

STARTERS

FRESH

CHICKEN CAESAR SALAD Cashew parm, shallot, carrot, crouton	29
PEA SHOOT SALAD Varietal bean sprout, tomato, grape, crispy shallot, smoked beef bits, creamy dijon dressing	23
STEAK SALAD SLOATSBURG Filet steak, seasonal greens, tomato, cucumber, avocado, carrot, pepita, smoked beef bits, soy vinaigrette	39
TACOS DE CARNE Salsa, garlic aioli, guacamole, lettuce, braised prime brisket	25
TUNA TARTARE TACO Avocado, mango, sesame seed, sesame ginger coulis, hard shell taco	29
SPICY SALMON TARTARE TACO Marinated salmon, sriracha aioli, avocado, scallion, sesame seeds, hard shell taco	29
SKIRT STEAK TACOS Guacamole, mango salsa, shoestring potato, garlic aioli	36

SOUPS

SEASONAL SOUP	18
MUSHROOM BARLEY BEEF SOUP Truffle oil, crostini, beech mushroom	18

HOT APPETIZERS

BEER BATTERED CHICKEN FINGERS Fireside aioli, maple aioli, sweet & sour	21
PULLED BEEF NACHOS Salsa, garlic aioli, guacamole, house chips	23
SPRING ROLLS Pulled beef, avocado aioli, garlic aioli	23
^{SPICY} BUFFALO CHICKEN POPPERS Dark chicken, smoked beef bits, scallion, jalapeño, buffalo sauce, parsley & garlic aioli	26
VEAL WONTON Steak jus, fresh truffles	27
CORDON BLEU Prime sliced ribeye & mushroom mélange encased by panko crusted boneless chicken, peppercorn bernaise	27
RISOTTO BITES Slow braised short rib, carrot risotto, panko crust, truffle aioli	27
TONGUE SLIDERS Pickled tongue, house brioche, mustard seed gravy, house slaw, tumbleweed onion	28
SAUTÉ LIVER Onions, leek, garlic herbed crostini, blueberry jam, chocolate	27
PAN SKIRT Korean glaze, pea purée, mango purée, cashew, scallion, spinach, shallot	29
BEEF SPARE RIB Sticky bourbon glaze, house salad	34
CHUMMUS Pita, korean marinated steak, onions, roasted garlic	34
PEPPER STEAK STROMBOLI Shaved prime ribeye, peppers, onions, mushrooms, marinara.	34
LAMB LOLLIPOP Mint couscous, za'atar panko, tzatziki aioli	35
VEAL SWEETBREADS Fondant potato, pear mint chutney, balsamic reduction, orange ginger glaze	36
TEXAS ROADHOUSE Grilled wings, BBQ buffalo glaze, miami spare ribs, burnt salami ends, "cheddar" aioli	44

PIZZA

THIN CRUST OR CHICAGO STYLE DEEP DISH

MEAT Marinara, mushroom, sautéed onion, ground prime beef, smoked beef bits, maple aioli	38
EAST SIDE Creamy marinara, pulled pastrami, pulled brisket, balsamic tomato, scallion, crispy shallot, creamy dijon, garlic aioli	38
VEGETABLE LOVERS Creamed spinach, mushroom, sautéed onion, red onion, balsamic roasted tomato, maple aioli, garlic aioli, marinara	35
Add pulled chicken \$8	35

MAINS

PRIME STEAKS

SERVED WITH HOUSE SLAW AND CHOICE OF FIRESIDE FRIES, SEASONAL HARVEST, SMASHED YUKONS, OR HOUSE SALAD
NOT RESPONSIBLE FOR STEAKS ORDERED WELL DONE

PEPPER CRUSTED DELMONICO	72
CHIMICHURRI SKIRT	72
HANGER HOT SIZZLE Marinated, served sliced and rare, hot skillet to be cooked tableside to preferred temperature. Maple Bourbon sauce	79
19 OZ BONE-IN RIB STEAK	94
SURPRISE (Limited availability)	97
TOMAHAWK (STEAK FOR 2)	159

ENTRÉES

SPATCHCOCK CHICKEN Half chicken, dry rub, herbed lemon sauce, organic sweet potato mash, seasonal harvest, pea purée	45
^{SPICY} HONEY SRIRACHA CHICKEN Dark chicken skewer, charred pineapple, cremini mushroom, seasonal grain	49
CHICKEN MARSALA Pan seared dark chicken, exotic mushroom ragu, creamed marsala sauce, seasonal grain, organic yam curls	49
HERBED LEMON GARLIC SALMON Organic sweet potato mash, roasted broccoli	46
GRILLED SKILLET PASTRAMI Pastrami steak, sweet glaze, house slaw, choice side dish	48
UNSMOKED BRISKET Beer braised prime brisket, onion, seasonal greens, smashed yukon, gravy	56
NY STRIP STEAK Prime lean steak, peppercorn bernaise, organic sweet potato mash, seasonal greens	69
SHORT RIB Fruit glazed, seasonal harvest, smashed yukon, pistachio dust	79
30 DAY AGED PRIME CRUSTED RIBEYE Seasonal harvest, crispy tomato basil potatoes	97
MEAT BOARD Tomahawk, chimichurri skirt, skillet pastrami, BBQ boneless ribs, pepper crusted delmonico, veal chop, fruit glazed short rib, chicken marsala, lamb bacon, seasonal harvest, smashed yukon, house slaw. Choice of Pizza	619

SANDWICHES & BURGERS

SERVED WITH FIRESIDE FRIES
BURGER CHOICE BREAD: HONEY WHOLE WHEAT, BRIOCHE
ALL BURGERS SERVED MEDIUM WELL

PASTRAMI ON RYE Glazed pulled pastrami, tumbleweed onion, honey mustard, house slaw	35
MUSHROOM & CARAMELIZED ONION BURGER Garlic aioli, pickles, lettuce	44
BBQ BURGER Smoked beef, lettuce, pickle, tumbleweed onion, buffalo aioli, bbq sauce	44
FIRESIDE BURGER Fireside sauce, lettuce, shallot, tomato, pickle	44
PASTRAMI BURGER Sautéed onion, tomato, pickle, lettuce, creamy dijon aioli	44
THE HENRY French toast, pulled prime brisket, pulled pastrami, tomato, sautéed onion, maple aioli	45

SIDES

HOUSE SLAW	9
FIRESIDE FRIES	12
SMASHED YUKON	14
ORGANIC SWEET POTATO MASH	11
SEASONAL HARVEST Charred green bean	14
HERBED CREMINI MUSHROOMS	12
GRAVY FRIES Beef gravy, garlic aioli, smoked beef	19
FRESH TRUFFLES Great steak add-on!	32

EXECUTIVE CHEF MICHEL ABRAMSON

PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGY PRIOR TO ORDERING
19% SERVICE CHARGE WILL BE ADDED TO YOUR CHEQUE
UNDER THE SUPERVISION OF R' B. GRUBER SHLITA