

# FIRESIDES

## LUNCH MENU

### APPETIZERS

- ONION RING TOWER** \$10  
HOUSE-MADE ONION RINGS SERVED WITH SPICY RANCH
- FRIED PLANK PICKLES** \$10  
SERVED WITH FIRESIDE SAUCE
- QUESADILLA** \$12  
SEASONED CHICKEN, SHREDDED MONTEREY JACK CHEESE, GREEN CHILIS, CILANTRO, SERVED WITH SOUR CREAM, SALSA, AND A FRIED JALAPEÑO
- CHICKEN WINGS** \$12  
CHOICE OF DRY RUB, GARLIC PARMESAN OR HOUSE BUFFALO SAUCE SERVED WITH RANCH OR BLEU CHEESE AND CELERY
- PULLED PORK LOADED FRIES** \$12  
SEASONED FRIES PILED HIGH WITH PULLED PORK, CHEDDAR CHEESE, SALSA, JALAPEÑOS, AND HOUSE CHEESE SAUCE

### SOUP + SALADS

ADD GRILLED CHICKEN \$8, GARLIC SHRIMP \$10  
GRILL STEAK \$12

- HOUSE SALAD** SIDE \$5 | FULL \$10  
MIXED GREENS, WEDGE TOMATOES, ENGLISH CUCUMBERS, SHREDDED CARROTS, CHEDDAR CHEESE, AND CHOICE OF DRESSING
- CAESAR SALAD** SIDE \$6 | FULL \$12  
CHOPPED ROMAINE LETTUCE, SHAVED PARMESAN, HOUSE-MADE CROUTONS, TOSSED IN A CAESAR DRESSING
- CRISP APPLE SALAD** SIDE \$6 | FULL \$12  
CHOPPED ROMAINE, SLICED GREEN APPLE, DRIED CRANBERRIES, SPICY WALNUTS, FETA CHEESE SERVED WITH A FUJI APPLE VINAIGRETTE
- GREEK SALAD** SIDE \$6 | FULL \$12  
MIXED GREENS, KALAMATA OLIVES, FETA CHEESE, TOMATOES, RED ONION AND A GREEK VINAIGRETTE
- CHILI**  
CHEESE, SOUR CREAM, CHOPPED ONIONS

RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE,  
THOUSAND ISLAND, DOROTHY LYNCH, CAESAR

### SIDES

\$5 EACH

- HOUSE SEASONED FRIES  
ONION RINGS  
COLE SLAW  
CUP OF CHILI  
HOUSE SALAD

### FIRESIDES FEATURES

CHOICE OF ONE SIDE

- BUFFALO CRISPY CHICKEN** \$11  
HAND BREADED CHICKEN BREAST IN HOUSE MADE BUFFALO SAUCE, LETTUCE, TOMATO ON A HOAGIE BUN  
ADD CHEESE \$1 | ADD BACON \$2
- SOUTHWEST AVOCADO CHICKEN WRAP** \$12  
GRILLED CHICKEN, BACON, PEPPERJACK CHEESE, AVOCADO, SPICY RANCH ALL WRAPPED IN A FLOUR TORTILLA
- BLT** \$12  
BACON, LETTUCE, TOMATO ON HOAGIE BUN
- CLUB SANDWICH** \$13  
TURKEY, HAM, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO ON A HOAGIE BUN
- PULLED PORK MAC & CHEESE\*** \$11  
HOUSE MADE CHEESE SAUCE, TOPPED WITH SHREDDED PULLED PORK
- PRIME RIB FRENCH DIP** \$15  
CERTIFIED ANGUS BEEF® PRIME RIB SLICED THIN, SAUTEED ONIONS, PROVOLONE CHEESE ON A HOAGIE BUN SERVED WITH AU JUS
- CHICKEN STRIP PLATTER** \$10  
3 HAND-BREADED CHICKEN STRIPS, HONEY MUSTARD, BBQ, BUFFALO, OR RANCH
- FRIED SHRIMP PLATTER** \$11  
5 HAND-BREADED SHRIMP

### BURGERS

CHOICE OF ONE SIDE

ADD CHEESE \$1 | ADD BACON \$2 | ADD PATTY \$8

- BOOT HILL BURGER** \$11  
LETTUCE, TOMATO, PICKLE, ONION ON A BRIOCHE BUN
- RANCH HAND BURGER** \$12  
CARAMELIZED ONIONS, LETTUCE, TOMATO, PICKLE ON A BRIOCHE BUN
- COWBOY BURGER** \$13  
ONION RING, BBQ PULLED PORK, FIRESIDE SAUCE, LETTUCE, TOMATO, PICKLE, ONION ON A BRIOCHE BUN

### 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

————— 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.

\*Does not include a side