

Fireside

October 13th – November 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 (10 cal.)

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

Roasted Sweet Potato Salad - ★ 🌿 Yams, honey, mustard, mayonnaise, peppers, onions, celery and bacon. \$2.75 (250 cal.)

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

Handhelds and Entrée Salad

Gluten Friendly Bread Options Available

Bacon Blue Cheeseburger ★ – Smash style griddle seared burger with bacon and a blue cheese sauce on a toasted brioche bun. \$11.00 (660 cal.)

Oyster Po Boy - ★ Fried Oysters topped with coleslaw, remoulade and tomatoes on a sub roll. \$12.50 (610 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.)

Autumn Salad - ★ 🌿 🍎 Mixed greens, pecans, pear, red onion, dried cranberry and goat cheese. \$9.50 (130 cal.) Add grilled chicken \$8.00 (220 cal.), salmon \$11.00 (240 cal.), or Tofu \$4.00 (90 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. \$9.50 (400 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 October



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

Bourbon Glazed Shrimp- ★ 🍏 Lightly floured shrimp, sautéed and tossed with bourbon sauce and scallions. \$11.00 (220 cal.)

Thai Chili Salmon- ★ 🍏 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. \$12.75 (350 cal.)

Moroccan Vegetable Stew- ★ 🍏 Moroccan spiced carrots, yams, potatoes, kale, apricots, garbanzo beans and lentils in a vegetable broth. \$7.75 (160 cal.)

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

Pasta

Baked Ziti- ★ 🍏 Ziti, cream, tomato sauce, mozzarella and parmesan cheese. \$8.00 (670 cal.)

Butternut Squash Ravioli with Sage- ★ 🍏 Butternut squash ravioli tossed finished in a brown butter-sage cream sauce. \$10.00 (580 cal.)

Gluten Friendly Pasta Available

Sea

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

Green Chili Smothered Chicken- ★ 🍏 Chicken breast topped with cheddar cheese and a citrus, sour cream, green chili sauce - Served with cilantro, pico de gallo salsa and a wedge of lime. \$11.00 (310 cal.)

Braised Denver Steak - ★ Chuck Steak - red wine, espagnole sauce, garlic, herbs and carrots. \$11.50 (250 cal.)

Carved Ham with Raisin Sauce- ★ Hardwood smoked ham topped with a sweet, tangy orange raisin rum sauce, with clove and cinnamon. \$8.75 (400 cal.)

Pan Seared Pork Tenderloin with Apples - ★ Pork tenderloin with apple espagnole sauce. \$9.00 (360 cal.)

Veal Stew- ★ Veal, red wine, carrots, celery, onions and potatoes served over egg noodles. \$12.50 (370 cal.)

Pumpkin Pancakes- ★ 🍃 Buttermilk, pumpkin puree, cinnamon, ginger, nutmeg, butter, vanilla. \$8.00 (180 cal.)

General Tso's Chicken- ★ Tempura battered white meat chicken with steamed broccoli tossed in a sweet and spicy sauce. Served over white rice. \$10.00 (510 cal.)

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

Sides

Mashed Sweet Potatoes (180 cal.)
Pumpkin Risotto (240 cal.)
Spanish Rice (180 cal.)
Succotash (100 cal.)
Baked Potato (220 cal.)
Mixed Fruit (40 cal.)

Braised Red Cabbage (25 cal.)
Sautéed Bok Choy (35 cal.)
Sautéed Broccoli with Lemon & Garlic (50 cal.)
Southern Style Green Beans (80 cal.)
Spaghetti Squash with Sage and Walnuts (380 cal.)
Steamed Carrots (45 cal.)

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