

# Fireside

March 9<sup>th</sup> – April 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.)

**Spinach Strawberry & Feta Salad**   Fresh Baby spinach with strawberries, toasted almonds, dried cranberries and feta cheese. \$2.75 (125 cal.)

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

## Handhelds & Entree Salads

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

**Backyard Burger**- Grilled Beef Burger, ketchup, mayonnaise, leaf lettuce, tomato, pickles, and onion, on a toasted brioche bun. \$8.00 (685 cal.)

**Chicken Salad Sandwich**-  Diced white meat chicken salad on bread with lettuce and tomato. \$7.50 (380 cal.)

**Italian Sausage and Pepper Sub**  Sautéed sweet Italian sausage with garlic, onions, green and red peppers on a toasted sub roll. (565 cal.)

**Margherita Flatbread**-   Parmesan, olive oil, mozzarella, basil, pizza sauce. \$7.75 (545 cal.)

**Kale, Bacon and Blue Cheese Salad**-  Crispy bacon, sliced apples, dried cranberries, candied pecans, blue cheese and kale. \$7.75 (480 cal.) Add grilled chicken \$8.00 (220 cal.), salmon \$11.00 (240 cal.), or tofu \$4.00 (90 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 March



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

**Three Sister Stew-** ★ 🍃 🍏 Carrot, celery, onions, peppers, squash, corn and beans in a tomato and vegetable broth. \$7.00 (120 cal.)

**Pan Seared Bronzini-** ★ 🍏 Whole butterflied filet of fresh Bronzini, lightly seasoned and pan seared. (260 cal.) \$10.50

**Salmon with Apple Horseradish Remoulade-** 🍏 Seared Salmon filet served with a chilled horseradish, apple, yogurt and chive remoulade sauce. \$11.00 (330 cal.)

**BBQ Pulled Chicken-** ★ 🍏 Braised chicken breast with a sweet and tangy BBQ sauce. \$8.50 (150 cal.)

## Pasta

**Chicken and Broccoli Alfredo-** ★ Cream, garlic, parmesan, chicken, broccoli and butter tossed with penne pasta. (565 cal.) \$10.75 Substitute for shrimp \$13.50 (140 cal.), or tofu \$8.75 (90 cal.)

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

## Sea

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

**Cod Cake-** ★ Cod, potato, breadcrumbs, lemon, capers, onions and mayonnaise, served with remoulade sauce. \$10.50 (395 cal.)

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## Farm

**Grilled Lemon Chicken - Dark Meat-** Chicken leg and thigh, roasted garlic, rice wine vinegar, lemon, rosemary and oregano. \$8.50 (440 cal.)

**Cottage Pie-** Ground beef and vegetables in a burgundy wine sauce topped with parmesan whipped potato and baked. \$9.50 (485 cal.)

**Creole Steak Medallions-**★ Grilled beef medallions served with sautéed peppers and onions then topped with a spicy creole butter. \$12.50 (445 cal.)

**Grilled Pork Cutlet with Sauerkraut-**★ Rosemary, mustard and honey-garlic marinated pork loin served with bacon, onions and sauerkraut. \$8.50 (275 cal.)

**Beef Stir Fry over Rice-**★ Marinated beef with carrots, onions, peppers, asparagus, snow peas and bourbon in a hoisin sauce - with white rice. \$12.00 (280 cal.) Substitute protein for shrimp (140 cal.), chicken (220 cal.), tofu 🍃 (90 cal.), or plant-based protein 🍃 (250 cal.)

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

## Sides

Baked Potato (220 cal.)  
Cuban Black Beans and Rice (145 cal.)  
Mashed Potatoes (140 cal.)  
Yam Casserole with Pecans (355 cal.)  
French Fries (355 cal.)  
Mixed Fruit (40 cal.)

Peas & Carrots (110 cal.)  
Roasted Cauliflower (90 cal.)  
Sautéed Broccoli with Lemon & Garlic (50 cal.)  
Stewed Tomatoes with Okra (55 cal.)  
Succotash (100 cal.)  
Braised Collard Greens (30 cal.)

Available Plain: Peas, Carrots, Broccoli, Cauliflower