



**FIRESIDES**  
AT BOOT HILL

**APPETIZERS**

<b>ROASTED CHICKEN DIP</b>	<b>\$9</b>	<b>SHRIMP COCKTAIL</b>	<b>\$14</b>
Creamy chicken dip with Italian seasoning served with fried pita bread		Harissa cocktail sauce, lemon	
<b>BACON WRAPPED JALAPENOS</b>	<b>\$9</b>	<b>CRAB CAKES</b>	<b>\$14</b>
Cheddar stuffed, ranch or bleu cheese		Lump crab, citrus chipotle aioli	
<b>CALF FRIES</b>	<b>\$11</b>		
Deep fried bull fries served with house made cheese sauce and harissa cocktail sauce			

**SALADS | SOUP**

*(Add chicken \$10, steak \$14, or shrimp \$12)*

<b>GRILLED WEDGE SALAD</b>	side \$6   full \$12	<b>CAESAR SALAD</b>	side \$6   full \$12
Grilled iceberg lettuce topped with blue cheese, dried cranberries, walnuts, and pomegranate vinaigrette		Romaine, shaved parmesan, garlic croutons, anchovy dressing	
<b>HOUSE SALAD</b>	side \$6   full \$12	<b>SEAFOOD BISQUE</b>	<b>\$6</b>
Shaved iceberg, tomatoes, cucumber, cheddar cheese, croutons, choice of dressing		Creamy seafood soup with crab and lobster meat	

**SIDES**

<b>LONG GRAIN RICE</b>	<b>\$4</b>	<b>GARLIC STEAK FRIES</b>	<b>\$4</b>
<b>SAUTÉED GREEN BEANS</b>	<b>\$4</b>	<b>LOADED POTATO</b>	<b>\$4</b>
<b>SEASONAL VEGETABLES</b>	<b>\$4</b>	Butter, sour cream, cheddar cheese, bacon	
		<b>GARLIC MASHED POTATOES</b>	<b>\$4</b>
		White or brown gravy	

**ADD ONS**

<b>GRILLED SHRIMP (4)</b>	<b>\$10</b>	<b>LOBSTER TAIL 7 oz</b>	<b>\$20</b>
<b>FRIED SHRIMP (4)</b>	<b>\$10</b>	<b>CRAB CAKE</b>	<b>\$8</b>

## ENTREES

<b>SAVORY PASTA</b>	<b>\$12</b>	<b>SOUTHERN FRIED STEAK</b>	<b>\$18</b>
Lemon garlic butter cream sauce, linguine pasta, red pepper flakes. <i>Add chicken \$10, steak \$14, or shrimp \$12</i>		White or brown gravy	
<b>PORK MEDALLIONS</b>	<b>\$18</b>	<b>CHICKEN FRIED CHICKEN</b>	<b>\$18</b>
Braised pork tenderloin, pan seared with honey garlic sauce		White or brown gravy	
<b>BBQ PORK RIBS</b>	half rack <b>\$20</b>   full rack <b>\$30</b>	<b>CATFISH</b>	<b>\$18</b>
Served with garlic steak fries		House breaded, coleslaw, steak fries, tartar sauce	
<b>FIRESIDES BURGER</b>	<b>\$17</b>	<b>ATLANTIC SALMON</b>	<b>\$22</b>
8 oz Certified Angus Beef® patty, cheese sauce, onion and jalapeno stings, bacon, pretzel bun		White wine, lemon butter sauce	
<b>CLASSIC CHEESEBURGER</b>	<b>\$14</b>	<b>FISH OF THE DAY</b>	<b>Market Price</b>
8 oz Certified Angus Beef® patty, American cheese, lettuce, tomato, onion and pickle, brioche bun		Fridays and Saturdays only	
		<b>SEAFOOD MAC &amp; CHEESE</b>	<b>\$24</b>
		Lobster, crab, and shrimp, trottole pasta, American and pepper jack cheese, toasted breadcrumbs	

## STEAKS

*Served with your choice of two sides*

<b>6 oz FILET</b>	<b>\$28</b>	<b>12 oz PRIME RIB</b>	<b>\$30</b>
<b>14 oz KC STRIP</b>	<b>\$30</b>	<b>16 oz PRIME RIB</b>	<b>\$38</b>
		<b>14 oz RIBEYE</b>	<b>\$34</b>

### FINAL TOUCHES:

*Enhance your steak with one of these delicious accompaniments.*

*Grilled Shrimp (4) \$10 | Fried Shrimp (4) \$10 | Lobster Tail (7oz) \$20 | Crab Cake \$8 | Buttered Crab (4oz) \$12  
Sautéed Onions \$4 | Sautéed Mushrooms \$4 | Blue Cheese and Bacon \$4*



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.

## DESSERTS

<b>EVER CHANGING BREAD PUDDING</b>	<b>\$6</b>	<b>DAILY ASSORTMENT OF HOUSE MADE DESSERTS</b>	<b>\$6</b>
Ask your server for the current flavor		Tempt your tastebuds with our daily house made desserts. Request current desserts from your server	

Menú en Español disponible a solicitud.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician.