

STARTERS

FRESH

GF 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

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

DUCK RAMEN 29

Duck breast, shimeji mushrooms, broccoli, soft-boiled egg, duck broth, served without ramen noodles

MIAMI SPARE RIBS 39

Grilled, sticky soy glaze, mango aioli

CHUMMUS & LAMB 29

Homemade chummus, lamb belly, mint pearls, **chips**

WILD MUSHROOM RISOTTO WITH HANGER 36

Wild mushroom blend, spanish rice, hanger steak

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

PIZZA

Served on a gluten free thin crust.

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



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

GLAZED FLAT IRON STEAK 86

Tender boneless steak, mashed potato, broccoli, Asian marinade, served sliced

CLASSIC RIBEYE 89

Mashed potato, grilled vegetables

FILET MIGNON 94

10oz filet, caramelized onions, mashed potato, broccoli

CHEF'S TOMAHAWK 195

Tomahawk steak, french fries, grilled vegetables, SLICED TABLESIDE BY THE CHEF

SURPRISE 99

(Limited availability)

ENTRÉES

GF 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, wine sauce

BRICK CHICKEN 58

Crispy skin chicken, chimichurri, grilled veggies

GRILLED SKILLET PASTRAMI 62

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

SHORT RIB 79

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

MEAT BOARD 659

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

BURGERS

Served on a gluten free bun. Served with **Fireside fries**

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

SIDES

GRILLED VEGGIES 16

SEASONAL HARVEST 16

GF GARLIC FRIES 16

MASHED POTATO 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
BORGO 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
MAKER'S MARK	8	14
WOODFORD RESERVE	8	14

SCOTCH

	Half	Single
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 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

All of our wine, spirits, cocktails, and
soft drinks are gluten free.

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 AND APPROVED BY THE CRC OF CHICAGO.

BAR

COCKTAILS

Non-Alcoholic ●●●●● Strong

SPRING / SUMMER 2025

New cocktails for this season

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