

Firesides

STEAKHOUSE

AT BOOT HILL CASINO

DINNER MENU

Appetizers

COCONUT SHRIMP | \$14

coconut breaded jumbo shrimp served with a zesty sweet marmalade

SHRIMP COCKTAIL | \$16

citrus-poached jumbo shrimp served with a balsamic cocktail sauce

LAMB LOLLIPOPS | \$18

grilled mini chops, pistachio pesto

CHICKEN WINGS | \$16

fried to perfection wings, celery and ranch
choice of dry rub, garlic parm, house buffalo sauce, mango habañero or naked

Pasta & Burgers

CAJUN CHICKEN ALFREDO | \$18

sautéed chicken, onions and peppers, Andouille sausage, Cajun alfredo and shaved parmesan

FIRESIDES BURGER | \$18

1/2 pound steak patty, two bacon strips, tempura onion straws, sliced gouda, Firesides sauce, burger garnish
served with house-seasoned fries

WAGYU BURGER | \$20

1/2 pound Wagyu burger patty, beer onions, smoked cheddar cheese, arugula, tomato, truffle aioli on a brioche bun
served with house-seasoned fries and a birra dipping sauce

Soup & Salad

*add grilled chicken \$8 | garlic shrimp \$10
grilled steak \$12*

CAESAR SALAD

\$6 SIDE OR \$12 FULL

chopped romaine lettuce, shaved parmesan, house-made croutons, tossed in a Caesar dressing

HOUSE SALAD

\$5 SIDE OR \$10 FULL

Firesides mixed greens, wedge tomato, English cucumber, shredded carrots, cheddar cheese and choice of dressing

CRISP APPLE SALAD

\$6 SIDE OR \$12 FULL

chopped romaine lettuce, sliced green apple, dried cranberries, spicy walnuts, feta cheese, served with a Fuji apple vinaigrette

GREEK SALAD

\$6 SIDE OR \$12 FULL

mixed greens, Kalamata olives, feta cheese, tomatoes, red onion and a Greek vinaigrette

RIBEYE & CREMINI SOUP

\$6 SIDE OR \$12 FULL

rich soup loaded with ribeye steak and cremini mushrooms, finished with sour cream and a hint of horseradish

SOUP OF THE DAY

\$5 SIDE OR \$10 FULL

Sides

- LOADED POTATO | \$5
- SAUTÉED GREEN BEANS | \$5
- MAC & CHEESE | \$5
- BOURSIN MASHED POTATOES | \$5
- ROASTED BUTTON MUSHROOMS | \$5
- ASPARAGUS | \$7
- HAND-CUT TRUFFLE FRIES | \$7



Steaks

served with a choice of side

- 6oz FILET TENDERLOIN | \$36
- 14oz KANSAS CITY STRIP | \$38
- 14oz RIBEYE | \$38
- 20oz BONE-IN RIBEYE | \$68
dry-aged for 45 days
- 12oz PRIME RIB | \$30
available on Friday, Saturday and Sunday only

Land & Sea

served with a choice of side

- SOUTHERN FRIED STEAK | \$20**
1/2 pound breaded steak, with country white or rich brown gravy
- CHICKEN FRIED STEAK | \$18**
hand-breaded butterfly chicken breast, with country white or rich brown gravy
- SOUTHERN FRIED CATFISH PLATTER | \$18***
two hand-breaded catfish fillets, jalapeño hush puppies and tartar sauce, served with lemon, seasoned house-fries and corn on the cob
**does not include a choice of side*
- NORWEGIAN SALMON | \$26**
pan-seared and topped with 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 | \$13**
- LOBSTER TAIL | \$20**
- BLISTERED JALAPEÑO | \$3**

Desserts

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