

# the menu

## APPETIZERS

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### \*CRAB CAKE – 12

Jumbo lump crab cake, charred tomato sauce, crab and roasted corn salad with an avocado vinaigrette

### \*CHICKEN DIP – 8

Roasted chicken, black beans, charred corn, chipotle cream, crispy tortilla chips

### BACON WRAPPED JALAPENOS <sup>GF</sup> – 8

Cheddar stuffed, ranch or bleu cheese

### \*SHRIMP COCKTAIL <sup>GF</sup> – 12

Harrisa cocktail sauce, lemon

### MAC & CHEESE BALLS – 10

Bacon cheese sauce

### \*FRIED CALAMARI – 12

Pineapple sweet chili glaze, peppadews

## SOUPS & SALADS

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### SOUP OF THE DAY – 5

### BUTTER LETTUCE <sup>GF</sup> – 5

Fresh pears, candied bacon, gorgonzola bleu cheese, green goddess dressing

### ROMAINE <sup>GF</sup> – 5

Shaved romaine, pomegranate seeds, toasted almonds, boursin cheese, pomegranate vinaigrette

### SPRING SALAD <sup>GF</sup> – 5

Field greens, roasted grapes, candied pecans, gorgonzola cheese, caramelized shallot and white balsamic vinaigrette

### HOUSE SALAD – 5

Shaved iceberg, tomatoes, cheddar cheese, cucumber, croutons, choice of dressing

### CAESAR SALAD – 5

Romaine, parmesan, garlic croutons, anchovy dressing

### FIELD GREEN SALAD – 5

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

## SIDES

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### GARLIC MASHED POTATOES <sup>GF</sup> – 4

Choice of gravy

### GARLIC STEAK FRIES <sup>GF</sup> – 4

### LOADED POTATO <sup>GF</sup> – 4

Butter, sour cream, cheddar cheese, bacon

### VEGETABLE RICE PILAF <sup>GF</sup> – 4

### WHITE CHEDDAR CHEESE

### STONE GROUND GRITS <sup>GF</sup> – 4

### ASPARAGUS <sup>GF</sup> – 4

### ROASTED MUSHROOMS <sup>GF</sup> – 4

### BROCCOLINI <sup>GF</sup> – 4

## ADD-ONS

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### \*BUTTERED CRAB <sup>GF</sup> – 14

### \*BROILED LOBSTER – 20

Tarragon herb butter, toasted breadcrumbs

### \*GARLIC SHRIMP – 8

Breaded, baked in garlic butter

# STEAKS

## CERTIFIED ANGUS BEEF®

*Served with your choice of two sides*

\* **FILET** GF – 24  
6oz

\* **KANSAS CITY STRIP** GF – 22  
14oz

\* **PRIME RIB** GF – 24  
12oz

\* **PRIME RIB** GF – 30  
16oz

\* **RIBEYE** GF – 26  
14oz

### \* **SIGNATURE RIBEYE – 42**

20oz Certified Angus Beef® ribeye, gorgonzola butter, loaded mashed potato cake, creamed spinach, fried onion rings



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.

## ENTREES

\* **CAJUN PAPPARDELLE – 16**  
Grilled chicken, shrimp, andouille, pappardelle, peppers and onions, Cajun cream sauce

**BBQ PORK RIBS** GF  
**FULL RACK – 26**  
**HALF RACK – 18**  
Served with garlic steak fries

\* **AMISH CHICKEN** GF – 18  
Rustic tomato sauce, chilled grilled potato salad

\* **PORK CHOP** GF – 18  
Cajun spiced bone in pork chop, berry balsamic glaze, sweet potato hash

\* **FIRESIDE'S BURGER – 13**  
8oz Certified Angus Beef® patty, smoked gouda, apple chutney, back bacon, butter lettuce, house 1,000 island, brioche bun, served with garlic steak fries

**SOUTHERN FRIED STEAK – 16**  
White or brown gravy, mashed potatoes, asparagus

\* **CHICKEN FRIED CHICKEN – 16**  
White or brown gravy, mashed potatoes, asparagus

## SEAFOOD

\* **FISH & CHIPS – 16**  
Beer battered cod, coleslaw, garlic steak fries, Cajun tartar sauce

\* **CATFISH – 16**  
Cornmeal breaded, coleslaw, steak fries, Cajun tartar sauce

\* **ATLANTIC SALMON** GF – 22  
Stone ground mustard and honey butter sauce, broccolini with caramelized onions and toasted almonds, dauphinoise potato

\* **MAHI** GF – 20  
Pistachio pesto sauce, vegetable rice pilaf

\* **SCALLOPS – 28**  
Citrus butter, pancetta barley risotto

\* **SHRIMP & GRITS – 18**  
Andouille sausage gravy, white cheddar grits

\* **LOBSTER MAC & CHEESE – 21**  
Lobster and crawfish, trotole pasta, bacon cheese sauce

\*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.