



SAMPLE

SOUPS

GF Black Bean Soup with Cumin and
Cilantro \$2.5

STARTERS

GF Shrimp Cocktail \$6

Fresh Jumbo Shrimp served with cocktail
sauce and a lemon

SALADS

GF Chopped Lettuce Platter with
Cottage Cheese, Pickled Beets and
Holly Hock Hills Dressing \$3

SIDES (seasoned or unseasoned)

GF Yellow Squash Casserole

Creamed Peas

GF Chive Mashed Potatoes

GF Baked Sweet Potato

ENTRÉES

Served with your choice of soup or salad
and one side

GF Soy-Ginger Marinated Beef
Tenderloin Brochette w/ Cilantro
\$12

GF Chicken Marsala \$9.50

GF Blackened Salmon Salad \$9

(Blackened Salmon on Mixed Greens w/
Blueberries, Strawberries, Onions, Candied
Pecans & Blue Cheese Crumble /w Honey
Vinaigrette Dressing)

DESSERT OF THE DAY

Lime Cheesecake \$3

Cranberry White Chocolate Cookies
w/ Pecans
75 cents
each

♥ heart healthy *GF* gluten free VO vegetarian option available
Guest Fee \$3.70





SOUPS

GF Santa Fe Corn Chowder with
Green Chilies, Cilantro and Monterey
Jack Cheese Garnish **\$2.5**

STARTERS

GF Shrimp Cocktail **\$6**

Fresh Jumbo Shrimp served with cocktail
sauce and a lemon

SALADS

GF Mixed Greens Salad w/ Onion,
Apple Chips, Blue Cheese &
Cranberries & Fuji Apple Dressing
\$3

GF **SIDES** (seasoned or unseasoned)

Lemon Garlic Broccoli
Ginger Green Beans
Mashed Potatoes
Baked Potato

ENTRÉES

Served with your choice of soup or salad
and one side

GF Cashew Chicken Stir Fry **\$9.50**

(vegan option available)

GF Lamb Shank **\$10**

GF 14oz Bone in Ribeye w/ Garlic
Butter **\$14**

Soft Shell Crabs (sauteed or fried)

(*GF* sauteed)

\$12

DESSERT OF THE DAY

Butterscotch Pie **\$3**

Cranberry White Chocolate Cookies
w/ Pecans **75 cents each**



♥ heart healthy *GF* gluten free VO vegetarian option available
Guest Fee **\$3.70**



SOUPS

GF Fisherman's Seafood Soup \$2.5

STARTERS

GF Shrimp Cocktail \$6

Fresh Jumbo Shrimp served with cocktail
sauce and a lemon

SALADS

GF Marinated Cucumber Salad \$3

SIDES (seasoned or unseasoned)

GF Spinach Souffle

GF Rosemary Carrots

Truffel White Mac & Cheese

GF Baked Potato

ENTRÉES

Served with your choice of soup or salad
and one side

GF Grilled T-Bone w/ Braised
Mushrooms & Onion \$12

GF Prime Pork Chop Stuffed w/
Mushrooms & Fontina Cheese \$11

GF Tuscan Chicken \$9.50

Wagyu Burger \$9.50

DESSERT OF THE DAY

Keylime Pie \$3

Diet Oatmeal Cookies .75 cents each

Cranberry White Chocolate Cookies
w/ Pecans 75 cents each



♥ heart healthy *GF* gluten free VO vegetarian option available
Guest Fee \$3.70

SOUPS

Tomato Basil Soup \$2.5

STARTERS

GF Shrimp Cocktail \$6

Fresh Jumbo Shrimp served with cocktail
sauce and a lemon

SALADS

GF Salad Supreme with Mixed
Greens \$3

GF **SIDES** (seasoned or unseasoned)

Roasted Vegetable Medley

Asparagus

Brie Mashed Potatoes

Baked Sweet Potato

ENTRÉES

Served with your choice of soup or salad
and one side

GF Fried Coconut Shrimp w/

Plum Sauce \$10.50

GF Chicken Florentine \$10.50

GF "PRIME" Prime Rib of Beef

rare-med rare-medium-well

Served w/ Au jus & horseradish sauce

King 10oz \$15 Queen 8oz \$12.50

DESSERT OF THE DAY

Glazed Rum Cake w/ Pecans \$3

Cranberry White Chocolate Cookies
75 cents each



♥ heart healthy *GF* gluten free VO vegetarian option available
Guest Fee \$3.70

SOUPS

Cream of Mushroom Soup \$2.5

STARTERS

Shrimp Cocktail \$6

*Fresh Jumbo Shrimp served with cocktail
sauce and a lemon*

SALADS

*Romaine Lettuce with Chart House
Danish Bleu Cheese Dressing, Diced
Tomato, Cucumber & Red Onion
Garnish* \$3

GF SIDES (seasoned or unseasoned)

Stewed Tomatoes
Cauliflower w/ Cheese Sauce
Au Gratin Potatoes
Butter Beans
Baked Potato

ENTRÉES

*Served with your choice of soup or salad
and one side*

*Spinach Artichoke Lasagna w/
Garlic Bread* \$6.50

♥ *GF Blackened Orange Roughy
with Lemon* \$8

DESSERT OF THE DAY

Cherry Pie \$3

Diet Oatmeal Cookies .75 cents each

*Cranberry White Chocolate Cookies
w/ Pecans* 75 cents each



♥ *heart healthy GF gluten free VO vegetarian option available*
Guest Fee \$3.70



FIRESIDE'S DAILY SELECTIONS SAMPLE

<p>CHICKEN CORDON BLEU SANDWICH GF</p> <p>Choice of SOUP or SALAD</p> <p>Half // Whole</p> <p>\$ 5.50 \$ 6</p>	<p>SOUP CHOICES</p> <p>BLACK BEAN SOUP</p> <p>BEEF BARLEY VEGETABLE SOUP</p> <p>LS BLACK BEAN SOUP</p>	<p><i>Just want soup?</i></p> <p>Cup \$ 1.75</p> <p>Bowl \$ 2.50</p>
---	---	---

SALISBURY STEAK
Served with Mushroom Gravy and Mashed Potatoes
\$ 6

TACO SALAD (AVAILABLE VEGETARIAN OR VEGAN)
Served with Salsa, Guacamole, Sour Cream,
\$ 5

SHRIMP PEA SALAD GF
Old Bay Mayonnaise Dressing, Cheese Cubes and Carrots
\$ 6

TURKEY BURGER GFBUN AVAILOABLE
Served on a Brioche Bun, Lettuce, Tomato, Onion, with a Side of French Fries
\$ 6.50

CHOPPED LETTUCE PLATTER GF
With Cottage Cheese, Pickled Beets, and Holly Hock Hills Dressing
\$ 3

CHOOSE YOUR SIDE

YELLOW SQUASH CASSEROLE /// PEAS AND MUSHROOMS GF
\$ 2