

SAMPLE

SOUPS

GFBlack Bean Soup with Cumin and Cilantro \$2.5

STARTERS

GFShrimp 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)

GFYellow Squash Casserole

Creamed Peas

GFChive Mashed Potatoes

GFBaked Sweet Potato

ENTRÉES

Served with your choice of soup or salad and one side

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

GFChicken Marsala \$9.50

GFBlackened 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

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

STARTERS

GFShrimp 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

Guest Fee \$3.70

ENTRÉES

Served with your choice of soup or salad and one side

GFCashew Chicken Stir Fry \$9.50

(vegan option available)

GFLamb Shank \$10

GF14oz Bone in Ribeye w/ Garlic
Butter \$14

Soft Shell Crabs (sauteed or fried)

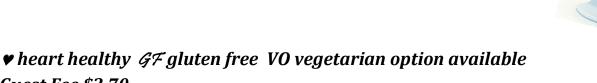
(GF sauteed)

\$12

DESSERT OF THE DAY

Butterscotch Pie \$3

Cranberry White Chocolate Cookies w/ Pecans 75 cents each





SOUPS

GFFisherman's Seafood Soup \$2.5

STARTERS

GFShrimp Cocktail \$6

Fresh Jumbo Shrimp served with cocktail sauce and a lemon

SALADS

GF Marinated Cucumber Salad \$3

SIDES (seasoned or unseasoned)

GFSpinach Souffle

GFRosemary Carrots

Truffel White Mac & Cheese

GFBaked Potato

ENTRÉES

Served with your choice of soup or salad and one side

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

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

GFTuscan 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

GFShrimp Cocktail \$6

Fresh Jumbo Shrimp served with cocktail sauce and a lemon

SALADS

GFSalad Supreme with Mixed Greens \$3

GF <u>SIDES</u> (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

*GFF*ried Coconut Shrimp w/

Plum Sauce **\$10.50**

GFChicken 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 <u>SIDES</u> (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

CHICKEN CORDON BLEU SANDWICH GF

Choice of SOUP or SALAD

Half // Whole

\$ 5.50 \$ 6

SOUP CHOICES

BLACK BEAN SOUP

BEEF BARLEY VEGETABLE SOUP

LS BLACK BEAN SOUP

Just want soup?

Cup \$ 1.75

Bowl \$ 2.50

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