

the menu

APPETIZERS

BACON WRAPPED JALAPENOS GF – 8

Cheddar stuffed, ranch or bleu cheese

MAC & CHEESE BALLS – 10

Bacon cheese sauce

* SHRIMP COCKTAIL GF – 12

Harissa cocktail sauce, lemon

* CRAB CAKES – 12

Lump crab, citrus chipotle aioli

SALADS

HOUSE SALAD – 5

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

FIELD GREEN SALAD – 5

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

CAESAR SALAD – 5

Romaine, parmesan, garlic croutons, anchovy dressing

SIDES

VEGETABLE RICE PILAF GF – 4

ASPARAGUS GF – 4

ROASTED MUSHROOMS GF – 4

WHITE CHEDDAR CHEESE

STONE GROUND GRITS GF – 4

GARLIC STEAK FRIES GF – 4

LOADED POTATO GF – 4

Butter, sour cream, cheddar cheese, bacon

GARLIC MASHED POTATOES GF – 4

Choice of gravy

ADD-ONS

* BUTTERED CRAB 4oz GF – 10

* LOBSTER TAIL 7oz GF – 16

DESSERTS

EVER CHANGING BREAD PUDDING – 6

Ask your server for the current flavor

DAILY ASSORTMENT OF HOUSE MADE DESSERTS – 6

Tempt your tastebuds with our daily house made desserts. Request current desserts from your server

GF Indicates Gluten Free

*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.

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

* FIRESIDE'S BURGER – 13

8oz Certified Angus Beef® patty, smoked gouda, apple chutney, 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

* CATFISH – 16

Cornmeal breaded, coleslaw, steak fries, Cajun tartar sauce

* ATLANTIC SALMON GF – 22

Stone ground mustard and honey butter sauce, broccoli with caramelized onions and toasted almonds, dauphinoise potato

* MAHI GF – 20

Pistachio pesto sauce, vegetable rice pilaf

* LOBSTER MAC & CHEESE – 21

Lobster and crawfish, trottolo pasta, bacon cheese sauce

* SCALLOPS – 28

Citrus butter, pancetta barley risotto

* SHRIMP & GRITS – 18

Andouille sausage gravy, white cheddar grits

STEAKS

CERTIFIED ANGUS BEEF®

Served with your choice of two sides.

* FILET 6oz GF – 28

* KANSAS CITY STRIP 14oz GF – 26

* PRIME RIB 12oz GF – 28

* PRIME RIB 16oz GF – 34

* RIBEYE 14oz GF – 30



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.