

Fireside Lunch

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.)

Farm & Sea

Sautéed Pierogies with Onions ★ 🌿 – Traditional potato dumplings filled with potato and cheese served with sautéed onions. \$6.50 (370 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 (345 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.)

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.)

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

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

Greek Chicken ★ 🍏 – Herb marinated chicken thigh, tzatziki sauce and garnished with cucumber, onion and tomato relish. \$6.75 (240 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.)

Sides

Basmati Rice and Lentil Pilaf (195 cal.)

Baked Potato (220 cal.)

Mashed Potatoes with Cheddar and Bacon (190 cal.)

Succotash (90 cal.)

Baked Beans (70 cal.)

Wedge Fries (200 cal.)

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.)

Available Plain: Peas, Succotash, Broccoli, Baked Potato

Gluten Friendly Bread & Pasta Options Available

🍏 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.