

Fireside Lunch

September 8th - October 11th

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

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.)

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.)

Farm & Sea

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

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

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

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

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

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.)

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

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

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

Gluten Friendly Bread & Pasta Options Available

★ New for September | 🍏 Healthier Choice (under 460 mg sodium, 4 g saturated fat, 10 g added sugar)
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

🌿 Vegetarian