



FIRESIDES
AT FOOT HILL

APPETIZERS

COCONUT SHRIMP	\$14	CHICKEN WINGS	\$16
Coconut breaded jumbo shrimp served with a zesty sweet marmalade		Fried to perfection wings, celery, and ranch <i>Choice of: Dry rub, garlic parm, house buffalo sauce, mango habanero, or naked</i>	
SHRIMP COCKTAIL	\$16	LAMB LOLLIPOPS	\$18
Citrus poached colossal tiger shrimp served with a balsamic cocktail sauce		Grilled mini chops, pistachio pesto	

SALADS | SOUP

(Add grilled chicken \$8, garlic shrimp \$10, grilled steak \$12)

CAESAR SALAD	Side \$6 Full \$12	GREEK SALAD	Side \$6 Full \$12
Chopped romaine lettuce, shaved parmesan, house-made croutons, tossed in a Caesar dressing		Mixed greens, kalamata olives, feta cheese, tomatoes, red onion and a Greek vinaigrette	
HOUSE SALAD	Side \$5 Full \$10	RIBEYE & CREMINI SOUP	Side \$6 Full \$12
Firesides mixed greens, wedge tomato, english cucumber, shredded carrots, cheddar cheese and choice of dressing		A rich soup loaded with ribeye steak and cremini mushrooms, finished with sour cream and a hint of horseradish	
CRISP APPLE SALAD	Side \$6 Full \$12		
Chopped romaine, sliced green apple, dried cranberries, spicy walnuts, feta cheese, served with a Fuji apple vinaigrette			

SIDES | \$5

LOADED POTATO	ROASTED BUTTON MUSHROOMS
SAUTÉED GREEN BEANS	ASPARAGUS
MAC & CHEESE	Upgrade for an additional \$2
BOURSIN MASHED POTATOES	HAND CUT TRUFFLE FRIES
	Upgrade for an additional \$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.

PASTAS AND BURGERS

SHORT RIB RAVIOLI	\$26
Topped with boneless short ribs, brown demi sauce, spinach, shaved parmesan	
CAJUN CHICKEN ALFREDO	\$18
Sautéed chicken, onions and peppers, Andouille sausage, Cajun alfredo, shaved parmesan	
FIRESIDES BURGER	\$18
½ pound steak patty, two bacon strips, tempura onion straws, sliced gouda, Firesides sauce, burger garnish <i>Served with house seasoned fries</i>	
WAGYU BURGER	\$20
½ pound Wagyu burger patty, beer onions, sliced gouda cheese, arugula, tomato, truffle aioli on a brioche bun <i>Served with house seasoned fries and birria dipping sauce</i>	

STEAKS*

Served with your choice of one side

6 oz FILET TENDERLOIN	\$36
14 oz KC STRIP	\$38
14 oz RIBEYE	\$38
20 oz BONE-IN RIBEYE	\$68
Dry aged 45 days	
12 oz PRIME RIB	\$30
Friday, Saturday, Sunday	

DESSERTS

HOUSE BREAD PUDDING	\$13
With Jack Daniel's® sauce	
CARROT CAKE	\$12
CARAMEL PECAN BROWNIE	\$13
With vanilla bean ice cream	
VANILLA CHEESECAKE	\$12
With sweet rose sauce	

LAND AND SEA

Served with your choice of one side

SOUTHERN FRIED STEAK	\$20
½ pound breaded steak, with country white or rich brown gravy	
CHICKEN FRIED CHICKEN	\$18
Hand breaded butterfly chicken breast, with country white or rich brown gravy	
AIRLINE CHICKEN	\$22
Grilled chicken breast filled with herbed cheese, mushrooms and spinach	
SOUTHERN FRIED CATFISH PLATTER	\$18
Two hand breaded catfish fillets, jalapeño hush puppies, remoulade and tartar sauce. Served with lemon, seasoned house fries, and signature coleslaw <i>Does not include choice of one side</i>	
NORWEGIAN SALMON	\$26
Pan seared, pistachio pesto	
BONE-IN PORK CHOP	\$28
Brown sugar brined, center cut bone-in pork chop grilled to perfection	

FINAL TOUCHES:

Enhance your steak with one of these delicious accompaniments

*Garlic Shrimp \$10 | Lobster Tail \$20
Oscar Style \$15 | Blistered Jalapeño \$3*



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.

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