FIRESIDE

MANY ITEMS CAN BE VEGETARIAN

OR GLUTEN FREE

PLEASE ASK YOUR SERVER

BAR BITES

LOBSTER & ANDOUILLE HUSH PUPPIES 9

CORNBREAD FRITTERS ~ CHIPOTLE AIOLI

BAYOU GATOR 12

LIGHTLY BREADED ~ GARLIC PARMESAN

WISCONSIN CHEDDAR CURDS 9

RENARD'S CHEDDAR ~ HOUSE MADE WASABI RANCH

CAJUN KETTLE SHRIMP 12

PEEL & EAT FLASH FRIED ~ LEMONGRASS SLAW ~ THAI CHILE GARLIC

BUFFALO CAULIFLOWER BITES 8

HAND BREADED ~ GARLIC PARMESAN

LITTLE NECK CLAMS 13

WHITE WINE ~ SHALLOTS ~ HERB COMPOUND BUTTER ~ HEIRLOOM TOMATO ~ SCALLIONS GRILLED TOAST POINTS

TRUFFLE PARMESAN FRIES 7

WHITE TRUFFLE OIL ~ PARMESAN REGGIANO

SOUPS & SALADS

FIRESIDE CHOPPED SALAD GF 4

HEIRLOOM TOMATOES ~ CHEDDAR CHEESE RED ONION ~ ROASTED SWEET CORN ~ CUCUMBER ~ SPRING GREENS

GRILLED BLT CAESAR 12

GRILLED ROMAINE ~ COLD SMOKED BACON ~ HEIRLOOM TOMATOES ~ RED ONION ~ SHAVED PARMESAN ~ CROUTONS

ROASTED BEET AND CITRUS BOARD 12

DOOR COUNTY GOAT CHEESE LABANEH ~ ROASTED BEET ~ BLOOD ORANGE SHALLOT VINAIGRETTE ~ GILLED NAAN BREAD

SOUP & SALAD 8

ENJOY A BOWL OF HOUSE MADE SOUP WITH A FIRESIDE CHOPPED SALAD

FIRE ROASTED TOMATO BISQUE

CUP 4 BOWL 5

SCRATCH MADE SOUP OF THE DAY

CUP 4 BOWL 5

(RANCH, FRENCH, 1000, BLEU CHEESE, ITALIAN,, BLOOD ORANGE VINAIGRETTE, CAESAR, RASPBERRY VINAIGRETTE)

WE ARE PROUD TO USE













SAMMICHES

ALL SERVED WITH SHOESTRING FRIES (CARROT AND PARSNIP FRIES OR TRUFFLE FRIES ADD \$2)

THE NOBLE PIG 14

IOWA PORK BELLY ~ HONEY HAM ~ COLD SMOKED BACON ~ TANGY PICKLES ~JALAPENO CHEESE ~ CHIPOTLE AIOLI

UNCLE SAM STEAK BURGER* 13

1/2 POUND BLEND OF GROUND CHUCK, BRISKET, AND SHORT RIB ~ AGED CHEDDAR ~ SMOKED BACON ~ PICKLE ~ L~ T~ O~ 1000 ~ SESAME SEED BUN

Nashville Fried Chicken 12

BONELESS BREAST TOSSED IN ELEVEN HERBS & SPICES ~ HOT HONEY AIOLI LETTUCE ~ TOMATO

FRIDAY ALL YOU CAN EAT FISH * SATURDAY HERB CRUSTED PRIME RIB





FIRESIDE FAVORITES

BIG EASY JAMBALAYA GF 17

GULF SHRIMP ~ANDOUILLE SAUSAGE ~CHICKEN ~PEPPERONATA ~ LOUISIANA CREOLE RICE

SOUTHWEST ANDOUILLE MAC 16

COLD SMOKED BACON ~ ANDOUILLE SAUSAGE ~ FIRE ROASTED TOMATO & GREEN CHILE CHEDDAR FONDUE ~ CHIVES ~ TROTTOLE

CHICKEN AND WAFFLES 15 ~ DOOR COUNTY'S ORIGINAL!

HAND BREADED CHICKEN BREASTS ~ HOUSE MADE BUTTERMILK BACON BELGIAN WAFFLES ~ OUR FAMOUS BOURBON MAPLE SYRUP ~ BUTTER POACHED BROCCOLINI

MONTEREY SHRIMP AND GOAT CHEESE GRITS GF 23

PAN SEARED GULF SHRIMP ~ WHITE WINE ~ GARLIC ~ ROASTED CORN ~ HEIRLOOM TOMATO & RED ONION ~ FLASH FRIED SPINACH ~DOOR COUNTY'S *ORIGINAL* GOAT CHEESE GRITS

BOURBON SRIRACHA SALMON GF 24

GRILLED WILD ATLANTIC SALMON ~ SRIRACHA BOURBON GASTRIQUE ~ ROASTED GARLIC

MASHED POTATOES ~ GRILLED ASPARAGUS

CHEFS FRESH CATCH MARKET PRICE

ASK YOUR SERVER WHAT CHEF BLAKE IS COOKING TODAY. ALWAYS FRESH & CREATIVE



VEGETARIAN

THAI STUFFED PEPPER 17

RED GRAIN PEARL COUSCOUS ~ QUINOA ~ PETITE PEAS ~ CORN ~ CARROT ~ SPIRAL CUT ZUCCHINI SQUASH ~ KOHLRABI NOODLES ~ THAI CHILI SAUCE ~ GRILLED BROCCOLINI

WAY BEYOND "MEATLOAF" GF 18

CARAMELIZED MUSHROOM AND ONION
JUS LIE ~ ROASTED GARLIC MASHED
POTATOES ~ GRILLED ASPARAGUS

SIDES 5

BUTTER POACHED BROCCOLINI

GOAT CHEESE GRITS

MACARONI CHEESE GRATIN

SMOKED CHEDDAR RISOTTO

GRILLED ASPARAGUS

ROASTED GARLIC MASHED POTATO

LEMONGRASS SLAW

PARMESAN RISOTTO

STEAK, CHICKEN & CHOPS

CHICKEN FLORENTINE GF 18

LEMON PEPPER BREASTS ~ WHITE WINE SHALLOT CREAM ~ SAUTÉED SPINACH ~ HEIRLOOM TOMATO ~ PARMESAN RISOTTO

PORK BELLY CONFIT GF 23

PAN SEARED PORK BELLY ~ SMOKED AGED CHEDDAR RISOTTO ~ ASIAN BBQ GASTRIQUE ~ BUTTER POACHED BROCCOLINI

MAYTAG BLEU STEAK TOWER GF 25

BUTTER GRILLED BEEF TENDERLOIN ~ ROASTED GARLIC MASHED POTATOES ~ GRILLED ASPARAGUS ~ BRULEED MUSHROOMS & ONIONS ~ MAYTAG BLEU CHEESE CREAM

"THE JAMAICAN DOOR" PORK CHOPS GF 22

LOCAL JERK MARINATED PORK LOIN CHOPS ~ BACON APPLE COMPOTE ~ ROASTED GARLIC MASHED POTATOES ~ GRILLED ASPARAGUS

Door County Cherry BBQ Ribs 25 Half Rack 19

GRILLED BEER BRAISED BABY BACK PORK RIBS ~
WATERMELON MANGO SALSA ~ MACARONI
CHEESE GRATIN ~LOBSTER & ANDOUILLE
HUSHPUPPIES



