


Fireside


April 13th – May 9th



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.)

Pear and Arugula Salad   Sliced pears, toasted almonds and dried cranberries, served over arugula lettuce. \$2.75 (180 cal.)


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


Handhelds & Entree Salads

Gluten Friendly Bread Options Available

Mushroom Swiss Burger  Beef burger topped with sautéed mushrooms and Swiss cheese on a toasted brioche bun. \$8.00 (675 cal.)

Grilled Chicken Caesar Wrap  Grilled chicken breast, parmesan cheese and romaine lettuce dressed with classic Caesar salad dressing in a tortilla wrap. \$8.00 (605 cal.)

Italian Sub Sandwich  Thinly sliced salami, ham and mortadella layered with provolone cheese, lettuce, tomato, onion and lemon vinaigrette on a hard roll. \$10.00 (795 cal.)

Italian Meat Flatbread  Baked flat bread topped with pepperoni, salami, prosciutto, mozzarella and tomato sauce. \$9.75 (760 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 April



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

Southwest Salad- ★ 🌿 🍏 Corn, tomatoes, onions, black beans, cabbage and romaine lettuce in an avocado-lime dressing, garnished with fried tortillas. \$7.75 (220 cal.) Add grilled chicken \$8.00 (220 cal.), salmon \$11.00 (240 cal.), or tofu \$4.00 (90 cal.)

Egg Shakshuka with Feta- ★ 🌿 🍏 Tomato, egg, spices and feta cheese. (160 cal.) \$10.50

Ranch Grilled Chicken- ★ 🍏 Grilled Ranch spiced chicken breast with ranch sauce. \$8.25 (330 cal.)

Beef Goulash- ★ 🍏 Braised beef with onion, garlic, paprika, mushrooms and tomato served over egg noodles. \$8.50 (355 cal.)

Pasta

Shrimp Fra Diavolo- ★ Spicy shrimp sautéed with garlic, shallots and white wine then simmered in a marinara sauce with fresh basil and served with linguine. (270 cal.) \$12.50

Linguine with Meat Sauce- ★ Linguine pasta tossed tomato meat sauce then finished with parmesan cheese. (355 cal.) \$8.75

Gluten Friendly Pasta Available

Sea

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

Cod Dijonnaise- ★ Baked Cod brushed with a creamy horseradish dijonnaise and topped with breadcrumbs and parmesan cheese. \$10.50 (320 cal.)

Grilled Shrimp with Citrus Butter- ★ Grilled shrimp tossed in a citrus compound butter. (225 cal.) \$11.00

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Farm

Corn Flake Crusted Chicken-★ Buttermilk marinated chicken breast tossed in corn flakes then fried and served with our Dijon cream sauce. \$8.75 (570 cal.)

Turkey Pot Pie-★ Turkey breast braised in a savory cream sauce then topped with a flaky pie crust and baked to order. \$9.50 (705 cal.)

Grilled Medallions of Beef with Chimichurri Sauce-★ Grilled beef medallions, salt, pepper and olive oil. (205 cal.) Topped with Chimichurri sauce (55 cal.) \$12.50

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

Au Gratin Potatoes (220 cal.)
Cornbread Stuffing (130 cal.)
Roasted Garlic Mashed Potatoes (140 cal.)
Coleslaw (140 cal.)
French Fries (355 cal.)
Mixed Fruit (40 cal.)

Roasted Acorn Squash (60 cal.)
Sautéed Spinach and Mushrooms (40 cal.)
Sautéed Asparagus (30 cal.)
Mashed Cauliflower (130 cal.)
Sesame Carrots (65 cal.)
Sautéed Zucchini (25 cal.)

Available Plain: Carrots, Asparagus, Spinach, Zucchini