

# STARTERS

## FRESH

### Chicken Caesar Salad

Cashew parm, shallot, carrot, crouton

### Pea Shoot Salad

Varietal bean sprout, tomato, grape, crispy shallot, smoked beef bits, creamy dijon dressing

### Steak Salad Sloatsburg

Cured filet steak, seasonal greens, tomato, cucumber, avocado, carrot, pepita, smoked beef bits, soy vinaigrette

### Seasonal Soup

### Spring Rolls

Pulled beef, avocado aioli, garlic aioli

### Sausage Smash Sliders

Pickled leek, spinach, lamb bacon, sweet mustard sauce, house brioche

### Pan Seared Duck Tenders

Rosé plum glaze, "buttermilk" waffle, chinese 5 spice caramel, duck "bacon"

### Chummus

Pita, korean marinated steak, onion, roasted garlic, pistachio, za'atar, smoked paprika, olive oil

### Miami Spare Ribs

Grilled, sticky soy glaze, fruit salsa

### Fish Tacos

Beer battered salmon, purple broccoli slaw, avocado, pickled onion, avocado citrus aioli, soft shell tortilla, chipotle dipped lime

### Tuna Tartare

Guacamole, mango, cucumber, sesame seed, sesame ginger coulis, house chips

### Truffled Tuna Crudo

Cucumber, caper, black truffle, ladolemono sauce

### Salmon Ceviche

Organic king salmon, red pepper, cilantro, avocado, citrus, pickled onion, house chips

## HOT APPETIZERS

### Beer Battered Chicken Fingers

Fireside aioli, maple aioli, sweet & sour

### Beer Battered Duck Tenders

Fireside aioli, maple aioli, sweet & sour

### Duck Fried Rice

Carrot, pea, corn, scallion, duck confit, duck egg, sesame, jasmine rice

### Lamb Lollipop

Farro, asparagus, pea, edamame, toasted almond, rosemary aioli

### Crispy Beef

Marinated skirt steak, maple aioli, sesame glaze, mango puree

### Pulled Beef Nachos

Salsa, garlic aioli, guacamole, house chips

### <sup>SPICY</sup> Buffalo Chicken Poppers

Dark chicken, smoked beef bits, scallion, jalapeño, buffalo sauce, parsley & garlic aioli

### Prime Steak Bites

Pan seared, korean glaze, pea purée, mango purée, cashew, scallion, spinach, shallot

### Stuffed Pretzel

Pulled prime brisket, pulled pastrami, sautéed onion, honey mustard, creamy marinara

### Pulled Short Rib Italiano

Roasted eggplant, marinara, garlic aioli, basil aioli, Italian panko, roasted vine tomatoes, garlic bread

## PIZZA

Thin crust or chicago style deep dish

### East Side

Creamy marinara, pulled pastrami, pulled brisket, balsamic tomato, scallion, crispy shallot, creamy dijon, garlic aioli

### Vegetable Lovers

Creamed spinach, mushroom, sautéed onion, red onion, balsamic roasted tomato, maple aioli, garlic aioli, marinara

### Meat

Marinara, mushroom, sautéed onion, ground prime beef, smoked beef bits, maple aioli

# 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

### NY Strip Steak

Peppercorn bernaise, served sliced

### Pepper Dusted Delmonico

Served sliced

### Tomahawk (steak for 2)

Served sliced

### Chimichurri Skirt

Marinated & grilled

### 19oz Bone-in Rib Steak

### 30 Day Aged Crusted Ribeye

Seasonal harvest, crispy tomato basil potatoes

### Hanger Hot Sizzle

Marinated, served sliced and rare, hot skillet to be cooked tableside to preferred temperature. Maple Bourbon sauce

### Surprise

(Limited availability)

## ENTRÉES

### Chicken Marsala

Dark chicken, exotic mushroom ragu, creamed marsala sauce, seasonal grain, organic yam curls

### Grilled Skillet Pastrami

Pastrami steak, sweet glaze, house slaw, choice side dish

### Smoked Rack of Ribs

Bourbon honey mustard or sriracha fruit glaze, choose 2 sides (limited availability)

### Spatchcock Cornish Hen

Dry rub, herbed lemon sauce, organic sweet potato mash, seasonal harvest, pea purée

### Unsmoked Brisket

Beer braised prime brisket, onion, seasonal greens, smashed yukon, gravy

### Short Rib

Seasonal harvest, smashed yukon, pistachio dust. Choice glaze: Fruit or sesame

### <sup>SPICY</sup> Honey Sriracha Chicken

Dark chicken skewer, charred pineapple, cremini mushroom, seasonal grain

### Mixed Grill

Dark chicken, liver, onion, chummus, eggplant, schwarma seasoning, basil aioli

### Herbed Lemon Garlic Salmon

Organic sweet potato mash, roasted broccoli

### Meat Board

Variety of our prime steaks and entrées

## SANDWICHES & BURGERS

Served with Fireside fries, all burgers served medium well. Burger choice bread: whole wheat or brioche

### Glazed Chicken Sandwich

Choice of white or dark meat. Garlic aioli, lettuce, shallot, tomato, pickle

### The Henry

French toast, pulled prime brisket, pulled pastrami, tomato, sautéed onion, maple aioli

### Fireside burger

Fireside sauce, lettuce, shallot, tomato, pickle

### BBQ Burger

Smoked beef, lettuce, pickle, tumbleweed onion, buffalo aioli, bbq sauce

### Pastrami Burger

Sautéed onion, tomato, pickle, lettuce, creamy dijon aioli

### Sautéed Onion & Mushroom Burger

Garlic aioli, pickles, lettuce

### Pastrami on Rye

Pulled pastrami, tumbleweed onion, honey mustard, house slaw

## SIDES

House Slaw  
Seasonal Harvest  
Fireside Fries

Organic Sweet Potato Mash  
Herbed Cremini Mushrooms

Smashed Yukon  
Gravy Fries  
Beef gravy, garlic aioli, smoked beef