Chef **Ross Spiker**

STARTERS

FRIED CHEESE | 12 

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

SPICY FRIED GREEN BEANS | 9 

Deep fried, served with wasabi ranch and chipotle dipping sauces

PHILLY STREET FRIES | 11

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

GREEN CHILE QUESO & CHIPS | 8 

Green chile queso, served with tortilla chips

T-TOWN NACHOS | 14

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 | 13

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

SPINACH AND ARTICHOKE DIP | 10 

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

THE SOUTH | 17 

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

HAIL CAESAR | 15

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

SUBSTITUTE SHRIMP OR SALMON | 7

HONEY SMOKED SALMON COBB | 17 

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

CITRUS-HONEY SALAD | 15

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 

ADD FRIED SHRIMP | 9

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

***GIN AND JUICE SALMON** | 26 

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

***SMOKED RIBEYE** | market price 

ADD FRIED SHRIMP OR SHRIMP SCAMPI | 9

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

available after 5PM

***HAND-CUT FILET** | market price 

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

available after 5PM

***CHICKEN AND ROASTED VEGETABLE POT PIE** | 16 

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

***SHRIMP AND GRITS** | 22 

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

MEATLOAF | 19

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

***CHICKEN FRIED STEAK** | 18

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

***FIRESIDE PORK CHOP** | 19 

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

SOONER POT ROAST | 21

Served with mashed potatoes and broccolini

***SHRIMP SCAMPI AND LINGUINI** | 22

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

STACKED CHICKEN AND CHEESE ENCHILADAS | 15 

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

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

JUNE-2023-22502

FIRESIDE

grill

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SANDWICHES

ALL SANDWICHES COME WITH FRIES

SUBSTITUTE SOUP OR SALAD | 3

THE CUBAN JUAN | 14 

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

SOUTHERN REUBEN | 15

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

FIRESIDE GRILLED CHEESE | 10 ^v

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

MEATLOAF SANDWICH | 13

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

PHILLY | 14 

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

***BLACKENED MAHI SANDWICH** | 15

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

***CHICKEN CLUB SANDWICH** | 15 

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

BURGERS

ALL BURGERS COME WITH FRIES

SUBSTITUTE SOUP OR SALAD | 3

***CHEESEBURGER** | 13

ADD APPLEWOOD SMOKED BACON | 2
Black Angus burger with American cheese, lettuce,
tomato, onion, served on a brioche bun

***THE DOBERMAN** | 15 

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

***GOLD RUSH BURGER** | 14

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

***BACON MUSHROOM SWISS BURGER** | 15

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

THE IMPOSSIBLE BURGER | 15 ^v

Plant-based burger with 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 

House-made coconut cream pie

ULTIMATE CHOCOLATE CHEESECAKE | 9

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

TIRAMISU | 8

Coffee soaked lady fingers, mascarpone cheese, cream
and chocolate shavings

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