

APPETIZERS

BACON WRAPPED JALAPEÑOS Cheddar stuffed, ranch or bleu cheese	8
BEER BATTERED SHRIMP Fried onion straws, red pepper jelly	10
CAPRESE BITES Grape tomatoes, mozzarella, pesto, balsamic glaze / <i>Cavit Pinot Grigio</i> – 6 glass/27 bottle	8
CRAB CAKES Lump crab, citrus chipotle aioli / <i>Wente Morning Fog Chardonnay</i> – 7 glass/30 bottle	12
ITALIAN ROASTED CHICKEN DIP Parmesan cream, fried pita chips / <i>Cavit Pinot Grigio</i> – 6 glass/27 bottle	8
MAC & CHEESE BACON BALLS Bacon cheese sauce	8
SHRIMP COCKTAIL Harissa cocktail sauce, lemon / <i>Nobilo Sauvignon Blanc</i> – 6 glass/26 bottle	12
WESTERN EGG ROLL Honey BBQ chicken, black beans, corn, avocado ranch / <i>Relax Riesling</i> – 6 glass/28 bottle	8

SOUPS/SALADS/SIDES

CHILI Dark kidney beans, ground Angus beef, house spices	4		
SOUP OF THE DAY Made fresh daily	4		
CAESAR SALAD Romaine, parmesan, garlic croutons, anchovy dressing	5		
CHOPPED SALAD Turkey, shaved iceberg, white beans, bleu cheese, roasted red peppers, pancetta, grape tomatoes, avocado dressing	6		
FIELD GREEN SALAD Field greens, apples, goat cheese, candied pecans, champagne vinaigrette, olive oil cracker	5		
GREEN BEAN SALAD Green beans, arugula, goat cheese, bacon vinaigrette	6		
SUMMER SALAD Arugula, field greens, grilled carrots, roasted tomatoes, garlic croutons, buttermilk basil dressing, olive oil cracker	5		
GARLIC MASHED POTATOES	3	RICE PILAF	3
GRILLED ASPARAGUS	4	ROASTED POTATOES	3
HAND CUT FRIES	3	SAUTÉED MUSHROOMS	4
LOADED POTATO Butter, sour cream, cheddar, bacon	4	SEASONAL VEGETABLES	4

ENTRÉES

CHICKEN TORTELLINI	17
Bacon, mushrooms, peas, fire roasted tomato cream sauce. Includes choice of salad.	
FIRESIDE BURGER	12
Certified Angus Beef®, tomato chutney, caramelized onions, NY aged white cheddar, arugula, applewood smoked bacon, brioche bun. Includes hand cut fries.	
FISH OF THE DAY	MARKET PRICE
Fridays & Saturdays only	
SOUP & SALAD	12

OFF THE GRILL

Choice of two sides. We pride ourselves on offering the finest Kansas meat! All of our steaks are Certified Angus Beef®.

1/2 ROASTED AMISH CHICKEN	18		
White wine pan sauce / <i>Ménage a Trois Silk</i> – 7 glass/30 bottle			
CHICKEN FRIED CHICKEN	16		
White or brown gravy / <i>Relax Riesling</i> – 6 glass/28 bottle			
GRILLED ATLANTIC SALMON	20		
White wine, lemon butter sauce / <i>Wente Chardonnay</i> – 7 glass/30 bottle			
PORK CHOP 12 OZ.	18		
Bone-in pork chop, apple bacon chutney / <i>Noble Vines 181 Merlot</i> – 7 glass/27 bottle			
SOUTHERN FRIED STEAK	16		
White or brown gravy			
FILET 6 oz.	20	PRIME RIB 12 oz.	19
FILET 8 oz.	25	PRIME RIB 16 oz.	24
DODGE CITY STRIP 14 oz.	17	RIBEYE 14 oz.	24

SIGNATURE RIBEYE 20 OZ. 35

Certified Angus Beef®, bone-in ribeye, dauphinoise potatoes, grilled asparagus, red wine sauce

Suggested Steak Pairings: *337 Cabernet* – 7/30, *Nobel Vine 181 Merlot* – 7/27 or *Ménage a Trois Silk* – 7/30

ADD-ONS

BEER BATTERED SHRIMP (2)	5	BUTTERED CRAB	10	LOBSTER TAIL	15
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DESSERT

APPLE PIE	6	FLOURLESS CHOCOLATE TORTE	6
Caramel sauce, vanilla ice cream		Amaretto chocolate, butterscotch, marble chip	
BREAD PUDDING	6	ICE CREAM (2 scoops)	6
Ever changing flavor		Vanilla bean ice cream	
CARAMEL CRÈME BRÛLÉE	6	VANILLA BEAN CHEESECAKE	6
Caramel custard, caramelized bananas		Port blackberry sauce, graham cracker	

Consuming raw or undercooked meat, poultry, eggs, seafood, shellfish or nuts increases the risk of foodborne illness. Regarding the safety of these items, written information is available upon request. While supplies last. All weights are pre-cooked weights. Sorry, Pardner, no split plates allowed. 20% gratuity will be added to parties of 6 or more.