

# FIRESIDE



## SNACKS/ SMALL BITES

**WISCONSIN WHITE CHEDDAR CURDS \$7.99**  
W/ WASABI RANCH

**BEER BATTERED PICKLES \$6.99**  
ALE BATTERED DILL PICKLE SLICES W/ CHIPOTLE AIOLI

**BUFFALO CAULIFLOWER BITES \$7.99**  
BATTERED FLORETS IN BUFFALO SAUCE

**GRILLED CHEESE SHOOTERS \$7.99**  
SWISS & CHEDDAR CHEESE MELT W/ HERB TOMATO BISQUE.

**LOADED PULLED PORK POTATO BOATS \$8.99**  
BRAISED PORK W/ JACK CHEESE & CHIVE SOUR CREAM.

**PORK BELLY SLIDERS \$9.99**  
W/ PICKLED CABBAGE.

**LITTLE NECK CLAMS \$12.99**  
SHALLOT WHITE WINE HERB COMPOUND BUTTER, FRESH TOMATO, SCALLIONS, TOAST POINTS.

**KETTLE SHRIMP \$11.99**  
FLASH FRIED SHRIMP W/ LEMONGRASS SLAW & THAI CHILE GARLIC SAUCE.

## BEVERAGES

### COCA COLA PRODUCTS

COKE, DIET COKE, COKE ZERO, SPRITE, MELLO YELLOW, MINUTE MAID LEMONADE,

### BAUMEISTER BOTTLED SODA

ROOTBEER & CHERRY,

### FRESH BREWED ICE TEA

### COFFEE SERVICE

### ASSORTED JUICE BOXES

*GIFT CERTIFICATES AVAILABLE*

## SOUPS & SALADS

### FIRE ROASTED TOMATO BISQUE

CUP \$3.99 BOWL \$4.99

### WHITE CHICKEN CHILI

CUP \$ 3.99 BOWL \$4.99

### FIRESIDE SALAD BAR

\$6.99

\$3.99 W/ENTRÉE

### SOUP & SALAD

**\$7.99**

ENJOY A BOWL OF HOUSE MADE SOUP WITH EVER CHANGING SALAD BAR.

### GRILLED HEART OF ROMAINE

**\$9.99**

GRILLED ROMAINE, CHERRY TOMATOES, SHAVED PARMESAN AND GRILLED GARLIC CROUTONS, CAESAR DRESSING.

### “WATERMELON STEAK” SALAD

**\$10.99**

SEEDLESS WATERMELON STEAK, RED ONION, FETA, SUNFLOWER SEEDS, SPRING GREENS TOSSED IN SMOKEY DIJON DRESSING.

## **BANQUETS & CATERING**

PLEASE INQUIRE WITH YOUR SERVER ABOUT BOOKING YOUR NEXT PRIVATE EVENT OR SPECIAL OCCASION. FOR CATERING INFORMATION, PLEASE VISIT US AT [WWW.THEFIRESIDERESTAURANT.COM](http://WWW.THEFIRESIDERESTAURANT.COM)

## SEAFOOD

**WISCONSIN FISH N CHIPS \$16.99**  
DOOR COUNTY FAVORITE! CRISP BEER BATTERED  
POLLOCK WHITEFISH, SHOESTRING FRIES,  
LEMONGRASS SLAW, FINISHED W/ LEMON BUTTER  
SAUCE.

**MANGO GRILLED SWORDFISH \$22.99**  
MANGO MARINATED SWORDFISH OVER A CITRUS  
PESTO INFUSED LINGUINE

**SRIRACHA BOURBON SALMON \$23.99**  
GRILLED ATLANTIC SALMON W/ SWEET BOURBON  
GASTRIQUE OVER GARLIC MASHED POTATOES AND  
GRILLED ASPARAGUS.

**MONTEREY SHRIMP & GRITS \$20.99**  
PAN SEARED SHRIMP & FLASH FRIED SPINACH  
ATOP GOAT CHEESE GRITS.

## SANDWICHES

ALL SERVED WITH SHOESTRING FRIES  
OR SWEET FRIES (ADD\$2)

**HANGER STEAK PHILLY \* \$15.99**  
TENDER BUTCHER STEAK W/ BRULEED MUSH-  
ROOMS & ONIONS, SOUTHWEST CHEDDAR  
FONDUE.

**THE CUBAN \$13.99**  
ROASTED PULLED PORK, HONEY HAM, TANGY  
CRISP PICKLES, TOPPED WITH JALAPENO  
CHEESE & SWEET ANCHO MUSTARD.

