



# FIRESIDES

AT BOOT HILL

## APPETIZERS

<b>FRIED GREEN BEANS</b>	<b>\$10</b>	<b>CHICKEN WINGS</b>	<b>\$16</b>
Breaded green beans, spicy ranch		Braised wings fried to perfection, celery, ranch or bleu cheese	
<b>COCONUT SHRIMP</b>	<b>\$14</b>	<i>Choice of: Dry rub, garlic parm, house buffalo sauce</i>	
Coconut panko breaded jumbo shrimp, horseradish marmalade		<b>CAPRESE SALAD</b>	<b>\$12</b>
<b>FIRESIDE LOBSTER CAKES</b>	<b>\$16</b>	Tomatoes, burrata, basil, balsamic drizzle, arugula, lemon basil vinaigrette	
Lobster, seasoned breadcrumbs, red peppers, lemon, parsley, served with our Firesides sauce and a charred lemon			

## SALADS | SOUP

side \$5 | full \$10

*(Add grilled chicken \$8, garlic shrimp \$10, grilled steak \$12)*

<b>GREEK SALAD</b>		<b>ARUGULA SALAD</b>	
Mixed greens, calamata olives, feta cheese, tomatoes, red onion, peperoncino, red peppers, Greek vinaigrette		Arugula, dried cranberries, feta cheese, green apples, spicy walnuts, lemon vinaigrette	
<b>HOUSE SALAD</b>		<b>CHICKEN CORN CHOWDER</b>	
Mixed greens, tomatoes, cucumbers, carrots, cheddar cheese, croutons, choice of dressing		Creamy corn chowder filled with shredded chicken and vegetables	

## SIDES

<b>LOADED POTATO</b>	<b>\$5</b>	<b>ASPARAGUS</b>	<b>\$5</b>
<b>GREEN BEANS</b>	<b>\$5</b>	<b>HOUSE SEASONED FRIES</b>	<b>\$5</b>
<b>POBLANO SWEET CORN</b>	<b>\$5</b>	<b>YUKON GOLD GARLIC MASHED POTATOES</b>	<b>\$5</b>

Menú en Español disponible a solicitud.

Parties of six or more will have a 20% automatic gratuity.

\*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.

## ENTRÉES

<b>FIRE ROASTED TORTELLINI</b>	<b>\$22</b>	<b>FIRESIDES BURGER</b>	<b>\$18</b>
Fire roasted tomato cream sauce, tri-colored tortellini pasta, grilled chicken, arugula, artichokes, shaved parmesan		8 oz steak patty, bacon, fried onion strings, gouda cheese, Firesides sauce, on a brioche bun <i>Served with house seasoned fries</i>	
<b>SEAFOOD MAC</b>	<b>\$26</b>	<b>ROASTED HALF CHICKEN</b>	<b>\$22</b>
Lobster, shrimp, cavatappi pasta, house cheese sauce, seasoned breadcrumbs		Sous vide chicken half, pan gravy <i>Served with choice of two sides</i>	
<b>PASTA ALFREDO</b>	<b>\$12</b>	<b>SOUTHERN FRIED STEAK</b>	<b>\$20</b>
Parmesan herbed alfredo, cavatappi pasta, pesto drizzle <i>Add grilled chicken \$8, garlic shrimp \$10</i>		Country white or Firesides brown gravy <i>Served with choice of two sides</i>	
<b>SOUTHERN FRIED CATFISH</b>	<b>\$18</b>	<b>CHICKEN FRIED CHICKEN</b>	<b>\$19</b>
Two 4 oz hand breaded catfish, tartar sauce, lemon, served with house seasoned fries and cole slaw		Country white or Firesides brown gravy <i>Served with choice of two sides</i>	
		<b>NORWEGIAN SALMON</b>	<b>\$23</b>
		Lemon dill marinade, pan seared, parmesan herbed cream sauce, pesto drizzle <i>Served with choice of two sides</i>	

## STEAKS\*

*Served with your choice of two sides*

<b>6 oz FILET</b>	<b>\$36</b>
<b>14 oz KC STRIP</b>	<b>\$34</b>
<b>16 oz PRIME RIB</b>	<b>\$42</b>
<b>14 oz RIBEYE</b>	<b>\$38</b>



We are proud to serve Certified Angus Beef®. Certified Angus Beef® adheres to 10 quality standards that only 3 in 10 Angus cattle meet making it the very best Angus beef available.

### FINAL TOUCHES:

*Enhance your steak with one of these delicious accompaniments*

*Garlic Shrimp \$10 | Lobster Cake \$10 | Sautéed Onions \$4 | Sautéed Mushrooms \$4 | Fried Jalapeno \$2*

## DESSERTS

<b>BREAD PUDDING</b>	<b>\$8</b>	<b>CRÈME BRULEE</b>	<b>\$8</b>
<b>CHOCOLATE MOUSSE CAKE</b>	<b>\$8</b>	<b>CHEESECAKE WITH MACERATED BERRIES</b>	<b>\$8</b>