

## Appetizers

<b>GF V Roasted Cauliflower</b>	11
Toasted Coriander   Paneer Cheese Smoked Almond   Tomato Broth   Star Anise	
<b>BBQ Shrimp + Grits</b>	16
Charred Corn   Pine River Sharp Cheddar Piquillo Peppers   Louisiana Crystal Sauce	
<b>V Forest Mushroom Bruschetta</b>	16
Caramelized Shallots   Goat Cheese Madeira Cream   Parsley   Baguette	
<b>The New Meatball</b>	13
Boschetto Al Tartufo Nero Infused Polenta San Marzano Pomodoro	
<b>GF Tuna Poke</b>	17
Edamame   Coconut Foam   Pickled Ginger Fresh Wasabi   Yuzu Ponzu Sauce	

## Soup | Salads

<b>Golden Tomato + Shrimp Bisque</b>	12
Chervil   Crème Fraiche   Baguette Smoked Chili Powder   Micro Basil	
<b>GF Spanish Ham + Summer Melon Salad</b>	14
Watermelon   Mint   Marinated Chevre Pistachio   Cucumber   Yuzu-Honey Vinaigrette	
<b>GF V Roasted Beet Carpaccio</b>	12
Sea Salt   “Labneh” Greek Yogurt   Sumac Hazelnut Truffle   Orange-Cardamom Dressing	
<b>GF Fireside Wedge Salad</b>	13
Butter Lettuce   Parma Prosciutto Smoked Sunflower Seeds Oven Dried Tomatoes   Hook’s Blue Cheese Buttermilk-Balsamic Dressing	
<b>Veranda Caesar Salad</b>	14
Gem Lettuce   Crispy Egg   Halloumi Cheese Rye Crouton Dust   Pepper Parmesan Vinaigrette	
<b>V Heirloom Tomato Caprese</b>	14
Ciliegiini Mozzarella   Herb Ciabatta   Pine Nuts Saffron   Balsamico Bianco   Basil   EVOO	

## Sauces

<b>Brown Butter Bearnaise</b>	3
<b>Brandy-Peppercorn Glace</b>	4
<b>Horseradish Mustard Cream</b>	3
<b>Black Garlic Steak Sauce</b>	3
<b>Whiskey Glazed Onion Butter</b>	3
<b>Carr Valley Blue Cheese Butter</b>	4

## Mains

<b>Bone-In “S.R.F.” Berkshire Pork Chop</b>	48
Maple Bacon   Smoked Soy   Ginger Purple Cauliflower   Coconut-Yam Puree	
<b>Green Circle Chicken Roulade</b>	34
Grilled Corn Crème Anglaise   Saffron Toasted Farro   Fig   Coriander Pesto	
<b>GF Pan Roasted Alaskan Halibut</b>	42
Broccoli Rabe   Tomato Salvitxada Marcona Almond   Aji Amarillo   Pommes Puree	
<b>V Handmade Spinach Linguine</b>	36
Golden Tomato   Forest Mushrooms   Toasted Pignoli Summer Truffle   Cypress Grove Chevre	
<b>Coconut Crusted Great Lakes Walleye</b>	32
Wilted Frisee   Taro Root   Pickled Carrot Lemongrass Cream   “Beet and Sour” Sauce	

## Hand Cut Steaks

<b>Linz Prime Grade Tenderloin 7oz / 10 oz</b>	34/40
<b>Linz Prime Grade Ribeye 16 oz</b>	50
<b>Linz Prime Grade Manhattan-cut New York 12 oz</b>	48
<b>Linz Prime Grade Cowboy Ribeye 22 oz.</b>	82
<b>Linz Hanger Steak 8 oz</b>	28

## From The Sea

<b>Broiled Maine Cold Water Lobster Tail</b>	56
<b>Sauteed Jumbo Prawns</b>	38

## Sides

<b>GF V Roasted Garlic Mashed Potatoes</b>	6
Mascarpone   Sel Gris	
<b>GF Brussels Sprouts</b>	9
Shiitake   Calabrian Chili   Lemon   Ricotta Salata	
<b>GF V Twice Baked Potato</b>	6
Smoked Butter   Fontina   Sea Salt   Chive	
<b>GF Forest Mushrooms</b>	8
PX Vinegar   Brown Butter   Thyme   Cracklins	
<b>V Gnocchi alla Romana</b>	11
Maitake   Spring Peas   Boschetto al Tartufo	
<b>V Asparagus</b>	7
Ale Pickled Mustard   Espelette Pepper   Orange Zest	
<b>GF V Smoke + Vinegar Frites</b>	6
Hand Cut   Applewood Sea Salt   Chive	
<b>GF V Glazed Baby Carrots</b>	6
Smoked Butter   Maple   Fennel   Pecans	

<b>Chef de Cuisine</b>	<b>Restaurant Manager</b>
Hunter Durgan	Nicole O’Neill

<b>Executive Chef</b>	<b>Asst. Restaurant Manager</b>
Matthew Gilbert	Marissa Carlson

# FIRE | SIDE