

FIRESIDE

Little Neck Clams Steamed and tossed with a chili basil compound butter, topped with crisp wonton skins **10**

Pierogi Locally made potato pierogi, pan fried in brown butter and finished with lemon juice and fresh sage **7**

Gnocchi Sautéed in roasted garlic, rosemary oil, grape tomato and white asparagus tips finished with aged balsamic and boursin cheese **8**

Portobello "Pizza" Portobello cap topped with sweet potato, zucchini, eggplant, roasted peppers and asiago cheese, finished with charred tomato basil **7**

Beet Salad Roasted golden and red beets, local feta style goat cheese, arugula and candied pecan finished with aged balsamic **9**

Salmon Orange ginger glazed petite salmon medallion over chilled pad Thai noodle salad with crunchy vegetables and wasabi nuts, dressed with sesame garlic vinaigrette **11**

Shrimp Colossal shrimp sautéed with shallot and garlic finished with cracked pepper and French brandy **22**

Scallops Seared diver scallops with caramelized fennel and mandarin orange finished with a champagne beurre blanc **20**

Mac n' Cheese Fresh orecchiette pasta tossed in rich and savory cheese sauce with manchengo, gruyere and fontina cheese with shaved black truffles **17**

Flat Iron Grilled 12oz marinated steak finished with ginger sesame glaze **19**

Strip Steak Grilled center cut Angus strip sirloin steak served with shaved horseradish and roasted cipollini onions **26**

Beef Tournedos Peppercorn crusted tenderloin medallions served with wild mushroom, Dijon mustard, brandy and demi glace cream sauce **20**

Veal Sautéed veal cutlets with crisp pancetta, shaved black truffle and Marsala wine demi-glace **21**

Vegetable "Lasagna" Sweet potatoes, Portobello mushrooms, eggplant, roasted peppers and zucchini layered and baked with goat cheese tomatoes and basil **14** with grilled chicken **17**

Risotto Grilled chicken, green peas, pancetta and manchengo cheese folded in a creamy risotto **16**

Capellini "Bolognese" Angel hair pasta tossed with chorizo sausage, prosciutto, and pancetta in a al fresco tomato, pepper, red onion and fresh mozzarella Chianti wine sauce **17**

About The Menu:

Our mission is to insure high quality while rotating the menu every 4-6 weeks which will keep your culinary experience fresh and exciting. We will be featuring local products as well as seasonal items that match well with our style of cooking. As always, we welcome your feedback and are more than happy to accommodate any special request. Enjoy!

Sincerely,

Chef Tim Vennard

Sous Chef Matt Joyce

Chef de Cuisine Marlon Coley

Restaurant Chefs-Nikki Salisbury, Kendall Guy, Steven Parsons