


# Fireside

January 13<sup>th</sup> - February 8<sup>th</sup>



## 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.)

**Ambrosia Salad**   - Mixed fruit with, pecans, marshmallows and whipped cream. \$2.75 (150 cal.)


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


**\*Gluten Friendly Bread Options Available\***

## Handhelds and Entrée Salad

**Grilled Cheese**   - Traditional sandwich with buttered and griddled white bread and American cheese. \$5.50 (320 cal.)

**Signature Burger** - Smash style griddle seared beef burger with shredded lettuce, tomato and onion, on a toasted brioche bun. \$7.50 (640 cal.)

**Philly Cheesesteak**  - Seared Philadelphia style steak and onions on a roll with melted provolone cheese. \$11.00 (820 cal.)

**Buffalo Chicken Salad**  - Seasonal greens with onions, cucumber, tomato, bacon, and blue cheese. Topped with spicy Buffalo glazed chicken and tossed in a dressing of your choice. \$8.50 (410 cal.)

**Tuna Salad** - Lightly seasoned tuna, lemon, Dijon mustard and mayonnaise. \$6.50 (330 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 January



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

**Vegetarian Jambalaya** ★ 🍏 🌿 - Tofu, black eyed peas, rice, green and red peppers, okra and spice. \$7.00 (260 cal.)

**Tex-Mex Catfish** ★ 🍏 - Catfish, taco seasoning, pico de gallo, guacamole and cilantro sour cream. \$7.50 (260 cal.)

**Pork Kabob** ★ 🍏 - Two Skewers of sweet & sour marinated grilled pork, peppers, pineapple and red onion. \$7.50 (295 cal.)

**Red Lentil Dahl** 🍏 🌿 - Lentils, vegetable broth, coconut milk, garam masala, ginger, lemon juice and cilantro. \$7.50 (240 cal.)

## Pasta

**Baked Manicotti** 🌿 - Pasta stuffed with ricotta and topped with our marinara, mozzarella and parmesan then oven baked to finish. \$9.50 (600 cal.)

**Linguine with Meat Sauce** ★ 🍏 - Linguine pasta tossed tomato meat sauce then finished with parmesan cheese. \$8.50 (350 cal.)

**\*Gluten Friendly Pasta Available\***

## Sea

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

**Grilled Salmon BLT** ★ - Grilled salmon, bacon lettuce and tomato on a brioche bun with remoulade sauce. \$12.00 (750 cal.)

**Fried Shrimp** ★ - Lightly battered. \$12.00 (420 cal.)

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## Farm

**Oven Roasted Chicken - Dark Meat** ★ -Savory herb marinated bone-in leg and thigh of chicken- slowly roasted until golden brown. \$7.00 (380 cal.)

**Grilled Bourbon Pecan Chicken-** Grilled chicken, bourbon, honey, pecans and butter. \$9.00 (540 cal.)

**Cajun Smothered Steak** ★ - Braised beef with onion, pepper, mushroom, spices, flour, butter and beef broth. \$9.50 (390 cal.)

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

**Italian Sausage and Peppers** ★ -Sautéed sweet Italian sausage with garlic, onions, green and red peppers. \$7.25 (340 cal.)

**Cottage Pie**-Ground beef and vegetables in a burgundy wine sauce topped with parmesan whipped potato and baked. \$9.00 (480 cal.)

**Pernil** -Braised pork shoulder marinated in orange juice, garlic, oregano and cumin. \$7.00 (190 cal.)

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

## Sides

Baked Sweet Potato (190 cal.)

Buttered Corn (110 cal.)

Ranch Mashed Potatoes (140 cal.)

French Fries (350 cal.)

Apple Sauce (50 cal.)

Mixed Fruit (40 cal.)

Broccoli Au Gratin (110 cal.)

Green Bean Almandine (90 cal.)

Harvard Beets (110 cal.)

Steamed Carrots (45 cal.)

Steamed Lima Beans (120 cal.)

Pinto Beans with Bacon and Tomatoes (150 cal.)

Available Plain: Broccoli, Green Beans, Carrots, Lima Beans, Beets