

Fireside

July 13th – August 8th

Starters

Soup of the Day – A homemade specialty soup prepared daily in house. Please see your server for today's option. \$2.75

Soup of the Week – A homemade specialty prepared for the week. Please see your server for this week's option. \$2.75

House Salad  – Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (10 cal.)

Carrot and Raisin Salad –   Shredded carrots and raisins tossed in a sweet and tangy dressing. \$2.75 (215 cal.)

Spinach Strawberry & Feta Salad  Baby spinach with strawberries, toasted almonds, dried cranberries and feta cheese. \$2.75 (125 cal.)

Mixed Fruit  Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Handhelds & Entree Salads

Gluten Friendly Bread Options Available

Backyard Burger –  Grilled Beef Burger, ketchup, mayonnaise, leaf lettuce, tomato, pickles, and onion, on a toasted brioche bun. \$8.75 (675 cal.)

Chicken Caprese Sandwich –  Grilled chicken breast with fresh mozzarella, arugula, tomato, traditional pesto and balsamic glaze on toasted ciabatta bread. (790 cal.) \$8.75

Grilled Hot Dog – All beef, quarter pound hot dog on a bun. \$7.00 (440 cal.)

Fried Chicken Sandwich –  Pickle brined fried chicken breast and pickles on a toasted brioche bun. \$7.75 (500 cal.)

Cobb Salad with Grilled Chicken –  Diced grilled chicken, avocado, bacon, egg, tomato, blue cheese, cheddar cheese over crispy romaine lettuce. Served with a dressing of your choice on the side. \$9.75 (440 cal.)

Salad Dressing

Balsamic Vinaigrette (60 cal.) – Blue Cheese (150 cal.) – Caesar (180 cal.) – Honey Mustard (130 cal.) – Italian (40 cal.) – Ranch (170 cal.) – Raspberry Vinaigrette (60 cal.)

Healthier Choice

(under 460 mg sodium, 4 g saturated fat, 10 g added sugar)



New for July



Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Healthier Choice

Ranch Grilled Chicken- ★ 🍏 Grilled ranch spiced chicken breast with ranch sauce. \$8.25 (220 cal.)

Thai Chili Salmon- ★ 🍏 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (355 cal.) \$12.50

Thai Yellow Curry with Tofu- ★ 🌿 🍏 Tofu, coconut milk, yellow curry, garlic, ginger, onions peppers, mushrooms, soy sauce, lime, basil and jasmine rice. \$8.25 (205 cal.)

Beef Stir Fry over Rice- ★ 🍏 Marinated beef with carrots, onions, peppers, asparagus, snow peas and bourbon in a hoisin sauce with white rice. \$12.50 (280 cal.) Substitute protein for shrimp (140 cal.), chicken (220 cal.), or tofu (90 cal.) 🌿

Pasta

Linguine with Meat Sauce- ★ Linguine pasta tossed tomato meat sauce then finished with parmesan cheese. (355 cal.) \$8.75 Available with marinara 🌿

Rigatoni with Vodka Sauce- ★ 🌿 Rigatoni pasta (135 cal.) tossed with vodka sauce- Marinara sauce infused with vodka then finished with cream. (115 cal.) \$7.00 Add grilled chicken \$8.00 (220 cal.), shrimp \$11.00 (140 cal.), or tofu \$4.00 (90 cal.)

Sea

Pan Seared Salmon- 🍏 Pan seared salmon filet. \$11.00 (280 cal.)

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Farm

Margherita Flatbread- ★🌿 Parmesan, olive oil, mozzarella, basil, pizza sauce. \$8.75 (545 cal.)

Chicken Fajitas- ★ Grilled seasoned breast of chicken with peppers, onions and warmed tortillas. Served with sour cream, guacamole and pico de gallo. (560 cal.) \$9.00

Grilled Medallions of Beef with Rosemary Demi- ★ Grilled beef medallions, salt, pepper and olive oil. (205 cal.) Topped with rosemary demi glace- a rich sauce infused with rosemary and brandy. (30 cal.) \$12.50

BBQ Chicken Quarters- BBQ marinated, bone-in leg and thigh of chicken slowly roasted. (540 cal.) \$8.50

Italian Sausage and Peppers- ★ Sautéed sweet Italian sausage with garlic, onions, green and red peppers. (340 cal.) \$8.00

Grilled Chicken Breast- 🍏 Herb marinated chicken breast grilled over an open flame. \$8.00 (220 cal.)

Sides

Potato Salad (180 cal.)
Parmesan & Garlic Roasted Carrots (175 cal.)
Green Bean Almandine (90 cal.)
Thai Chili Glazed Brussels Sprouts (95 cal.)
Corn on the Cob (155 cal.)
Baked Beans (125 cal.)

Cilantro Lime Rice (145 cal.)
Baked Sweet Potato (195 cal.)
Mashed Yukon Potatoes (130 cal.)
Stewed Tomatoes (30 cal.)
French Fries (355 cal.)
Mixed Fruit (40 cal.)

Available Plain: Green Beans, Carrots, Corn, Brussels Sprouts