**SOUTHERN FRIED CHICKEN \$11.99**  
BONELESS BREAST TOSSED IN ELEVEN  
HERBS & SPICES , W/ BBQ AIOLI , LETTUCE &  
TOMATO.

**UNCLE SAM STEAK BURGER\* \$11.99**  
1/2 POUND GROUND STEAK TOPPED W/  
CHEESE & BACON, LETTUCE, TOMATO, PICKLE,  
ONION & 1000 ISLAND DRESSING.

## CLASSICS

**NEW ORLEANS JAMBALAYA \$15.99**  
PAN-SEARED SHRIMP, ANDOUILLE SAUSAGE,  
CHICKEN, PEPPERONATA, SIMMERED W/  
LOUISIANA CREOLE RICE.

**SOUTHWEST ANDOUILLE MAC \$14.99**  
CRISP BACON, ANDOUILLE SAUSAGE, TOSSED IN  
CHEDDAR FONDUE WITH TROTTOLE PASTA AND  
ITALIAN BREADCRUMBS.

**CHICKEN & WAFFLES \$14.99**  
SOUTHERN BREADED CRISP CHICKEN LAYERED  
BETWEEN BUTTERMILK BELGIAN WAFFLES FIN-  
ISHED W/ BOURBON MAPLE SYRUP.

## VEGETARIAN

**BROCCOLINI & PORTOBELLO \$ 12.99**  
VEGETARIAN PHILLY STYLE. SWISS CHEESE W/ SAUTÉED  
BROCCOLINI, PORTOBELLO MUSHROOMS & ROASTED RED  
PEPPERS.

**WALNUT PESTO LASAGNA \$15.99**  
PESTO MARINATED PORTABELLA AND CHERRY TOMATO  
BLEND ATOP RICOTTA & SPINACH PASTA ROLLS, PESTO  
CREAM SAUCE.

**SAMOSA STUFFED PEPPER \$14.99**  
RED GRAIN PEARL COUSCOUS, BLACK BEAN, CORN, RAISIN,  
PEANUTS, BROCCOLINI & GINGER RICE.

## STEAK, CHICKEN & CHOPS

**CHICKEN FETA FLORENTINE \$16.99**  
PAN SEARED BREASTS ATOP SPINACH, FETA & TOMATO  
LINGUINE.

**CHIMMICHURRI "BUTCHER" STEAK\* GF \$25.99**  
GRILLED MARINATED HANGER STEAK W/ GOAT CHEESE GRITS,  
BROCCOLINI, CHERRY TOMATO PICO.

**STEAK Tournedos\* \$24.99**  
TENDER BUTTER GRILLED SHOULDER TENDER ATOP GARLIC  
MASHED POTATOES, GRILLED ASPARAGUS, BRULEED MUSH-  
ROOMS & ONIONS. FINISHED W/ MADEIRA PAN SAUCE.

**JAMAICAN PORK CHOPS GF \$19.99**  
JERK MARINATED PORK LOIN W/ SEARED PEACHES & PEARS.  
OVER GARLIC MASHED POTATOES AND SZECHUAN GREEN  
BEANS.

**CHERRY BBQ BABY BACK RIBS \$24.99**  
TOPPED W/ WATERMELON MANGO SALSA, MACARONI & CHEESE  
GRATIN AND CHEDDAR CORNBREAD.

## SIDES \$2.99

BROCCOLINI	MAC & CHEESE GRATIN
GRILLED ASPARAGUS	GARLIC MASHED
SZECHUAN GREEN BEANS	LEMON GRASS SLAW
GOAT CHEESE GRITS	ASIAN GINGER RAMEN

## GF = GLUTEN FREE ITEMS

\*Consuming raw of uncooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illness, especially if you  
have certain medical conditions.

Hamburgers & Steaks cooked R,MR,Med,MW maybe undercooked.