

Dinner

soups & SALADS

Spiced Butternut Squash Soup	10
Cilantro, Coconut Milk	
Alphabet Chicken Soup	10
Chicken Matzoh Balls, Dill	
Onion Soup	10
Onion 'Soufflé', Crispy Onions	
Middle Eastern Chopped	12
Falafel Croutons, Iceberg Cups, Tahini, Feta, Cucumber, Tomato, Olives, Red Onion, Capers, Red Pepper, Yogurt Dressing	
Roasted Garlic Caesar	14
"Panini Croutons", White Anchovies	
Bleu Cheese Spinach Salad	14
Candy Kumquats, Rogue River Bleu, Citrus Walnut Dressing	

personal PLATES

Rigatoni Ala Stolichnaya	17
Buffalo Mozzarella, Ricotta, Parmesan	
Shrimp & Mussel Capellini	18
Saffron Broth, Tarragon	
Pappardelle Bolognese	18
Pecorino Cheese	
Sesame Glazed Salmon	19
Scallion Sticky Rice, Miso Buerre Blanc	
Chicken a la Brick	19
Celery Root Puree, Wild Forest Mushrooms	
Pan Seared Sea Bass	19
Forbidden Rice, Parsley Sauce	
Five Spiced Duck Breast	22
Burgundy Quinoa, Kumquat Confit, Brussels Spouts	
Braised Veal	24
Red Wine Risotto, Veal Jus	
Kobe Skirt Steak Frites	27
Herb Garlic Fries, Guinness Stout Sauce, Goat Butter	
10oz Grilled 21-Day Dry-Aged Sirloin	38
Choice of any Side	

fireSIDES \$10
Butternut Squash Risotto
Sautéed Spinach
Fire Fries
Mac & Cheese
Brussels Sprouts
Whipped Potato
Creamy Polenta

Fireside

shareables

Chicken Parmesan Empanada Bites	12
Tomato Fresco	
Surf Tacos	14
Corn Meal Encrusted Catfish, Chipotle Sour Cream, Jicama Slaw, Soft Flour Tortillas	
Lollipop Buffalo Wings	14
Maytag Bleu Fondue, Pickled Cucumber	
Margherita Pizzetta	14
Plum Tomato, Mozzarella, Basil	
Pepperoni Pizzetta	15
Plum Tomato, Mozzarella, Pepperoni	
Philly Cheese Steak Dumpling	15
Sriracha Ketchup	
Crispy Oysters	15
Julienne Asian Vegetables, Pickled Ginger, Wasabi Mayo	
Calamari & Peppers	15
Crisp Calamari, Cherry Peppers, Sizzling Hot Sauce	
Charcuterie Plate	15
Prosciutto, Mortadella, Sopressata, Fennel Salami, Mostarda, Olives, Gnocco Fritto	
Turf Tacos	15
Braised Short Ribs, Corn, Queso Fresco, Tomatillo Salsa, Crisp Corn Tortillas	
Buffalo Mozzarella Sampler	16
Olive Tapenade, Tomato Confit, Arugula Pesto	
Grilled Persian Shrimp	16
Medley of Chutneys	
The Original Mini Burgers	18
Four All-Beef Patties, Secret Sauce, Lettuce, Cheese, Pickles, Onions, Tomatoes, W.C. Buns	
Grilled Mykonos Lamb Chops	21
Tzatziki, Harissa	
Fireside Lobster Rolls	21
Colossal Shrimp Cocktail	22

Get Creative!!

Assemble your own personalized tasting menu by selecting a variety of our shareable and personal plates. Additional pieces are available for our shareable items.

Fireside Classics

Sample Chef's
Cocktail Cuisine and
Favorites

\$35

per person

limited to entire table

minimum of 2 people suggested

Chef's Grand Tasting

5 courses of Chef's
Selection of seasonal
creations for your delight

\$55

per person

limited to entire table