

# Fireside

September 8<sup>th</sup> – October 11<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 (10 cal.)

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

**Carrot and Raisin Salad** - ★ 🌿 Shredded carrots and raisins tossed in a sweet and tangy dressing. \$2.75 (210 cal.)

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

## Handhelds and Entrée Salad

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

**Mushroom Swiss Burger** ★ – Beef burger topped with sautéed mushrooms and Swiss cheese on a toasted brioche bun. \$11.00 (670 cal.)

**Salmon Burger** - ★ Sautéed salmon cake served on a toasted brioche bun with remoulade sauce, shredded lettuce, sliced tomato and red onion. \$12.50 (880 cal.)

**Grilled Chicken Caesar Wrap** - ★ Grilled chicken breast, parmesan cheese and romaine lettuce dressed with classic Caesar salad dressing in a tortilla wrap. \$10.50 (710 cal. )

**Portabella and Gouda Flatbread** - ★ 🌿 Baked flat bread topped with smoked gouda cheese, roasted peppers, portabella mushrooms and roasted garlic. \$9.50 (630 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 September



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

**Apple Creek Salad-** ★ 🍏 🍏 Mixed greens with toasted pecans, dried cherries, blue cheese, apple and house made Dijon-apple vinaigrette. \$8.00 (220 cal.) Add grilled chicken \$8.00 (220 cal.), salmon \$11.00 (240 cal.), or Tofu \$4.00 (90 cal.)

**Beet and Carrot Salad-** ★ 🍏 🍏 Arugula, beets, carrots, radish, almonds and oranges tossed in a scallion citrus dressing. \$8.00 (200 cal.) Add grilled chicken \$8.00 (220 cal.), salmon \$11.00 (240 cal.), or tofu \$4.00 (90 cal.)

**Roast Turkey Breast with Gravy-** 🍏 Oven roasted - Savory thyme and sage turkey with gravy. \$12.75 (190 cal.)

**Herb Crusted Cod-** ★ 🍏 Herb bread crumb crusted cod baked with lemon. \$10.00 (230 cal.)

## Pasta

**Build Your Own Pasta-** ★ 🍏 \$12.50

**Choose 1 Pasta** (130 cal.): Linguine or Farfalle

**Choose 1 Protein:** Grilled Chicken (220 cal.), Seared Shrimp (240 cal.), or Tofu (90 cal.)

**Choose 1 Sauce:** Marinara (50 cal.), Alfredo (120 cal.), or Pesto (70 cal.)

**Choose up to 4 Add-ons:** Broccoli (5 cal.), Onion (5 cal.), Green Peppers (5 cal.), or Mushrooms (5 cal.)

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

## Sea

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

**Mussels in Fennel Tomato Broth-** ★ Mussels sautéed in wine, tomatoes, fennel, shallots, garlic, and herbs with grilled focaccia. \$12.50 (430 cal.)

**Shrimp and Cashew Stir Fry-** ★ Shrimp, cashews, broccoli sesame seeds and green onions over jasmine rice. \$12.50 (440 cal.)

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## Farm

**Chicken Shawarma-** ★ 🍏 Grilled chicken thighs marinated with spices, garlic, lemon and olive oil. \$10.50 (170 cal.)

**Grilled Bourbon Pecan Chicken-** ★ Grilled chicken, bourbon, honey, pecans and butter. \$12.00 (580 cal.)

**Beef Bourguignon over Mashed Potatoes-** ★ Traditional French beef stew braised in Burgundy wine with bacon, pearl onions and carrots served over mashed potatoes. \$11.00 (520 cal.)

**Bratwurst, Beer and Onions** - ★ German style pork sausage, braised in beer with peppers and onions - grilled to order. \$9.50 (310 cal.)

**Cottage Pie-** ★ Ground beef and vegetables in a burgundy wine sauce topped with parmesan whipped potato and baked. \$8.75 (480 cal.)

**Country Fried Steak with Gravy** - ★ Beef sirloin batter fried and smothered in country style white gravy. \$10.50 (520 cal.)

**Steak Medallions with Diane Sauce-** ★ Carved medallions of beef with a mustard, mushroom brandy cream sauce. \$12.50 (250 cal.)

**Black Bean Chili-** 🌿 Black beans stewed in a vegetable broth with peppers, tomatoes, cumin, coriander and coffee. Topped with cheddar cheese, green onions and served with sour cream. \$10.00 (190 cal.)

**Grilled Chicken Breast** 🍏 -Herb marinated chicken breast grilled over an open flame. \$8.00 (220 cal.)

## Sides

Potato Salad (180 cal.)

Corn on the Cob (150 cal.)

Mashed Yukon Gold Potatoes (130 cal.)

Red Beans and Rice (110 cal.)

Sweet Potato Fries (200 cal.)

Mixed Fruit (40 cal.)

Blistered Cherry Tomatoes (30 cal.)

Harvard Beets (110 cal.)

Roasted Acorn Squash (80 cal.)

Sautéed Carrots with Dill (70 cal.)

Sautéed Green Beans with Onions (45 cal.)

Steamed Broccoli (40 cal.)

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