

Firesides

GRILL

Breakfast

BISCUITS AND SAUSAGE GRAVY | \$10

Two open face biscuits smothered with house-made country gravy and crumbled sausage

BOOT HILL PLATTER | \$12

Three eggs any style, two bacon, two sausage links, crispy breakfast potatoes

CREATE YOUR OWN OMELET | \$8

Three eggs with cheddar cheese served with crispy breakfast potatoes
ADD BACON \$2 | SAUSAGE \$2 | HAM \$2 | RED BELL PEPPERS \$.50 | ONIONS \$.50

RIBEYE SKILLET | \$18

Shaved ribeye, green onions, three eggs any style, and cheddar cheese, house-made country gravy atop crispy breakfast potatoes

SOUTHERN FRIED STEAK & EGGS | \$18

Half-pound hand-breaded steak with house-made country gravy served with crispy breakfast potatoes and three eggs any style

Appetizers

FIRESIDES LOADED NACHOS | \$15

Crispy tortilla chips drenched in queso blanco and house seasoned ground beef, topped with lettuce, roasted corn pico, pickled jalapeños, and jalapeño avocado ranch

BONELESS WINGS | \$12

Crispy fried wings tossed in your choice of buffalo, mango habanero, signature BBQ, or buffalo lava sauce

GARLIC & HERB CHEESE CURDS | \$12

Lightly breaded, Wisconsin cheese curds, served with a jalapeño avocado ranch

Salads & Soup

HOUSE SALAD | \$6

Iceberg and romaine blend with grape tomatoes, cucumber, cheddar cheese, shredded carrots, croutons, and your choice of dressing

ADD GRILLED CHICKEN \$6 | GRILLED STEAK \$10
MAKE IT BLACKENED FOR A BOLD, SOUTHWEST KICK \$1

TRADITIONAL CAESAR | \$7

Chopped romaine lettuce, Parmesan cheese, croutons, all tossed in a creamy Caesar dressing

ADD GRILLED CHICKEN \$6 | GRILLED STEAK \$10
MAKE IT BLACKENED FOR A BOLD, SOUTHWEST KICK \$1

HOUSE CHILI BOWL | \$8

Slow simmered beef and bean chili with house spices, fire roasted tomatoes, and a touch of smoky heat.
Served with cheddar cheese and saltine crackers

Desserts

CHEESECAKE | \$12

Smooth, creamy New York-style cheesecake, served with your choice of house raspberry sauce, caramel sauce, or chocolate sauce

HOT HONEY PEACH BREAD PUDDING | \$11

Warm brioche bread pudding with maple-vanilla peaches, cinnamon brown sugar crumble, topped with vanilla bean ice cream and drizzled with hot honey and cinnamon sugar

Entrées

SOUTHERN FRIED STEAK | \$18

Half-pound hand-breaded steak with house-made country gravy served with mashed potatoes

JALAPEÑO MAC & CHEESE | \$14

White cheddar mac & cheese with sautéed onions, sliced jalapeños, finished with toasted breadcrumbs

ADD GRILLED CHICKEN \$6 | GRILLED STEAK \$10
MAKE IT BLACKENED FOR A BOLD, SOUTHWEST KICK \$1

PAN-SEARED SALMON | \$26

Served over a lemon cream sauce along with house rice and seasonal vegetables

MAKE IT BLACKENED FOR A BOLD, SOUTHWEST KICK \$1

Burgers & Sandwiches

All Burgers & Sandwiches come with seasoned fries or crispy breakfast potatoes

CLUB SANDWICH | \$12

Turkey, ham, bacon, cheddar cheese, lettuce, tomato, on a hoagie bun

FRENCH DIP | \$19

Shaved ribeye topped with sliced Gruyere cheese on a hoagie bun, with a side of au jus

CHICKEN SALAD CROISSANT | \$14

House-made chicken salad with red grapes, celery, tossed in a light dressing on a bed of lettuce and tomato layered inside a warm buttery croissant

FIRESIDES BURGER | \$13

Juicy grilled steak burger topped with melted American cheese, lettuce, tomato, pickles, and onion, served on a Firesides branded bun

Steaks

14oz RIBEYE | \$40

Certified Angus Beef Ribeye

STEAK & EGGS | \$28

12oz KC Strip grilled to your liking, three eggs any style, crispy breakfast potatoes



Toppers

FRIED
JALAPEÑO | \$2

SAUTÉED
ONIONS | \$3

Sides

CRISPY BREAKFAST
POTATOES | \$4

SEASONAL
VEGETABLES | \$5

BACON | \$5

HOUSE RICE | \$5

SAUSAGE | \$5

SEASONED FRIES | \$5

SINGLE EGG | \$2

MASHED POTATOES
WITH COUNTRY GRAVY | \$5

TOAST | \$2

MAC & CHEESE | \$7

Groups of 6+ will have an automatic 20% gratuity added to the bill. Additional sauces available for an extra charge. 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.