

Fireside Lunch

July 8th – August 9th

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.)

Watermelon and Feta Salad ★🌿 – Diced watermelon, sliced red onions, feta, mint and lime dressing. \$2.75 (60 cal.)

Fruit Salad – Honeydew, cantaloupe, pineapple, strawberries, blue berries, red grapes \$2.95 (40 cal.)

Handhelds

Sloppy Joe ★ – Sautéed beef, peppers and onions in a tangy tomato sauce, served on a toasted brioche bun. \$6.50 (450 cal.)

Mediterranean Lamb Burger ★ – Ground lamb, pickled vegetables, feta cheese and yogurt sauce on a brioche bun. \$13.25 (620 cal.)

Mushroom Swiss Burger ★ – Beef burger topped with sautéed mushrooms and Swiss cheese on a toasted brioche bun. \$8.00 (670 cal.)

B.L.T. Sandwich ★ – Bacon, lettuce and tomato on toast with mayonnaise. \$6.50 (390 cal.)

Buffalo Chicken Flatbread ★ – Grilled chicken, mozzarella, red onion, blue cheese and buffalo hot sauce. \$7.00 (550 cal.)

Tuna Salad Sandwich ★🍏 – Tuna, lemon, and mayonnaise on white bread with lettuce and tomato. \$6.50 (370 cal.)

Farm & Sea

Chicken Tikka Masala ★🍏 – Marinated chicken thigh in a yogurt tomato sauce. \$6.50 (240 cal.)

Linguine with Meat Sauce ★ – Linguine pasta tossed tomato meat sauce then finished with parmesan cheese. \$7.25 (350 cal.)

Vegetable Lo Mein ★🌿 – Lo Mein egg noodles tossed with mixed vegetables, ginger, garlic, soy sauce, sesame oil and brown sugar. \$6.50 (280 cal.)

Carved Ham with Raisin Sauce ★ – Hardwood smoked ham topped with a sweet, tangy orange raisin rum sauce, with clove and cinnamon. \$8.25 (400 cal.)

Pork Shank with Tomato Demi Glace ★ – Braised pork shank, tomato demi glace and gremolata. \$12.00 (360 cal.)

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

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

Greek Shrimp with Tomatoes and Feta ★ – Shrimp, tomatoes, garlic, honey, oregano, thyme, feta, grilled pita. \$12.25 (440 cal.)

Miso Glazed Salmon ★🍏 – Pan roasted salmon marinated and glazed with miso, mirin, sake and sugar. \$11.25 (370 cal.)

Trout Almondine ★ – Lightly floured then sautéed and served with a sauce of lemon, butter, parsley and toasted almonds. \$12.50 (420 cal.)

Sides

Sautéed Cabbage (35 cal.)

Asian Green Beans (40 cal.)

Steamed Spinach (25 cal.)

Roasted Brussels Sprouts with Bacon (60 cal.)

Parmesan and Garlic Roasted Carrots (170 cal.)

Fruit Salad (40 cal.)

Shoestring Fries (200 cal.)

Delmonico Potatoes (190 cal.)

Hush Puppies (210 cal.)

Red Beans and Rice (110 cal.)

Sundried Tomato Risotto (270 cal.)

Roasted Potatoes (120 cal.)

Available Plain: Green Beans, Spinach, Carrots, Cabbage

Gluten Friendly Bread & Pasta Options Available

★ New for July |



Healthier Choice (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.