



• Valentine's Day Menu•

Maple Almond Crusted Brie • \$23

Brie cheese baked & topped with maple almonds and served with fried Pita & garlic crostini

Charcuterie Board Shared \$36

Cheddar, Brie, Feta, Prosciutto Suprasatta. Grapes, Spicy Pecans, Kalamata Olives. Crackers garlic crostini. Served with 2 chef made soups

Ribeye Oscar \$58

Ribeye choice grilled and topped with garlic crab meat smothered in a Béarnaise sauce and served with grilled asparagus.

Broccolini Chicken Pappardelle \$38

Chicken breast, peppers, leeks, Broccolini sautéed & tossed in Asiago Velouté sauce topped with fried Kale.

Veal Marsala \$40

A Classic Italian Pan-Fried Veal cutlets served in mushroom Marsala wine cream sauce.

Creamy Tuscan Chicken \$36

Grilled Chicken Sundried tomato, spinach in a cream sauce topped with Parmesan cheese.

Cajun Rainbow Trout & Shrimp \$39

5 Cajun Shrimp & Cajun Trout all pan-fried and dressed in a coconut tomato chutney.

*****all Entrées excluding pasta dishes served with choice of starch and vegetable*****

- FireSide Chef Timothy Dugas
- FireSide Dining Room Manager Michelle Westby

