

The Fireside

STARTERS

*COQUILLE SAINT JACQUES

14.49

Searched Scallops with Gruyere Cream Sauce garnished with paprika oil and a grilled lemon. (265 Cal)

CRAB CAKES

14.49

Golden-browned crab cakes made with premium lump crab meat, served with a house-made roasted garlic aioli for a rich and flavorful finish. (367 Cal)

SPINACH AND GARLIC ARANCINI VG

8.99

Golden, crispy fried arancini filled with a savory blend of risotto, spinach, and garlic, complemented by our house-made marinara sauce for the perfect bite of indulgence. (328 Cal)

ANTIPASTO BOARD VG

14.49

A curated selection of savory olives, artisanal cheeses, sweet dried fruits, and crunchy nuts. (512 Cal)

*SHRIMP COCKTAIL

12.79

Classic shrimp cocktail with delicately poached jumbo shrimp, perfectly seasoned and chilled. Accompanied by a traditional cocktail sauce. (250 Cal)

SOUP & SALADS

SPINACH SALAD VG GF

12.79

Fresh baby spinach topped with pickled red onions, feta cheese, vibrant heirloom tomatoes, sliced hardboiled egg, and crispy herbed house-made croutons, all drizzled with a bright raspberry vinaigrette (300 Cal)

WEDGE SALAD GF

9.59

Crisp Bibb lettuce layered with blue cheese crumbles, smoky bacon, and sweet heirloom tomatoes, finished with our rich, house-made ranch dressing. (490 Cal)

CLASSIC CAESAR VG

9.59

Crisp romaine lettuce tossed in our creamy, house-made Caesar dressing, made with savory anchovy paste, then topped with shaved Parmesan and crunchy croutons for a timeless classic. (470 Cal)

FIRESIDE HOUSE SALAD VG GF

12.79

Fresh mixed greens paired with crisp green onion, julienned green apple, sweet, dried apricots, and candied pecans, topped with a delicate Parmesan tuile and drizzled with a white balsamic honey vinaigrette. (300 Cal)

SOUPE DE LA SEMAINE 6.50

Discover our Soup of the Week, a house-made creation crafted with fresh, seasonal ingredients, offering a comforting and flavorful burst of taste.

* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.Alert your server if you have special dietary requirementt

NOTE: VG - Vegetarian GF - Gluten "Friendly" Please ask if any specific item can be made Gluten "Friendly" if needed. Gluten Friendly is not 100% Gluten Free

CULINARY CREATIONS

Our Culinary dishes are served as crafted with no modifications

***COD A LA SAMANTHA** 22.99

Seared cod served with a sundried tomato and spinach cream sauce, over coconut orzo, garnished with parmesan.

(571 Cal) Gluten free pasta is available upon request

***SCAMPI A LA FETTUCCINI** 22.99

Succulent shrimp in a rich white wine and shallot butter sauce, paired with tender leeks, grape tomatoes, and asiago cheese, served over fresh fettuccine and accompanied by a side of toasted garlic bread.

Gluten free pasta is available upon request

(660 Cal)

***LAMB CHOPS** **GF** 32.99

9 oz. Lamb chop, marinated in garlic, parsley, and olive oil, perfectly grilled to lock in its rich, savory flavor. Served with a vibrant chimichurri sauce, this dish rests on a bed of creamy house-made risotto and is accompanied by chef-selected seasonal vegetables.

(1115 CaL)

PASTA PRIMAVERA **VG** 18.99

Fresh fettuccine pasta tossed in a rich roasted garlic cream sauce with roasted tomatoes, portobello mushrooms, zucchini, and spinach, served with toasted garlic bread.

Gluten free pasta is available upon request

(459 Cal)

RAVIOLI 22.99

Delicate fresh Portobello ravioli served with our house-made red sauce, resting on a bed of sautéed spinach for a flavorful and satisfying dish. (510 Cal)

WEEKLY SPECIALS

*Every Wednesday * 14 oz. Prime Rib served with your choice of two sides 30.00*

***CATCH OF THE WEEK**

Ask your server about our Catch of the Week.
Market Price

***WEEKLY CHEF SPECIALS**

Ask your server about our Weekly Chef's Special.
Market Price

PLEASE NOTE

In-house specialties are only served in the Fireside Dining Room and are not offered for to-go service due to count and availability.

ENTREES

Served with choice of two sides

***SEARED SALMON** **GF** 22.99

8 oz. House-cut salmon, pan-seared to perfection, served with a zesty lemon caper beurre blanc and a side of grilled lemon for an added burst of flavor.

(620 Cal) house-cut salmon can be seared, grilled, or baked upon request

***HERB MARINATED PORK TOMAHAWK** **GF** 18.99

8 oz. Thick-cut pork tomahawk marinated in olive oil, garlic, rosemary, and thyme, grilled to perfection and served with a sweet apple chutney and fresh tarragon for a delightful burst of flavor.

(661 Cal)

*** 8 OZ. FILET MIGNON** **GF** 32.99

Cooked to order, served with a rich Marchand de Vin (red wine demi-glace) and finished with a decadent herb butter.

(710 Cal)

***DUCK BREAST** **GF** 29.99

8 oz. Pan-seared duck breast accompanied by a luscious Bigarade sauce (a sweet-tart orange demi-glace) and served with a pickled kumquat for a delightful balance of flavors.

(619 Cal)

***ROASTED CORNISH HEN** 18.99

12 oz. Half of a slow-roasted Cornish game hen, drizzled with a rich Chasseur sauce (wild mushroom demi-glace) and served alongside roasted tomatoes for a savory and satisfying dish. (479 Cal)

SIDES

WILD RICE PILAF **VG GF** 5.50

MAPLE BOURBON SWEET POTATOES **VG GF** 5.50

BAKED POTATO **VG GF** 5.50

CREAMY MASHED POTATOES **VG GF** 5.50

HOGAN MASHED POTATOES **GF** 5.50

ASPARAGUS **VG GF** 5.50

HARICOT VERT **VG GF** 5.50

CHEF'S SEASONAL VEGETABLE 5.50
To be announced by your server

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