

STARTERS

FRESH

- PEA SHOOT SALAD 29**
Varietal bean sprout, tomato, grape, crispy shallot, smoked beef bits, pea purée, creamy Dijon dressing
- CHICKEN CAESAR SALAD 34**
Cashew parm, shallot, carrot, crouton

CRISPY RICE 36
Spicy tuna, chili pepper, sesame, edamame, teriyaki sauce
- STEAK SALAD SLOATSBURG 48**
Cured filet steak, seasonal greens, tomato, cucumber, avocado, carrot, pepita, smoked beef bits, soy vinaigrette

HOT APPETIZERS

- SEASONAL SOUP 19**

DUCK RAMEN 29
Ramen noodles, duck breast, shimeji mushrooms, broccoli, soft-boiled egg, duck broth

BEER BATTERED CHICKEN FINGERS 24
Fireside aioli, maple aioli, sweet & sour

🍷 BUFFALO CHICKEN POPPERS 28
Dark chicken, smoked beef bits, scallion, jalapeño, buffalo sauce, sriracha, garlic aioli
- MIAMI SPARE RIBS 43**
Grilled, sticky soy glaze, homemade potato chips, garlic aioli

SHORT RIB DUMPLINGS 29
Soy glaze, daikon radish slaw, sesame seeds

PULLED SHORT RIB ITALIANO 36
Roasted eggplant, marinara, garlic aioli, basil aioli, Italian panko, roasted vine tomatoes, garlic bread

LAMB CHOPS 39
Sweet potato mash, mint caviar, roasted baby beets, garlic & herb
- CHUMMUS & LAMB 29**
Homemade chummus, braised lamb belly, mint pearls, chips

CHICKEN & WAFFLES 29
Homemade waffle, crispy chicken, bacon bits, jalapeño, maple syrup

WILD MUSHROOM RISOTTO WITH HANGER 36
Wild mushroom blend, spanish rice, hanger steak

PULLED BEEF NACHOS 32
Salsa, garlic aioli, guacamole, house chips

PIZZA

Thin crust or Chicago-style deep dish

- MEAT 41**
Marinara, mushroom, sautéed onion, ground prime beef, smoked beef bits, maple aioli
- VEGETABLE LOVERS 38**
Creamed spinach, mushroom, sautéed onion, red onion, balsamic tomato, maple aioli, garlic aioli, marinara
- EAST SIDE 43**
Creamy marinara, pulled pastrami, pulled brisket, balsamic tomato, scallion, crispy shallot, creamy Dijon, garlic aioli

MAINS

PRIME STEAKS

Served with house slaw and choice of: Fireside fries, seasonal harvest, mashed potato, or house salad
Not responsible for steaks ordered well done

19OZ BONE-IN RIB STEAK 98

SURPRISE 99
(Limited availability)

FILET MIGNON 94
10oz filet, caramelized onions, mashed potato, broccoli, served sliced

FAMOUS BEEF WELLINGTON 91
Filet mignon, mushroom duxelles, green beans, whipped potatoes, au jus

CHEF'S TOMAHAWK 195
Tomahawk steak, french fries, grilled vegetables, SLICED TABLESIDE BY THE CHEF

GLAZED FLAT IRON STEAK 86
Tender boneless steak, mashed potato, broccoli, Asian marinade, served sliced

CLASSIC RIBEYE 89
Mashed potato, grilled vegetables, served sliced

ENTRÉES

SHORT RIB 79
Seasonal harvest, mashed potato, mango purée

GRILLED SKILLET PASTRAMI 62
Pastrami steak, sweet glaze, house slaw, choice of side dish

BRICK CHICKEN 58
Crispy skin chicken, chimichurri, grilled veggies

MUSHROOM CHICKEN 58
Dark chicken, exotic mushroom ragoût, creamed marsala sauce, seasonal grain, organic yam curls

THE SALMON 52
Sautéed spinach, salmon steak, wild mushroom, honey Dijon glaze

FINGER LICKIN' RIBS 68
Smoked baby back ribs, bbq sauce, corn purée, beer battered onion rings

MEAT BOARD 659
Have it all! Share a variety of our prime steaks and entrées, all on one board

SANDWICHES & BURGERS

Served with Fireside fries, all burgers served on brioche bun

FIRESIDE BURGER 45
Fireside sauce, lettuce, shallot, tomato, pickle

BIG STACK BURGER 48
Double 4oz ribeye smash patties, fleishig cheese, caramelized onions, garlic aioli

BLACK LABEL BURGER 58
14oz ribeye patty, caramelized onions, bacon jam, garlic aioli

LOWER EAST SIDE PASTRAMI 48
Rye bread, hot pastrami, Fireside mustard, pickles

SIDES

SEASONAL HARVEST 16

GARLIC FRIES 16

MASHED POTATO 16

GRAVY FRIES 19
Beef gravy, garlic aioli, smoked beef

GRILLED VEGGIES 16

ZUCCHINI & MUSHROOM RAGOÛT 16

HOUSE SLAW 9

BAR

WINE BY THE GLASS

RED

OR HAGANUZ Marom 25
BARKAN Platinum 22
Cabernet Sauvignon 16

WHITE / ROSÉ / SPARKLING

Rosé 15
Chardonnay 14
BARTENURA Moscato by the Can 14

WINE BY THE BOTTLE

RED

HERZOG Generation IX 500
HERZOG Chalk Hill 240
HERZOG Rutherford District 200
SEGAL Unfiltered 199
HAUT PEDRIAS Reserve 140
HERZOG Napa Valley 118
SHILOH Secret Reserve Cab. 99
HERZOG Alexander Valley 95
LA FRANCE Cuvée Prestige 88
OR HAGANUZ Marom 75
BARKAN Platinum 66
ODEM MOUNTAIN Volcanic Merlot 62
VIEUX PUIT Malbec 58

