



# FIRESIDE GRILLE

est. 2011

## APPETIZERS

<b>CRISPY POTATO SKINS</b>	
Fried potato skins stuffed with caramelized onions, porcini mushrooms, smoked bacon, provolone cheese and herb sour cream	9
<b>TOMATO BRUSCHETTA</b>	
Grilled Italian bread rubbed with garlic and topped with tomato relish	8
<b>SAUSAGE AND PEPPERS</b>	
Grilled Fontanini sausage served with blistered peppers, roasted garlic cloves and aged balsamic syrup	8
<b>CRAB CAKES</b>	
Pan seared Maryland crab cakes served with fresh greens, whole grain mustard and lemon butter sauce	10
<b>STEAMED MUSSELS</b>	
One pound of fresh Prince Edward Isle mussels steamed in garlic, white wine, butter, herbs and grilled baguette	11
<b>MICHIGAN BRIE CHEESE</b>	
Benton Harbor Michigan Brie cheese crusted in toasted pecans, served with mango chutney, sliced apples and toasted baguette	9
<b>ESCARGOTS</b>	
Helix snails broiled in garlic, wine and butter, served with lemon and grilled bread	8

## SALADS

<b>SPINACH</b>	
Fresh baby organic spinach tossed with goat cheese, red onions, toasted walnuts, tossed with Shepherd Maple Vinaigrette	9
<b>COBB</b>	
Fresh greens topped with bacon, boiled egg, tomatoes, peas, onions, fried breast of chicken, bleu cheese crumbles and red wine vinaigrette	12
<b>CAESAR</b>	
Crisp romaine lettuce tossed with grated parmesan, tomatoes, croutons, red onion, capers and creamy garlic dressing	9
<b>FIRESIDE SALAD</b>	
Fresh greens tossed with bleu cheese crumbles, candied walnuts, cucumbers, tomatoes, red onion, dried cranberries and Shepherd Maple Vinaigrette	10
<b>ROMAINE WEDGE</b>	
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



# FIRESIDE GRILLE

est. 2011

## ENTREES

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

### 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

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 Jamaican 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