

DINNER MENU

Appetizers

COCONUT SHRIMP I \$14

coconut-breaded jumbo shrimp, served with a zesty sweet marmalade

SHRIMP COCKTAIL I \$16

citrus-poached jumbo shrimp, served with a balsamic cocktail sauce

LAMB LOLLIPOPS I \$18

grilled mini-chops and pistachio pesto

CHICKEN WINGS | \$16

fried-to-perfection wings, celery and ranch, choice of dry rub, garlic-parmesan, house buffalo sauce, mango-habanero or naked

Soup & Salad

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

CAESAR SALAD | \$6 SIDE OR \$12 FULL

chopped romaine lettuce, shaved Parmesan cheese, 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 your 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

Pasta & Burgers

CAJUN CHICKEN ALFREDO | \$18

sautéed chicken, onions and peppers, Andouille sausage, Cajun alfredo sauce and shaved Parmesan cheese

FIRESIDES BURGER | \$18

1/2lb steak patty, two bacon strips, tempura onion straws, sliced smoked cheddar cheese, Firesides' sauce, burger garnish, served with house-seasoned fries

WAGYU BURGER | \$20

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

Firesides

STEAKHOUSE

AT BOOT HILL CASINO



served with a choice of one side

6oz FILET TENDERLOIN I \$36

14oz KANSAS CITY STRIP | 538

14oz RIBEYE I \$38

20oz BONE-IN RIBEYE | \$68

dry-aged for 45 days

12oz PRIME RIB | \$30

available on Friday. Saturday and Sunday only

FINAL TOUCHES

enhance your steak with one of these delicious accompaniments

GARLIC SHRIMP | \$13

LOBSTER TAIL | \$20

BLISTERED JALAPEÑO | \$3

Land & Sea

served with a choice of one side

SOUTHERN-FRIED STEAK | \$20

1/2lb hand-breaded steak, with country white or rich brown gravy

CHICKEN FRIED CHICKEN | \$18

hand-breaded butterflied 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 side

NORWEGIAN SALMON | 526

pan-seared and topped with pistachio pesto

BONE-IN PORK CHOP | \$28

brown sugar-brined, center-cut, bone-in pork chop grilled to perfection

LOADED POTATO | \$5

- Sides

SAUTÉED GREEN BEANS | \$5

MAC & CHEESE | \$5

BOURSIN MASHED POTATOES | \$5

ROASTED BUTTON MUSHROOMS | 55

ASPARAGUS | \$7

HAND-CUT TRUFFLE FRIES | \$7