

FIRESIDES

LUNCH MENU

APPETIZERS

- ONION RING TOWER** \$10
HOUSE-MADE ONION RINGS SERVED WITH SPICY RANCH
- FRIED PLANK PICKLES** \$10
SERVED WITH FIRESIDE SAUCE
- QUESADILLA** \$12
SEASONED CHICKEN, SHREDDED MONTEREY JACK CHEESE, GREEN CHILIS, CILANTRO, SERVED WITH SOUR CREAM, SALSA, AND A FRIED JALAPENO
- CHICKEN WINGS** \$12
CHOICE OF DRY RUB, GARLIC PARMESAN, HOUSE BUFFALO SAUCE SERVED WITH RANCH OR BLEU CHEESE AND CELERY
- PULLED PORK LOADED FRIES** \$12
SEASONED FRIES PILED HIGH WITH PULLED PORK, CHEDDAR CHEESE, SALSA, JALAPENOS, AND HOUSE CHEESE SAUCE

SOUP + SALADS

ADD GRILLED CHICKEN \$8, GARLIC SHRIMP \$10
GRILL STEAK \$12

- HOUSE SALAD** SIDE \$5 | FULL \$10
MIXED GREENS, WEDGE TOMATOES, ENGLISH CUCUMBERS, SHREDDED CARROTS, CHEDDAR CHEESE, HEARTS OF PALMS AND CHOICE OF DRESSING
- CAESAR SALAD** SIDE \$6 | FULL \$12
CHOPPED ROMAINE LETTUCE SHAVED PARMESAN, HOUSE-MADE CROUTONS, TOSSED IN A CAESAR DRESSING
- CRISP APPLE SALAD** SIDE \$6 | FULL \$12
CHOPPED ROMAINE, SLICED GREEN APPLE, DRIED CRANBERRIES, SPICY WALNUTS, FETA CHEESE SERVED WITH A FUJI APPLE VINAIGRETTE
- FIRESIDES CHOP CHOP SALAD** SIDE \$8 | FULL \$16
MIXED GREENS, MINI MOZZARELLA ENGLISH CUCUMBER, WEDGE TOMATO, SHAVED PARMESAN, PROSCIUTTO, AND HEATS OF PALM TOSSED IN AN AVOCADO DRESSING
- CHILI**
CHEESE, SOUR CREAM, CHOPPED ONIONS

RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE,
THOUSAND ISLAND, DOROTHY LYNCH, CAESAR

SIDES

\$5 EACH

- HOUSE SEASONED FRIES
ONION RINGS
COLE SLAW
CUP OF CHILI
HOUSE SALAD

FIRESIDES FEATURES

CHOICE OF ONE SIDE

- BUFFALO CRISPY CHICKEN** \$11
HAND BREADED CHICKEN BREAST IN HOUSE MADE BUFFALO SAUCE, LETTUCE, TOMATO ON A HOAGIE BUN
ADD CHEESE \$1 | ADD BACON \$2
- SOUTHWEST AVOCADO CHICKEN WRAP** \$12
GRILLED CHICKEN, BACON, PEPPERJACK CHEESE, AVOCADO, SPICY RANCH ALL WRAPPED IN A FLOUR TORTILLA
- BLT** \$12
BACON, LETTUCE, TOMATO ON HOAGIE BUN
- CLUB SANDWICH** \$13
TURKEY, HAM, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO ON A HOAGIE BUN
- PULLED PORK MAC & CHEESE*** \$11
HOUSE MADE CHEESE SAUCE, TOPPED WITH SHREDDED PULLED PORK
- PRIME RIB FRENCH DIP** \$15
CERTIFIED ANGUS BEEF® PRIME RIB SLICED THIN, SAUTEED ONIONS, PROVOLONE CHEESE ON A HOAGIE BUN SERVED WITH AU JUS
- CHICKEN STRIP PLATTER** \$10
3 HAND BREADED CHICKEN STRIPS, HONEY MUSTARD, BBQ, BUFFALO, OR RANCH
- FRIED SHRIMP PLATTER** \$11
5 HAND BREADED SHRIMP

BURGERS

CHOICE OF ONE SIDE

ADD CHEESE \$1 | ADD BACON \$2 | ADD PATTY \$8

- BOOT HILL BURGER** \$11
LETTUCE, TOMATO, PICKLE, ONION ON A BRIOCHE BUN
- RANCH HAND BURGER** \$12
CARAMELIZED ONIONS, LETTUCE, TOMATO, PICKLE ON A BRIOCHE BUN
- COWBOY BURGER** \$13
ONION RING, BBQ PULLED PORK, FIRESIDE SAUCE, LETTUCE, TOMATO, PICKLE, ONION ON A BRIOCHE BUN

DESSERTS

- HOUSE BREAD PUDDING** \$13
WITH JACK DANIEL'S® SAUCE
- RED VELVET CAKE** \$12
- CARAMEL PECAN BROWNIE** \$13
WITH VANILLA BEAN ICE CREAM
- VANILLA CHEESECAKE** \$12
WITH SWEET ROSE SAUCE

————— MENÚ EN ESPAÑOL DISPONIBLE A SOLICITUD. —————

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.

*Does not include a side