

the menu

SOUPS & SALADS

FRENCH ONION SOUP – 5

Sherry, Au jus, Gruyere, Crostini

BEET SALAD – 5

Red & gold beets, goat cheese, spiced walnuts, candied bacon, port wine balsamic vinaigrette

CAESAR SALAD – 5

Romaine, parmesan, garlic croutons, anchovy dressing

CITRUS SALAD – 5

Field greens, orange segments, toasted pistachios, pancetta, roasted grape tomatoes, avocado, goat cheese, croutons, citrus vinaigrette, olive oil cracker

HOUSE SALAD – 5

Iceberg lettuce, tomatoes, cheddar cheese, cucumber, croutons, dressing

FIELD GREEN SALAD – 5

Field greens, apples, goat cheese, candied pecans, champagne vinaigrette, olive oil cracker

SUMMER SALAD – 5

Field greens, grape tomatoes, toasted almonds, pickled onions, feta cheese, Green Goddess dressing, olive oil cracker

APPETIZERS

ANDOUILLE CORNDOGS – 8

Andouille sausage, cornmeal batter, stone ground honey mustard

CREOLE DIP* – 8

Lump crab, creole cream sauce, house potato chips

BACON WRAPPED JALAPENOS – 8

Cheddar stuffed, Ranch or Bleu Cheese

BEER BATTERED SHRIMP – 8

Fried onions rings, red pepper jelly

WESTERN EGG ROLLS – 8

Honey BBQ chicken, black beans, corn, and avocado ranch

MAC & CHEESE BACON BALLS – 8

Bacon cheese sauce

CRAB CAKES* – 12

Lump crab, citrus chipotle aioli

SHRIMP COCKTAIL* – 12

Harris cocktail sauce, lemon

 Indicates Gluten Free

SIDES

GARLIC MASHED POTATOES – 4

GRILLED ASPARAGUS – 4

HAND CUT FRIES – 4

LOADED POTATO – 4

Butter, sour cream, cheddar, bacon

RICE PILAF – 4

SAUTEED MUSHROOMS – 4

SEASONAL VEGETABLES – 4

WHITE CHEDDAR CHEESE STONE GROUND GRITS – 4

ADD-ONS

BEER BATTERED SHRIMP (2) – 6

BUTTERED CRAB* – 14

LOBSTER TAIL* – 20

ENTREES

3 CHEESE RAVIOLI – 16

House made ravioli with ricotta, parmesan & mozzarella, basil cream sauce

LOBSTER MAC & CHEESE* – 21

Lobster & Crawfish, Cavatappi pasta, bacon cheese sauce

FISH & CHIPS – 16

Beer battered cod, coleslaw, garlic steak fries, Cajun tartar sauce

CATFISH – 16

8 oz fillet, coleslaw, garlic steak fries, Cajun tartar sauce

FIRESIDE BURGER* – 13

Certified Angus beef, tomato chutney, caramelized onions, New York aged white cheddar, arugula, applewood smoked bacon, brioche bun. Hand cut fries.

ROOT BEER BRAISED PORK SHANK – 20

Root vegetable barley, asparagus, pan jus

BBQ PORK RIBS – HALF RACK – 18, FULL RACK – 26

House spice rub & BBQ sauce, fries

BEEF SHORT RIBS – 26

White cheddar cheese stone ground grits, asparagus, red wine jus, potato straws

FISH OF THE DAY* – MARKET PRICE

Fridays & Saturdays only

FIRESIDES SPECIALTIES

CHOICE OF 2 SIDES

AMISH CHICKEN – 18

White wine pan sauce

ATLANTIC SALMON* – 22

White wine, lemon butter sauce

PORK CHOP* 12oz – 18

Bone in pork chop, apple bacon chutney

SOUTHERN FRIED STEAK – 16

White or brown gravy

CHICKEN FRIED CHICKEN – 16

White or brown gravy

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

FIRESIDES STEAKS

CHOICE OF 2 SIDES

FILET* 6 oz -22

KANSAS CITY STRIP* 14 oz – 20

PRIME RIB* 12 oz – 22

PRIME RIB* 16 oz – 28

RIBEYE* 14 oz – 26

SIGNATURE RIBEYE* 20 oz – 40

Certified Angus beef, bone in ribeye, dauphinoise potato, asparagus, pistachio butter, caramelized onions



We are proud to serve Certified Angus Beef. Certified Angus Beef adheres to 10 quality standards that only 3 in 10 Angus cattle meet, making it the very best Angus beef available.