



FIRESIDES

AT BOOT HILL

APPETIZERS

BACON WRAPPED JALAPENOS	\$10	ROASTED POBLANO QUESO	\$10
Cheddar stuffed, ranch or bleu cheese		Roasted poblanos, pepper jack queso, tortilla chips	
LUMP CRAB STACK	\$15	CHICKEN WINGS	\$14
Lump crab, jasmine rice, mango salsa, avocado, wonton chips		6 wings, house buffalo sauce, celery, ranch or bleu cheese	
SHRIMP COCKTAIL	\$15		
Cocktail sauce, lemon			

SALADS | SOUP

side \$6 | full \$12

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

WEDGE SALAD		CAESAR SALAD	
Iceberg wedge, blue cheese crumbles, bacon, tomatoes, red onion, blue cheese dressing		Tossed with parmesan cheese, house made Caesar dressing, croutons	
HOUSE SALAD		WHITE CHICKEN CHILI	
House mix, tomatoes, cucumbers, cheddar cheese, croutons, choice of dressing		Tender chicken and hearty beans in a rich and creamy broth	

SIDES

LOADED POTATO	\$4	HONEY GLAZED CARROTS	\$4
BABY RED MASHED POTATOES	\$4	RICE PILAF	\$4
SAUTÉED GREEN BEANS	\$4	GARLIC STEAK FRIES	\$4

DESSERTS

TURTLE CHEESECAKE	\$6	BROWNIE WITH ICE CREAM	\$6
CARROT CAKE	\$6	HOUSE MADE CRÈME BRULEE	\$6
RED VELVET CAKE	\$6		

ENTREES

POBLANO LINGUINE	\$13	SMOTHERED STEAK BURGER*	\$15
Roasted Poblano cream sauce, linguine <i>Add chicken \$10 or shrimp \$12</i>		8 oz patty, sautéed onions and mushrooms, brown gravy <i>Served with your choice of two sides.</i>	
CHICKEN BACON RANCH MACARONI & CHEESE	\$21	JACKPOT BURGER*	\$18
Grilled chicken breast, bacon, house mac sauce, ranch drizzle, seasoned breadcrumbs		8 oz steak patty, pepper jack cheese, bacon, fried egg, jalapeños, Firesides sauce, on a brioche bun <i>Served with garlic steak fries.</i>	
SOUTHERN FRIED STEAK	\$20	BOOT HILL BURGER*	\$16
White or brown gravy <i>Served with your choice of two sides.</i>		8 oz steak patty, sautéed onions, lettuce, tomato, pickle, American cheese, brioche bun <i>Served with garlic steak fries.</i>	
CHICKEN FRIED CHICKEN	\$19	BBQ PORK RIBS	half rack \$22 full rack \$35
White or brown gravy <i>Served with your choice of two sides.</i>		<i>Served with garlic steak fries.</i>	
ATLANTIC SALMON*	\$23		
Pan seared, Honey Garlic sauce <i>Served with your choice of two sides.</i>			

STEAKS*

Served with your choice of two sides

6 oz FILET	\$35	12 oz PRIME RIB	\$32
14 oz KC STRIP	\$32	16 oz PRIME RIB	\$40
		14 oz RIBEYE	\$36



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.

FINAL TOUCHES:

Enhance your steak with one of these delicious accompaniments.

Grilled Shrimp (4) \$10 | Fried Shrimp (4) \$10 | Lump Crab \$13

Bleu Cheese Crumbles \$2 | Sautéed Onions \$4 | Sautéed Mushrooms \$4 | Fried Jalapeño \$2

Menú en Español disponible a solicitud.

Parties of six or more will have a 20% automatic gratuity.

*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.