

## Appetizers

<b>V GF Roasted Cauliflower</b>	11
Toasted Coriander   Paneer Cheese Smoked Almond   Tomato Broth   Star Anise	
<b>Ginger Peanut Shrimp</b>	16
Preserved Lemon   Bird's Eye Chili Yam Puree   Crispy Kale   Coriander Leaf   Naan	
<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>Ahi Tuna Poke</b>	19
Edamame   Coconut Foam   Pickled Pineapple Fresh Wasabi   Yuzu Ponzu Sauce   Wonton Crunch	
<b>GF Slow Cooked Rohan Duck Confit</b>	14
Green Papaya   Carrot   Bean Sprouts Crispy Turmeric Crepe   Lemongrass Reduction	
<b>V Lebanese Red Pepper Mezze</b>	12
Fried Halloumi   Marinated Olives   Walnuts Pomegranate   Roasted Garlic   Flatbread	

## Soup | Salads

<b>V Mediterranean Artichoke Soup</b>	9
Kalamata Olive   Shaved Fennel   Ciabatta Grilled Artichoke Heart   Sundried Tomato	
<b>V GF Heirloom Tomato Salad</b>	13
Persian Cucumber   Meyer Lemon   Bulgur Wheat Garden Herbs   Shallot   Medinah Honey   Olive Oil   Feta	
<b>V GF Salt Roasted Beets</b>	12
Toum Garlic Puree   Marcona Almond   Sumac Lemon Agrumato   Citrus-Dijon Vinaigrette	
<b>GF Fireside Wedge Salad</b>	13
Butter Lettuce   Beef Bacon   Wildfire Bleu Cheese Pickled Red Onion   Creamy Black Pepper Dressing	
<b>Veranda Caesar Salad</b>	14
Gem Lettuce   Crispy Egg   Halloumi Cheese Rye Crouton Dust   Pepper Parmesan Vinaigrette	
<b>GF Fresh Cherries &amp; Summer Peaches</b>	15
Creamy Burrata   Duck Prosciutto   Mint Almond Brittle Dust   Lemon-Ginger Vinaigrette	

## Sauces

<b>Brown Butter Bearnaise</b>	3
<b>Madeira-Peppercorn Glace</b>	4
<b>Black &amp; Blue Crust</b>	3
<b>Creamy Wasabi Steak Sauce</b>	3
<b>Whiskey Glazed Onion Butter</b>	3
<b>Truffle Poached Medinah Hen Egg</b>	4

## Mains

<b>V Truffle Gnocchi alla Romana</b>	26
Golden Cherry Tomatoes   Green Garlic Romesco   Pignoles   Fresh Mozzarella <b>Add Jumbo Prawns</b>	12
<b>Crispy Fried Karaage Chicken</b>	34
Pan Fried Sushi Rice   Chilled Cucumber Salad Furikake Seasoning   Shishito   Night Market Caramel	
<b>GF Pan Roasted Alaskan Halibut</b>	38
Stone Crab   Lobster Mushrooms   Fava Beans Vanilla   Saffron   Cauliflower Two Ways	
<b>V Black Pepper Linguini Aglio e Olio</b>	26
Extra Virgin Olive Oil   Tanned Garlic   Medinah Herbs Mitica Parmigiano Reggiano   Lemon Bread Crumbs	
<b>GF Za'atar Seared Big Glory Bay Salmon</b>	35
Pickled Beets   Fennel   Pomegranate   Watercress Lemon-Garlic Cream   Crushed Pistachio	
<b>GF Herb Dusted Rack of Lamb</b>	62
Garden Squash   Eggplant   Zucchini   Roasted Garlic Chanterelle Mushrooms   Fines Herbes   Tomato Jus	

## Hand Cut Steaks

<b>Linz Prime Grade Tenderloin 7oz   10 oz</b>	38   46
<b>Linz Prime Grade Ribeye 16 oz</b>	56
<b>Linz Prime Grade Manhattan-cut New York 12 oz</b>	50
<b>SRF Wagyu Baseball Sirloin 10 oz.</b>	35
<b>SRF Berkshire Pork Chop 14-16 oz</b>	36

## From The Sea

<b>GF Citrus Roasted Whole Branzino</b>	44
Sea Salt   Salsa Verde	
<b>GF Spanish Garlic Prawns</b>	38
Paprika Dulce   Dry Sherry   Lemon	

## Sides

<b>GF Loaded Mashed Potatoes</b>	6
Mercks Cheddar   Bacon   Chive Butter	
<b>GF Brussels Sprouts</b>	9
Shiitake   Calabrian Chili   Meyer Lemon	
<b>GF Smoked Marble Potatoes</b>	8
Pearl Onions   Brown Sugar   Herb Whipped Ricotta	
<b>GF Forest Mushrooms</b>	8
PX Vinegar   Brown Butter   Thyme   Cracklins	
<b>V GF Potato &amp; Cauliflower au Gratin</b>	8
Charred Shallot   Tarragon   Comte Cheese	
<b>V Asparagus</b>	7
Ale Pickled Mustard   Ricotta Salata   Orange Zest	
<b>V GF Smoke + Vinegar Frites</b>	6
Hand Cut   Applewood Sea Salt   Chive	
<b>Andouille Mac 'n Cheese</b>	8
Bell Pepper   Carr Valley Smoked Cheddar	

# FIRESIDE