

STARTERS

FRESH

CHICKEN CAESAR SALAD 34

Cashew parm, shallot, carrot

PASTRAMI SALAD 36

Mixed greens, cherry tomato, caramelized onion, hot pastrami, balsamic

GF PEA SHOOT SALAD 29

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

GF CRISPY RICE 36

Crispy rice, spicy tuna, avocado, chili pepper, sesame, edamame, Kabayaki dipping 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

CHICKEN LOLLIPOPS 24

Mango BBQ sauce, mashed potato

WILD MUSHROOM RISOTTO WITH HANGER 32

Wild mushroom blend, spanish rice, hanger steak

MIAMI SPARE RIBS 39

Grilled, sticky soy glaze, mango aioli

LAMB LOLLIPOP 39

Sweet potato mash, tzatziki aioli, fresh dill, mint caviar, toasted almond, roasted baby beets

CHUMMUS & LAMB 29

Homemade chummus, lamb belly, mint pearls, chips

GF PULLED BEEF NACHOS 28

Salsa, garlic aioli, guacamole, **house chips**

LAMB CHOPS 39

Sweet potato mash, tzatziki aioli, fresh dill, mint caviar, toasted almond, roasted baby beets

PAN SEARED DUCK TENDERS 29

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



Contains cross-contaminated ingredient
Can be removed upon request

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

CLASSIC RIBEYE 89

Mashed potato, grilled vegetables

SURPRISE 99

(Limited availability)

HANGER HOT SIZZLE 89

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

CHIMICHURRI SKIRT 88

Marinated & grilled

NY STRIP STEAK 86

Peppercorn bernaise, served sliced

FILET MIGNON 94

10oz filet, caramelized onions, mashed potato, broccoli

ENTREES

GF MUSHROOM CHICKEN 58

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

BEURRE BLANC SALMON 48

Sautéed spinach, salmon steak, wild mushroom, wine sauce

BRICK CHICKEN 58

Crispy skin chicken, chimichurri, grilled veggies

HONEY SESAME CHICKEN 58

Dark chicken skewer, charred pineapple, broccoli, seasonal grain

LAMB RACK FOR TWO 192

Pecan crusted lamb, grilled veggies, mint pearls, mashed potato

SHORT RIB 79

Seasonal harvest, smashed yukon, mango purée, micro veg. Choice glaze: fruit or port wine reduction

GRILLED SKILLET PASTRAMI 62

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

MEAT BOARD 659

Variety of our prime steaks and entrées

SANDWICHES & BURGERS

Gluten free without bread or bun. Served with **Fireside fries**

STREET BURGER 48

Fireside sauce, lettuce, shallot, tomato, pickle

TEXAS BURGER 49

Pulled beef, duck egg, special sauce

SIDES

GRILLED VEGGIES 16

SEASONAL HARVEST 16

GF GARLIC FRIES 16

MASHED POTATO 16

HOUSE SLAW 9

BAR



WINE BY THE GLASS



WINE BY THE BOTTLE

RED

OR HAGANUZ Marom 25
BARKAN Platinum 22
TWIN SUNS Cabernet Sauv. 18
Cabernet Sauvignon 16

WHITE / ROSÉ / SPARKLING

Rosé 15
Chardonnay 14
BARTENURA Moscato by the Can 14

RED

HERZOG Generation IX 500
HERZOG Chalk Hill 240
HERZOG Rutherford District 200
SEGAL Unfiltered 199
HERZOG Napa Valley 118
SHILOH Secret Reserve CS 99
HERZOG Alexander Valley 95
OR HAGANUZ Marom 75
BARKAN Platinum 66

HALF BOTTLES

SHILOH Secret Reserve CS 65
SEGAL Petit Unfiltered 58
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

SPARKLING

VERA WANG Prosecco 42
BARTENURA Rosé 42
PAVOLINO Prosecco 36
BARTENURA Moscato 38



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 Decadence	17	33
WIDOW JANE	15	28
WOODFORD Double Oaked	10	19
BASIL HAYDEN	10	18
MAKER'S MARK 46	9	16
MICHTER'S	9	16
MAKER'S MARK	8	14
WOODFORD RESERVE	8	14

SCOTCH

	Half	Single
JOHNNIE WALKER Blue Label	28	54
GLENLIVET 15 Year	18	34
LAGAVULIN 16 Year	16	32
TOMINTOUL 16 Year	13	24
GLENFIDDICH 14 Year	12	23
LAPHROAIG 10 Year	12	24
GLENMORANGIE 10 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
PATRON Silver	9	16
CASAMIGOS Silver	9	17
G4 Blanco	8	15

VODKA

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

All of Our Wine, Spirits, Cocktails, and
Soft Drinks Are Gluten Free.

BAR



COCKTAILS

No Alcohol ————— Strong

COCKTAIL LIST

FALL / WINTER 2024-25

BOOZY HOT CHOCOLATE 20
Belgian Chocolate . Raw Cane Sugar . Oat Milk . Black Rum
Served hot in a warmed glass mug.

FLAMING APPLE CIDER 20
Spiced Honeycrisp Apple Cider . Rye Whiskey
Served flaming in a warmed glass mug.

PENICILLIN 20
Scotch . Lemon . Honey . Ginger . Smoky Scotch
Served in a double old fashioned glass with a large ice cube.

MANHATTAN 20
Bourbon . Sweet Vermouth . Aromatic & Walnut Bitters
Served in a stemmed cocktail glass with no ice.



ROLEX 25
TASTES OF: TEQUILA . VANILLA . CARMELIZED PEAR . COCOA
Tequila Añejo . Golden 8 Pear Liqueur . Chocolate & Walnut Bitters
Served in an old fashioned glass with a large ice cube.

CLASSICS & OUR CLASSICS

GHOST MARGARITA 19
Tequila . Passion Fruit . Lime . Ghost Pepper
Served up in a coupe glass with no ice.

PAPER TIGER 19
Passion Fruit . Raspberry . Lime . Tonic Water
Served in a large tulip glass filled with pebble ice.

GENESIS OLD FASHIONED 20
Reposado Tequila . Wildflower Honey . Orange Bitters
Served in an old fashioned glass with a large ice cube.

WHISKEY SOUR 19
Bourbon . Lemon . Sugar . Egg White
Served up in a coupe glass with no ice.

OLD FASHIONED 19
Bourbon . Muscovado Sugar . Bitters
Served in an old fashioned glass with a large ice cube.

MOSCOW MULE 19
Vodka . Lime . Ginger Beer
Served in a Moscow Mule mug filled with ice.

ZERO SUGAR

CONTAINS XYLITOL

MARGARITA ZERO 23
Tequila . Orange . Lime . Xylitol
Served up in a coupe glass with no ice.

DAIQUIRI ZERO 23
Rum . Lime . Xylitol
Served up in a coupe glass with no ice.

FROZEN

STRAWBERRY 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
STRAWBERRY SODA

SODA 3.45

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

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 INGREDIENTS USED IN OUR COCKTAILS ARE KOSHER CERTIFIED OR FRESH PRODUCE .