


Fireside


June 8th – July 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.)

Mary Kay Salad-  Romaine lettuce, garbanzo bean, red onion, bacon and blue cheese crumbles with Italian and blue cheese mix dressing. \$2.75 (300 cal.)

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


Handhelds & Entree Salads



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. \$8.75 (665 cal.)

Grilled Ham and Cheese-  Traditional sandwich with buttered and griddled white bread, ham and American cheese. (415 cal.) \$7.75

Grilled Hot Dog-  All beef, quarter pound hot dog on a bun. \$7.00 (440 cal.)

Tuna Salad Sandwich-  Tuna, lemon, and mayonnaise on white bread with lettuce and tomato. \$7.50 (370 cal.)

Union Square Salad-   Oranges, dried cranberries, goat cheese and candied pecans over a bed of mixed greens. Tossed with choice of dressing. \$9.75 (420 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 June



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

Tex-Mex Catfish- 🍏 Catfish, taco seasoning, pico de gallo, guacamole and cilantro sour cream. \$10.75 (270 cal.)

Salmon Stir Fry- 🍏 Salmon, onions, broccoli, carrots, peppers, garlic, ginger, brown rice and sesame. (280 cal.) \$12.50

Chicken Breast Woodland- 🍏 Floured then sautéed chicken breast finished with mushrooms and a brandy cream sauce. \$8.75 (320 cal.)

Quinoa Stuffed Pepper- 🍏 🍏 Baked pepper stuffed with quinoa, mushrooms, spinach, onion, mozzarella, parmesan and tomato confit. \$7.50 (155 cal.)

Pasta

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

Sea

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

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Farm

Buttermilk Chicken- Buttermilk marinated chicken breast tossed in seasoned breadcrumbs then fried and served with our dijonnaise sauce. \$8.75 (700 cal.)

Fried Chicken Tacos- Two fried chicken tacos topped with pico de gallo, guacamole and chipotle mayonnaise, served with fresh lime. \$9.50 (630 cal.)

Steak Medallions with Diane Sauce- ★ Carved medallions of beef with a mustard, mushroom brandy cream sauce. (255 cal.) \$12.50

Pepperoni Flatbread- Baked flat bread topped with pepperoni, mozzarella, and tomato sauce. \$9.00 (550 cal.) Available without pepperoni 🌿

BBQ Chicken Quarter- ★ BBQ marinated, bone-in leg and thigh of chicken slowly roasted. (540 cal.) \$8.50

Kielbasa with Sauteed Peppers and Onions- ★ Roasted Kielbasa sausages with caramelized onions and peppers. (550 cal.) \$8.00

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

Sides

Brown Rice (185 cal.)
Baked Potato (220 cal.)
Mashed Yukon Potatoes (130 cal.)
Baked Beans (125 cal.)
Onion Rings (390 cal.)
Mixed Fruit (40 cal.)

Coleslaw (140 cal.)
Sautéed Carrot with Dill (65 cal.)
Green Bean Almandine (90 cal.)
Sautéed Sauerkraut (30 cal.)
Stewed Tomatoes (30 cal.)
Corn on the Cob (155 cal.)

Available Plain: Green Beans, Corn, Carrots