

Fireside Lunch

January 13th – February 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 (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.)

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

Farm & Sea

- 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.)
- Italian Sausage and Peppers** ★ – Sautéed sweet Italian sausage with garlic, onions, green and red peppers. \$7.25 (340 cal.)
- Grilled Chicken Breast** 🍏 – Herb marinated chicken breast grilled over an open flame. \$8.00 (190 cal.)
- Sweet and Sour Pork Kabob** ★🍏 – Two Skewers of sweet & sour marinated grilled pork, peppers, pineapple and red onion. \$7.50 (295 cal.)
- Vegetarian Jambalaya** ★🌿🍏 – Tofu, black eyed peas, rice, green and red peppers, okra and spice. \$7.00 (260 cal.)
- Linguine with Meat Sauce** ★🍏 – Linguine pasta tossed tomato meat sauce then finished with parmesan cheese. \$8.50 (350 cal.)
- Pan Seared Salmon** 🍏 – Pan seared salmon filet. \$11.00 (280 cal.)
- Fried Shrimp** ★ – Lightly battered. \$12.00 (420 cal.)
- Tex-Mex Catfish** ★🍏 – Catfish, taco seasoning, pico de gallo, guacamole and cilantro sour cream. \$7.50 (260 cal.)

Sides

- 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.)
- 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.)

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

Gluten Friendly Bread & Pasta Options Available

★ New for January | 🍏 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.