HALF BOTTLES

SEGAL Petit Unfiltered 58
PSAGOT Cabernet Sauvignon 45
BARONS de ROTHSCHILD 40

WHITE / ROSÉ

HERZOG Chalk Hill Chardonnay 120
HERZOG Russian River Chardonnay 75
HAGAFEN Sauvignon Blanc 60
GOOSE BAY Sauvignon Blanc 48
DALTON Rosé 43
BORGIO BELLA Rosé 36

SPARKLING

BARTENURA Rosé 42
BAGLIETTI Rosé 40
PAVOLINO Prosecco 36
BARTENURA Moscato 38

SEMI-SWEET

MELODIE DU CHATEAU 32

SPIRITS

Half pour is 1 oz. Single pour is 2 oz.

BOURBON

	Half	Single
OLD FITZGERALD 8 Year	17	34
BOOKER'S	16	30
ELIJAH CRAIG Barrel Proof	13	24
WIDOW JANE	15	28
WOODFORD Double Oaked	10	19
BASIL HAYDEN	10	18
MICHTER'S	9	16
WOODFORD RESERVE	8	14

SCOTCH

	Half	Single
GLENLIVET 15 Year	18	34
LAGAVULIN 16 Year	16	32
TOMINTOUL 16 Year	13	24
LAPHROAIG 10 Year	12	24
GLENMORANGIE 12 Year	9	16
MONKEY SHOULDER	8	15

RUM

RON ZACAPA 23	10	20
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TEQUILA

	Half	Single
CLASE AZUL	25	48
DON JULIO 1942	26	47
DON JULIO Añejo	12	22
CASAMIGOS Reposado	10	18
CASAMIGOS Silver	9	17
G4 Blanco	8	15

VODKA

STOLI ELIT	9	15
GREY GOOSE	8	13
KETEL ONE	7	12

BEER

SAMUEL ADAMS Boston Lager 7
BLUE MOON 7
HEINEKEN 7
CORONA 7

STOUTS

OLD RASPUTIN Imperial Stout 12
GUINNESS 9

IPA

HOUBLON CHOUFFE Belgian IPA 13
VOODOO RANGER Imperial IPA 9

BELGIAN

DELIRIUM TREMENS 16
DUVEL Belgian Blonde 15
LA CHOUFFE Belgian Blonde 13
N'ICE CHOUFFE Belgian Winter Beer 17

ITEMS LISTED ON OUR DRINKS MENUS ARE NOT INCLUDED UNDER THE HASHGACHA OF RABBI BINYAMIN GRUBER SHLITA.
ALL LIQUORS AND LIQUEURS USED IN OUR COCKTAILS ARE APPROVED UNDER THE GUIDELINES OF THE CRC OF CHICAGO.
ALL OTHER INGREDIENTS USED IN OUR COCKTAILS ARE KOSHER CERTIFIED OR FRESH PRODUCE .

BAR

COCKTAILS

Non-Alcoholic ——— Strong

SPRING / SUMMER 2025

New cocktails for this season

- 

STRAWBERRY FIELDS 21

Strawberry-Infused Rum . Rhubarb . Lime
- 

NITRO ESPRESSO MARTINI 21

Vanilla Bean Rum . Cold Brew . Coffee Liqueur . Amaretto . Honey
- 

PORCH SWING 21

Vodka . Raspberry . Apricot . Lime

FIRESIDE CLASSICS

Beloved Fireside cocktails

- 

PAPER TIGER 20

Passion Fruit . Raspberry . Lime . Tonic Water
- 

GHOST MARGARITA 20

Tequila . Passion Fruit . Lime . Ghost pepper
- 

SUMMER SWIZZLE 20

Rum . Aperitivo Rosato . Lime . Sugar

CLASSIC COCKTAILS

Been around for a long time, for good reason

- 

PENICILLIN 19

Scotch . Lemon . Honey . Ginger . Smoky Scotch
- 

SOUTHSIDE 19

Gin . Lime . Mint
- 

MANHATTAN 19

Bourbon . Sweet Vermouth . Aromatic & Walnut Bitters
- 

WHISKEY SOUR 19

Bourbon . Lemon . Sugar . Egg White
- 

OLD FASHIONED 19

Bourbon . Muscovado Sugar . Bitters
- 

MOSCOW MULE 19

Vodka . Lime . Ginger Beer

ZERO SUGAR

CONTAINS XYLITOL

- 

MARGARITA ZERO 23

Tequila . Orange . Lime . Xylitol
- 

DAIQUIRI ZERO 23

Rum . Lime . Xylitol

FROZEN

- STRAWBERRY DAIQUIRI 19
- MANGO DAIQUIRI 19
- PIÑA COLADA 19
- ZACHARY DAIQUIRI 19
(Passion Fruit)



SANGRIA

20 / 74

ROSÉ SANGRIA

Rosé
Raspberry
Cassis
Orange



GLASS



PITCHER
SERVES 4-6

SOFT DRINKS

WATER

FIJI 8
S. PELLEGRINO 9

SNAPPLE 3.45

RASPBERRY / DIET
PEACH / DIET

SPECIALTY SODA 4.45

PASSION FRUIT SODA
GRAPEFRUIT SODA
MANGO SODA

SODA 3.45

COKE / DIET / ZERO
SPRITE / ZERO
FANTA ORANGE
DR PEPPER / DIET
GINGER ALE

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