

Main Course

All Main Course items served with any two of the following:

Alfredo or garlic & olive oil pasta, cream cheese and boursin whipped potatoes, chipotle whipped potatoes, wild rice pilaf, baked potato, vegetables of the day or side salad.

~ Caesar salad or Iceberg Wedge salad may be substituted for an additional charge ~

Most vegetables served al dente (firm) unless otherwise requested.

*Grilled Filet Mignon	A four ounce filet of beef wrapped with bacon and cooked to order. Served with shallot marmalade	16.95
*Herb Crusted Pork Tenderloin	Pan seared pork medallions served with corn relish and apple mint sauce	Full - 16.95 Petite - 14.75
Ocean Prawns	Sauteed with garlic, white wine and parsley	16.95
*Salmon Any Style	Prepared plain poached, pan seared, broiled or blackened	Full - 16.95 Petite - 14.75
Gourmet Quinoa Cakes	Prepared with wheat quinoa, sweet potato, feta cheese, spinach, chopped pecan and red pepper cream sauce. Served with your choice of vegetable.	16.95
Macadamia Chicken	Tender chicken broiled in panko bread crumbs combined with crushed macadamia nuts. Served with a Mongolian sweet and sour sauce with pineapple chunks.	Full - 16.95 Petite - 14.75
*Pan Seared Grouper	Served pan seared or blackened with saffron garlic beurre blanc	Full - 17.95 Petite - 15.65
Scallops Gratin (Coquille Saint-Jaques)	A classic presentation of seared scallops with cognac cream sauce, mushrooms and broiled gruyere cheese.	18.95
*Filet au Poivre	Two 2 oz medallions of filet mignon pan seared to order with brandy, shallots and light cream	17.95
The Sweet Side		
Weekly Feature: Peach and Pear Cobbler	Baked to order in individual crocks and served with vanilla ice cream.	5.65
Crème Brûlée	The classic rich custard dessert caramelized to your preference tableside.	5.95
Key Lime Pie	Semi-tart favorite made in-house in a graham cracker crust.	5.95
Caramel Flan	The traditional mexican flan made daily from scratch in our own kitchen.	5.95
Ganache Chocolate Cake	Delicious five layer chocolate cake	5.95 / 3.65
Häagen Dazs Sorbet or Ice Cream	Raspberry or lemon sorbet or ask your server for the ice cream flavors available.	3.95

*Consuming raw or under cooked meats or seafood may increase your risk of foodborne illness.

*These items may be prepared undercooked.

The Fireside uses only locally sourced produce when available.