

STARTERS

FRESH

- CHICKEN CAESAR SALAD 34**
Cashew parm, shallot, carrot

GF CHOP-CHOP SALAD 34
Chickpea, romaine lettuce, red onion, red pepper, za'atar, lemon, olive oil, **crispy pastrami**
- 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**

MIAMI SPARE RIBS 39
Grilled, sticky soy glaze, mango aioli

GF PULLED BEEF NACHOS 28
Salsa, garlic aioli, guacamole, **house chips**
- DUCK RAMEN 29**
Duck breast, shimeji mushrooms, broccoli, soft-boiled egg, duck broth, served without ramen noodles

CHUMMUS & LAMB 29
Homemade chummus, lamb belly, mint pearls, chips

LAMB CHOPS 39
Sweet potato mash, tzatziki aioli, fresh dill, mint caviar, toasted almond, roasted baby beets
- WILD MUSHROOM RISOTTO WITH HANGER 36**
Wild mushroom blend, spanish rice, hanger steak

LIVER & MARROW 45
Fire-roasted marrow bone, sautéed chicken liver, liver mousse, caramelized onions

PAN SEARED DUCK TENDERS 29
Crispy duck tenders, blood orange glaze, cubed kiwi, crispy 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

GLAZED FLAT IRON STEAK 86

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

SURPRISE 99

(Limited availability)

CHIMICHURRI SKIRT 88

Marinated & grilled

FILET MIGNON 94

10oz filet, caramelized onions, mashed potato, broccoli

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

HONEY SESAME CHICKEN 58

Dark chicken skewer, charred pineapple, broccoli, seasonal grain

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

SANDWICHES & BURGERS

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

STREET BURGER 45

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

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
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

HALF BOTTLES

SHILOH Secret Reserve CS 65
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
MELODIE DU CHATEAU 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

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 SHEETED BY THE CRC OF CHICAGO.

BAR

COCKTAILS

Non-Alcoholic ——— Strong

SPRING / SUMMER 2025

New cocktails for this season





STRAWBERRY FIELDS 21
Strawberry-Infused Rum . Rhubarb . Lime





FROZEN MANGO DAIQUIRI 21
Rum . Mango . Honey . Lime





PORCH SWING 21
Vodks . 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

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 Bitter





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
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 .