



FIRESIDE GRILLE

est. 2011

APPETIZERS

CRISPY POTATO SKINS

Fried potato skins stuffed with caramelized onions, porcini mushrooms, smoked bacon, provolone cheese and herb sour cream 9

TOMATO BRUSCHETTA

Grilled Italian bread rubbed with garlic and topped with tomato relish 8

SAUSAGE AND PEPPERS

Grilled Fontanini sausage served with blistered peppers, roasted garlic cloves and aged balsamic syrup 8

CRAB CAKES

Pan seared Maryland crab cakes served with fresh greens, whole grain mustard and lemon butter sauce 10

STEAMED MUSSELS

One pound of fresh Prince Edward Isle mussels steamed in garlic, white wine, butter, herbs and grilled baguette 11

MICHIGAN BRIE CHEESE

Benton Harbor Michigan Brie cheese crusted in toasted pecans, served with mango chutney, sliced apples and toasted baguette 9

ESCARGOTS

Helix snails broiled in garlic, wine and butter, served with lemon and grilled bread 8

SALADS

SPINACH

Fresh baby organic spinach tossed with goat cheese, red onions, toasted walnuts, tossed with Shepherd Maple Vinaigrette 9

COBB

Fresh greens topped with bacon, boiled egg, tomatoes, peas, onions, fried breast of chicken, bleu cheese crumbles and red wine vinaigrette 12

CAESAR

Crisp romaine lettuce tossed with grated parmesan, tomatoes, croutons, red onion, capers and creamy garlic dressing 9

FIRESIDE SALAD

Fresh greens tossed with bleu cheese crumbles, candied walnuts, cucumbers, tomatoes, red onion, dried cranberries and Shepherd Maple Vinaigrette 10

ROMAINE WEDGE

Fresh Romaine wedge with red onion, tomatoes, mixed olives, bacon, bleu cheese dressing and toasted bread crumbs 9

Add Grilled Chicken 5

Add Grilled Prawns 9

Add Grilled Filet 12

SIDES

Basket of Kettle Chips 3.00

Basket of French Fries 4.00

House Salad 3.25

Cup of Soup du jour 3.00

Bowl of Soup du jour 4.00

Any Starch 3.00



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ENTREES

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All entrees are served with house salad or soup

NEW YORK STRIP AU COGNAC

Pan seared aged Certified Black Angus Strip steak, flamed with cognac. Served with piped potatoes, green peppercorn sauce and fresh vegetables 27

BISTRO STEAK

Char-grilled aged certified Black Angus Sirloin steak with red wine and caramelized onion demi-glace. Served with twice baked potato and fresh vegetables 19

TOURNEDOS OF BEEF

Pan seared twin petite filets of beef, topped with grilled portabella mushrooms, sauteed organic spinach and hollandaise sauce. Served with piped potatoes and fresh vegetables 29

GLAZED MEATLOAF

Grilled house made certified Black Angus ground chuck meatloaf glazed with BBQ sauce topped with onion straws. Served with piped potatoes and fresh vegetables 16

GREAT LAKES WHITEFISH

Panko and Parmesan crusted Michigan Whitefish with lemon butter sauce. Served with roasted fingerling potatoes and fresh vegetables 21

GRILLED PRAWNS

Grilled fresh water prawns basted with garlic chardonnay butter. Served with angel hair pasta tossed with tomato tapenade 20

MICHIGAN WALLEYE

Pan fried Michigan Walleye with roasted corn tartar, Fireside slaw and seasoned fries 19

ATLANTIC SALMON

Valencia orange and white balsamic glazed Atlantic Salmon with toasted almond pilaf, garlic spinach and fresh vegetables 20

PORK TENDERLOIN

Char-grilled marinated center cut pork loin medallions topped with dried Michigan cherry and granny smith apple demi-glace. Served with potato pancakes and fresh vegetables 20

BABY BACK RIBS

Slow roasted dry rubbed baby back ribs with bourbon BBQ sauce, Fireside slaw and seasoned fries 19 / 24

ENTREES

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ARTICHOKE CHICKEN PARMESAN

Pan roasted natural breast topped with a blend of cream cheese, artichokes, garlic, romano and parmesan cheese. Served with piped potatoes, fresh vegetables and caramelized onion jus 16

SHEPHERD MAPLE PECAN CHICKEN

Sauteed tender medallions of all natural breast dredged in toasted pecans, glazed with Shepherd maple syrup, brandy and cream. Served with piped potatoes and fresh vegetables 17

PASTA CARBONARA

Linguine tossed with bacon lardons, sweet peas, extra virgin olive oil and a rich parmesan sauce 16

CHICKEN AND SAUSAGE LINGUINE

Sauteed sweet Italian sausage and breast of chicken, tossed with our house made red sauce, a splash of cream, linguine, fresh basil and Romano cheese 18

FREE-FORM LASAGNA

Fresh pasta sheets layered with mixed grilled vegetables, fresh mozzarella, parmesan, wild mushroom marinara, herb oil and fresh basil 17

SANDWICHES

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All sandwiches are served with house made chips

CHICKEN AND BRIE

Marinated grilled all natural breast of chicken with Michigan brie, apple-mango chutney, mayo and dressed greens on grilled Italian bread 9

JERKED SALMON

Char-grilled Jamacian spiced Atlantic salmon, curry mayo, roasted red bell peppers, caramelized onions and dressed greens on a brioche bun 10

BLACK BEAN BURGER

Grilled black bean and roasted vegetable burger, Ancho chili mayo and dressed greens on a brioche bun 8

TURKEY BURGER

Char-grilled Cajun seasoned all natural turkey burger on a brioche bun 8

FIRESIDE BURGER

Fresh char-grilled seasoned certified Angus beef served on a brioche bun 9

*Ask your server about food items that may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness