



# FIRESIDES

AT FOOT HILL

## APPETIZERS

<b>CALAMARI</b> Panko dusted and fried calamari served with bang-bang sauce	\$12	<b>CHICKEN WINGS</b> Fried to perfection wings, celery, and Ranch <i>Choice of: Dry rub, garlic parm, house buffalo sauce, mango habanero, or naked</i>	\$16
<b>COCONUT SHRIMP</b> Coconut breaded jumbo shrimp served with a zesty sweet marmalade	\$14	<b>LAMB LOLLIPOPS</b> Grilled mini chops, pistachio pesto	\$18
<b>SHRIMP COCKTAIL</b> Citrus poached colossal tiger shrimp served with a balsamic cocktail sauce and a charred lemon	\$16		

## SALADS | SOUP

(Add grilled chicken \$8, garlic shrimp \$10, grilled steak \$12)

<b>CAESAR SALAD</b> Chopped romaine lettuce, shaved parmesan, house-made croutons, tossed in a Caesar dressing	Side \$6   Full \$12	<b>FIRESIDES CHOP CHOP SALAD</b> Firesides mixed greens, mini mozzarella, english cucumber, wedge tomato, shaved parmesan, prosciutto, and hearts of palm tossed in an avocado dressing	Side \$8   Full \$16
<b>HOUSE SALAD</b> Firesides mixed greens, wedge tomato, english cucumber, shredded carrots, cheddar cheese, hearts of palm and choice of dressing	Side \$5   Full \$10	<b>RIBEYE &amp; CREMINI SOUP</b> A rich soup loaded with ribeye steak and cremini mushrooms, finished with sour cream and a hint of horseradish	Side \$6   Full \$12
<b>CRISP APPLE SALAD</b> Chopped romaine, sliced green apple, dried cranberries, spicy walnuts, feta cheese served with a fuji apple vinaigrette	Side \$6   Full \$12		

## SIDES | \$5

<b>LOADED POTATO</b>	<b>ASPARAGUS</b> Upgrade for an additional \$2
<b>SAUTÉED GREEN BEANS</b>	<b>HAND CUT TRUFFLE FRIES</b> Upgrade for an additional \$2
<b>MAC &amp; CHEESE</b>	<b>CREAMED SPINACH</b> Upgrade for an additional \$2
<b>BOURSIN MASHED POTATOES</b>	
<b>ROASTED BUTTON MUSHROOMS</b>	

Menú en Español disponible a solicitud.

Parties of six or more will have a 20% automatic gratuity.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician.

## PASTAS AND BURGERS

<b>SHORT RIB RAVIOLI</b>	<b>\$26</b>
Three cheese ravioli topped with a brown demi sauce, spinach and boneless short ribs, shaved parmesan	
<b>CAJUN CHICKEN ALFREDO</b>	<b>\$18</b>
Sautéed Chicken, onions and peppers, andouille sausage, Cajun alfredo, shaved parm	
<b>FIRESIDES BURGER</b>	<b>\$18</b>
½ pound steak patty, two bacon strips, tempura onion straws, sliced gouda, firesides sauce, burger garnish <i>Served with house seasoned fries</i>	
<b>WAGYU BURGER</b>	<b>\$20</b>
½ pound Wagyu burger patty, beer onions, sliced gouda cheese, arugula, tomato, truffle aioli on a brioche bun <i>Served with house seasoned fries and birria dipping sauce</i>	

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## STEAKS\*

*Served with your choice of one side*

<b>6 oz FILET TENDERLOIN</b>	<b>\$36</b>
<b>14 oz KC STRIP</b>	<b>\$38</b>
<b>14 oz RIBEYE</b>	<b>\$38</b>
<b>20 oz BONE-IN RIBEYE</b>	<b>\$68</b>
Dry aged 45 days	
<b>12 oz PRIME RIB</b>	<b>\$30</b>
Friday, Saturday, Sunday	

### FINAL TOUCHES:

*Enhance your steak with one of these delicious accompaniments*

*Garlic Shrimp \$10 | Lobster Tail \$20  
Oscar Style \$15 | Blistered Jalapeño \$3*

## LAND AND SEA

*Served with your choice of one side*

<b>SOUTHERN FRIED STEAK</b>	<b>\$20</b>
½ pound breaded steak, with country white or rich brown gravy	
<b>CHICKEN FRIED CHICKEN</b>	<b>\$18</b>
Hand breaded butterfly chicken breast, with country white or rich brown gravy	
<b>AIRLINE CHICKEN</b>	<b>\$28</b>
Stuffed chicken breast with spinach, cremini mushrooms, prosciutto and boursin cheese, pan juices	
<b>PORK MILANESE</b>	<b>\$28</b>
Tenderized breaded pork chop, pan fried, topped with brown sauce, arugula, mini mozzarella, tomato, parmesan	
<b>SOUTHERN FRIED CATFISH PLATTER</b>	<b>\$18</b>
Two hand breaded catfish fillets, jalapeno hush puppies, and tartar sauce. Served with lemon, seasoned house fries, and signature coleslaw <i>Does not include choice of one side</i>	
<b>NORWEGIAN SALMON</b>	<b>\$26</b>
Pan seared, pistachio pesto	
<b>PACIFIC HALIBUT</b>	<b>\$28</b>
Miso marinated, pan seared, charred lemon	



We are proud to serve Certified Angus Beef®. Certified Angus Beef® adheres to 10 quality standards that only 3 in 10 Angus cattle meet making it the very best Angus beef available.

## DESSERTS

<b>HOUSE BREAD PUDDING</b>	<b>\$13</b>	<b>CARAMEL PECAN BROWNIE</b>	<b>\$13</b>
With Jack Daniel's® sauce		With vanilla bean ice cream	
<b>RED VELVET CAKE</b>	<b>\$12</b>	<b>VANILLA CHEESECAKE</b>	<b>\$12</b>
		With sweet rose sauce	