



CHEF PICKS

Fall Flare Menu

 FIRESIDECCLASSIC

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CHICKEN SCHNITZEL

House made chicken schnitzel topped with honey mustard aioli, pickled red onions, bacon and Swiss cheese. \$18

PAN ROAST SALMON

Pan roasted fillet with fresh thyme, basil and a lemon compound butter. \$25

BOURBON STREET STEAK

Grilled sirloin topped with sautéed red & green peppers. \$25

PORTOBELLO CHICKEN

Fresh, pan seared chicken breast and Portobello mushrooms simmered in a roasted garlic demi cream sauce. Served with rice or choice of potato. \$24

PAN FRIED GROUPER

Lightly sweet and large flaky fish pan fried and drizzled with a black bean sauce. Served with rice and fresh vegetables. \$24

CHARDONNAY CHICKEN

Chicken breast stuffed with wild mushrooms, leeks and cream cheese and drizzled with wine, lemon and sweet roasted garlic butter sauce. \$27

LINGUINE AI FRUTTI DI MARE

Mussels, black tiger shrimp and calamari tossed with leeks, roasted garlic, spinach and cherry tomatoes in a pesto olive oil with feta cheese. \$27

CAJUN SHRIMP & RICE

Black tiger shrimp tossed in our signature Cajun cream sauce with red onion, peppers and bok choy. All served over a bed of basmati rice. \$22

TURKEY DINNER

Traditional turkey dinner served with mashed potatoes, FireSide stuffing, cranberries and turkey gravy. \$22

