


Fireside


March 11th – April 6th


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 (30 cal.)


Caesar Salad  – Chopped romaine, parmesan cheese, and house made croutons, tossed in Caesar dressing. \$2.75 (290 cal.)

Broccoli Crunch Salad  – Broccoli, cauliflower, bacon, red onion, raisins and sunflower seeds tossed in an apple mayonnaise. \$2.75 (180 cal.)

Fruit Salad  – Cut pineapple, seedless green grapes, red grapes, mango and kiwi. \$2.75 (30 cal.)

Entrée Salads and Handhelds

Wedge Salad  – Diced bacon, tomatoes, scallions and blue cheese over a wedge of lettuce and dressed with blue cheese dressing. \$6.50 (390 cal.)

Tuna Salad  – Lightly seasoned tuna, lemon, Dijon mustard and mayonnaise. \$7.25 (330 cal.)

Grilled Hot Dog – All beef, quarter pound hot dog on a bun. \$6.25 (440 cal.)

Signature Burger – Smash style griddle seared beef burger with shredded lettuce, tomato and onion, on a toasted brioche bun. \$6.75 (550 cal.)

B.L.T. Sandwich – Bacon, lettuce and tomato on toast with mayonnaise. \$6.75 (390 cal.)

Asian Beef Lettuce Wraps – Ground beef sautéed with pureed apples, soy, plum sauce, garlic, ginger and water chestnuts. Topped with Bang Bang sauce, sesame seed and scallions on Boston leaf lettuce boats. \$8.25 (380 cal.)

Gluten Friendly Bread Options Available

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



New for March



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



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

Greek Chicken ★🍏 -Herb marinated chicken thigh, tzatziki sauce and garnished with cucumber, onion and tomato relish. \$6.75 (245 cal.)

Salmon Togarashi ★🍏 -Salmon filet seasoned with togarashi spice. \$11.50 (290 cal.)

Beef Stir Fry over Rice ★🍏 -Soy marinated beef with carrots, onions, peppers, asparagus, snow peas and bourbon in a hoisin sauce - with jasmine rice. \$7.50 (290 cal.)

Pasta

Rigatoni Pasta with Vodka Sauce ★🌿 -Rigatoni pasta (130 cal.) tossed in marinara sauce infused with vodka then finished with cream. (110 cal.) \$6.50 Top with grilled Chicken breast. \$8.00 (190 cal.), Salmon (240 cal.) \$11.00 or Seared shrimp \$8.00 (140 cal.)

Gluten Friendly Pasta Available

Sea

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

Sautéed Tilapia with Garlic Herb Sauce ★ -Pan seared then topped with a roasted garlic lemon herb sauce. \$10.25 (370 cal.)

Bang Bang Shrimp ★ -Fried shrimp, Siracha mayonnaise. \$11.00 (570 cal.)

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Farm

Bratwurst, Beer and Onions -German style pork sausage, braised in beer with peppers and onions - grilled to order. \$6.50 (300 cal.)

Grilled NY Strip Steak -Grilled Beef NY Strip steak. \$12.00 (360 cal.)

Sautéed Pierogies with Onions ★🍃 -Traditional potato dumplings filled with potato and cheese served with sautéed onions. \$6.50 (370 cal.)

Parmesan Zucchini ★🍃 -Breaded and fried zucchini, topped with tomato sauce and mozzarella cheese. \$6.50 (380 cal.)

Chicken Pot Pie -Chicken breast slowly cooked in a savory cream sauce then topped with a flaky pie crust and baked. \$8.25 (800 cal.)

Orange-Sesame Chicken over Rice ★ -Tempura battered white meat chicken fried then tossed in our sweet and savory orange-sesame glaze. Served over white rice. \$7.25 (620 cal.)

Grilled Pork Tenderloin with Fig Chutney ★ -Grilled pork tenderloin, braised apples, figs and raisins. \$7.50 (340 cal.)

Irish Lamb Stew ★ -Lamb, carrots, celery, onions, potatoes and herbs in a Guinness beer and beef broth. \$12.00 (340 cal.)

Grilled Chicken Breast 🍏 -Herb marinated chicken breast grilled over an open flame. \$8.00 (190 cal.)

Sides

Sautéed Sauerkraut (60 cal.)

Sautéed Peas (130 cal.)

Sautéed Broccoli with Lemon & Garlic (50 cal.)

Harvard Beets (110 cal.)

Blistered Cherry Tomatoes (30 cal.)

Fruit Salad (30 cal.)

Basmati Rice and Lentil Pilaf (190 cal.)

Baked Potato (220 cal.)

Mashed Potatoes with Cheddar and Bacon (190 cal.)

Succotash (90 cal.)

Baked Beans (70 cal.)

Wedge Fries (200 cal.)

Available Plain: Peas, Succotash, Broccoli, Baked Potato