

APPETIZERS

BACON WRAPPED JALAPEÑOS Cheddar stuffed, ranch or bleu cheese	8
BEER BATTERED SHRIMP Fried onion straws, red pepper jelly	10
CAPRESE BITES Grape tomatoes, mozzarella, pesto, balsamic glaze / <i>Cavit Pinot Grigio</i> – 6 glass/27 bottle	8
CRAB CAKES Lump crab, citrus chipotle aioli / <i>Wente Morning Fog Chardonnay</i> – 7 glass/30 bottle	12
ITALIAN ROASTED CHICKEN DIP Parmesan cream, fried pita chips / <i>Cavit Pinot Grigio</i> – 6 glass/27 bottle	8
MAC & CHEESE BACON BALLS Bacon cheese sauce	8
SHRIMP COCKTAIL Harissa cocktail sauce, lemon / <i>Nobilo Sauvignon Blanc</i> – 6 glass/26 bottle	12
WESTERN EGG ROLL Honey BBQ chicken, black beans, corn, avocado ranch / <i>Relax Riesling</i> – 6 glass/28 bottle	8



SOUPS/SALADS/SIDES

CHILI Dark kidney beans, ground Angus beef, house spices	4		
SOUP OF THE DAY Made fresh daily	4		
CAESAR SALAD Romaine, parmesan, garlic croutons, anchovy dressing	5		
CHOPPED SALAD Turkey, shaved iceberg, white beans, bleu cheese, roasted red peppers, pancetta, grape tomatoes, avocado dressing	6		
FIELD GREEN SALAD Field greens, apples, goat cheese, candied pecans, champagne vinaigrette, olive oil cracker	5		
FIRESIDES HOUSE SALAD Iceberg lettuce, tomatoes, cheddar cheese, cucumbers, croutons and choice of dressing	5		
SUMMER SALAD Arugula, field greens, grilled carrots, roasted tomatoes, garlic croutons, buttermilk basil dressing, olive oil cracker	5		
GARLIC MASHED POTATOES	3	RICE PILAF	3
GRILLED ASPARAGUS	4	ROASTED POTATOES	3
HAND CUT FRIES	3	SAUTÉED MUSHROOMS	4
LOADED POTATO Butter, sour cream, cheddar, bacon	4	SEASONAL VEGETABLES	4

ENTRÉES

CHICKEN TORTELLINI 17

Bacon, mushrooms, peas, fire roasted tomato cream sauce. Includes choice of salad.

FIRESIDE BURGER 12

Certified Angus Beef®, tomato chutney, caramelized onions, NY aged white cheddar, arugula, applewood smoked bacon, brioche bun. Includes hand cut fries.

FISH OF THE DAY MARKET PRICE

Fridays & Saturdays only

SOUP & SALAD 12

OFF THE GRILL

Choice of two sides. We pride ourselves on offering the finest Kansas meat! All of our steaks are Certified Angus Beef®.

1/2 ROASTED AMISH CHICKEN 18

White wine pan sauce / *Ménage a Trois Silk* – 7 glass/30 bottle

CHICKEN FRIED CHICKEN 16

White or brown gravy / *Relax Riesling* – 6 glass/28 bottle

GRILLED ATLANTIC SALMON 20

White wine, lemon butter sauce / *Wente Chardonnay* – 7 glass/30 bottle

PORK CHOP 12 OZ. 18

Bone-in pork chop, apple bacon chutney / *Noble Vines 181 Merlot* – 7 glass/27 bottle

SOUTHERN FRIED STEAK 16

White or brown gravy

FILET 6 oz. 20 **PRIME RIB 12 oz.** 19

FILET 8 oz. 25 **PRIME RIB 16 oz.** 24

DODGE CITY STRIP 14 oz. 17 **RIBEYE 14 oz.** 24

SIGNATURE RIBEYE 20 OZ. 35

Certified Angus Beef®, bone-in ribeye, dauphinoise potatoes, grilled asparagus, red wine sauce

Suggested Steak Parings: *337 Cabernet* – 7/30, *Nobel Vine 181 Merlot* – 7/27 or *Ménage a Trois Silk* – 7/30

ADD-ONS

BEER BATTERED SHRIMP (2) 5 **BUTTERED CRAB** 10 **LOBSTER TAIL** 15

DESSERT

APPLE PIE 6 **GERMAN CHOCOLATE CAKE** 6

Caramel sauce, vanilla ice cream

Buttermilk chocolate cake, coconut and pecan frosting

BREAD PUDDING 6 **ICE CREAM (2 scoops)** 6

Ever changing flavor

Vanilla bean ice cream

CARAMEL CRÈME BRÛLÉE 6 **VANILLA BEAN CHEESECAKE** 6

Caramel custard, caramelized bananas

Port blackberry sauce, graham cracker

SALTED CARAMEL CANDY BAR 6

Dark chocolate, vanilla nougat, salted peanuts and caramel