

# STARTERS

## FRESH

### CRISPY RICE 36

Spicy tuna, chili pepper, sesame, edamame, Kabayaki dipping sauce

### CHICKEN CAESAR SALAD 34

Cashew parm, shallot, carrot, crouton

### PASTRAMI SALAD 36

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

### PEA SHOOT SALAD 29

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

### STEAK SALAD SLOATSBURG 48

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

## HOT APPETIZERS

### SEASONAL SOUP 19

### BRISKET RAMEN 24

Ramen noodles, brisket, beef broth, broccoli, mushroom

### BEER BATTERED CHICKEN FINGERS 24

Fireside aioli, maple aioli, sweet & sour

### LOUISIANA FRIED CHICKEN 26

Southern style chicken tenders, sweet onion dip

### 🍷 BUFFALO CHICKEN POPPERS 28

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

### CHICKEN LOLLIPOPS 24

Mango BBQ sauce, mashed potato

### MIAMI SPARE RIBS 39

Grilled, sticky soy glaze, tumbleweed onions, chili lime aioli

### CHICKEN & WAFFLES 29

Homemade waffle, crispy chicken, maple syrup

### VEAL RAVIOLI 42

Homemade veal ravioli, peas, beurre blanc, crispy sweetbread

### PULLED SHORT RIB ITALIANO 36

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

### WILD MUSHROOM RISOTTO WITH HANGER 32

Wild mushroom blend, spanish rice, hanger steak

### CUBAN CIGARS 28

Beef stuffed cigars, Fireside dipping sauce

### FINGER LICKIN' RIBS 38

Smoked baby back ribs, stout bbq glaze corn purée, beer battered onion rings

### PAN SEARED DUCK TENDERS 29

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

### LAMB CHOPS 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

### LAMB EMPANADAS 28

Braised lamb, crispy dough, gaucho salsa

### PULLED BEEF NACHOS 28

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

### CHIMICHURRI SKIRT 88

Marinated & grilled

### CLASSIC RIBEYE 89

Mashed potato, grilled vegetables

### SURPRISE 99

(Limited availability)

### NY STRIP STEAK 86

Peppercorn bernaise, served sliced

### FAMOUS BEEF WELLINGTON 109

Filet mignon, mushroom duxelles, baby carrot, whipped potatoes, au jus

### FILET MIGNON 94

10oz filet, caramelized onions, mashed potato, broccoli

### 19OZ BONE-IN RIB STEAK 98

### HANGER HOT SIZZLE 89

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

## ENTRÉES

### SHORT RIB 79

Seasonal harvest, mashed potato, mango purée, micro veg. Choice glaze: Fruit or port wine reduction

### MUSHROOM CHICKEN 58

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

### GRILLED SKILLET PASTRAMI 62

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

### BEURRE BLANC SALMON 48

Sautéed spinach, salmon steak, wild mushroom, wine sauce

### LAMB RACK FOR TWO 192

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

### HONEY SESAME CHICKEN 58

Dark chicken skewer, charred pineapple, broccoli, seasonal grain

### BRICK CHICKEN 58

Crispy skin chicken, chimichurri, grilled veggies

### MEAT BOARD 659

Variety of our prime steaks and entrées

## SANDWICHES & BURGERS

Served with Fireside fries, all burgers served on brioche bun

### STREET BURGER 45

Fireside sauce, lettuce, shallot, tomato, pickle

### TEXAS BURGER 49

Pulled beef, duck egg, special sauce

### FRIED CHICKEN SANDWICH 48

Dark chicken, coleslaw, pickles

### 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



## 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  
ODEM MOUNTAIN Volcanic Merlot 62  
TWIN SUNS Cabernet Sauv. 60

### 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  
ADASA Rosé 35

### 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	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
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
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  
SAMUEL ADAMS Octoberfest 7  
GROLSCH Pilsner 8  
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  
LA CHOUFFE Belgian Blonde 13  
N'ICE CHOUFFE Belgian Winter Beer 13

# 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.

**RAMBLE 19**  
Vodka . Raspberry . Lime  
Served up in a coupe glass with no 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  
MANGO 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 OTHER INGREDIENTS USED IN OUR COCKTAILS ARE KOSHER CERTIFIED OR FRESH PRODUCE.