

THE
F I R E S I D E
GRILLE

Starters

CHARCUTERIE & CHEESE • \$17

House Made Duck Liver Pâté & Smoked Sausage
Cured Meats | Artisan Cheese | Pickles
Blackberry Mustard | Grilled Sourdough
Gluten free option available

VIETNAMESE FRIED CHICKEN WINGS • \$12

Palm Sugar Caramel | Fresno Chile
Fried Shallots and Garlic

PAN FRIED SHISITO PEPPERS • \$9

Japanese Rice Seasoning | Ponzu | Miso Aioli | Puffed Rice

FIVE ONION SOUP GRATIN • \$8

Caramelized Onion | Sourdough | Gruyère

FRIED CALAMARI • \$15

Cherry Peppers | Saffron Beurre Blanc
Preserved Lemon | Fresh Herbs

CRISPY BRUSSELS SPROUTS • \$9

Almonds | Garlic | Gold Raisins | Caper Vinaigrette
Gluten free option available

TUNA POKÉ • \$16

Blue Fin Tuna | Seasoned Soy | Avocado | Sesame
Bonito Flakes | Rice Chips

Salads

*Add chicken \$6, shrimp \$8,
salmon* \$8, or 8oz sirloin* \$9*

CAESAR SALAD • \$6/\$12

Baby Romaine | White Anchovies | Parmesan
Caesar Dressing | Herb Croutons
Gluten free option available

CREEK SALAD • \$6/\$12

Mixed Greens | Red Onions | Bacon | Bleu Cheese
Cashews | Sweet Basil Vinaigrette

SPRING CHOPPED SALAD • \$6/\$12

Green Goddess | Sugar Snap Peas | Radish | Scallion
Candy Striped Beets | Parmesan Crisps | Tomato
Cucumbers | Garbanzo Beans

Entrees

GARGANELLI PASTA • \$19

English Pea Pesto | 63° Egg | Parmesan | Olive Oil
Lemon | Pea Tendrils

FIRESIDE BURGER • \$14

Smoked Cheddar | House Bacon | Lettuce | Onion Jam
House Bread & Butter Pickles | Hand Cut Frites
Gluten free option available

GRILLED MEDITERRANEAN SEA BASS • \$26

Blistered Tomatoes | Pearl Onions | Tuscan Kale
Salsa Verde | Charred Lemon

FILET MIGNON • 6oz \$29 | 8oz \$35

Potato Purée | Petite Vegetables | Chop Sauce

14oz GRILLED NEW YORK STRIP • \$36

Creamed Spinach | House Frites | Maître de Hotel Butter
Gluten free option available

PAN ROASTED SALMON • \$26

Ivory Lentils | Fennel Salad | Orange Supremes | Asparagus
Brown Butter and Mustard Hollandaise

CRISPY BRICK CHICKEN • \$22

Potato Gnocchi | Seasonal Mushrooms | Chicken Confit
Ricotta | English Peas | Natural Jus
Gluten free option available

SEAFOOD ANGEL HAIR PASTA • \$26

Shrimp | Crab | Baby Spinach | Blistered Tomatoes
Fresh Herbs | Casino Butter

CAULIFLOWER STEAK • \$19

Grilled Leeks | Marcona Almonds | Salsa Verde
Romesco Sauce | Charred Lemon

Sides

Butter Poached King Crab  • \$20

Crispy Brussels Sprouts (*gluten free option available*) • \$6

Sautéed Gnocchi with Seasonal Mushrooms  • \$6

Hand Cut Frites with Fresh Herbs • \$6

Potato Purée   • \$5

Glazed Petit Vegetables   • \$5

Creamed Spinach   • \$6

Glazed Asparagus   • \$5

*Notice: Cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

 Gluten-free  Vegetarian

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