

DINNER
• LET'S EAT •

FIRESIDE LOUNGE

EST.  1923

SERVED
• 5:00–9:00 •

STARTERS

Swiss Onion Soup Beef stock, caramelized onions, emmenthal cheese	6
Carrot Ginger Bisque (GF) Butter poached carrots, coconut milk, ginger	6
Caesar Salad Romaine lettuce, house croutons, parmesan cheese, Caesar dressing Add grilled chicken or salmon \$4	10
Beet Salad Arugula, pistachio vinaigrette, goat cheese croquette, shaved radish	11
The Wedge (GF) Bibb lettuce, pancetta, heirloom tomatoes, blue cheese, chive	8

ENTRÉES

The Vern Signature Burger* Ground chuck and short rib burger, aged white cheddar, tomato bacon jam, fried egg, avocado, brioche roll	13
Roasted Cauliflower Pomodoro Sauce, heirloom tomatoes, fall farro salad	12
Duck Confit sweet potato puree, pancetta, fall farro salad, heirloom tomatoes	22
Pistachio Crusted Salmon Ricotta & beet gnocchi, arugula, beurre blanc	24
Durok Porkchop Cider brined, fall faro salad, wild boar sausage, apple cider glaze, apple puree	26
Roasted Half Chicken (GF) wilted greens, mashed potatoes, grilled carrot, chicken jus	24
Beef Tenderloin "Oscar" (GF) 8 oz. prime cut, king crab topped, béarnaise, spaghetti squash, asparagus	36
Pan Seared Strip Loin (GF) 10 oz. NY Strip, pepper crusted, mashed potatoes, asparagus, brandy cream sauce	34
Grilled Ribeye 12 oz Ribeye, mushroom duxelles, caramelized onions, pastry shell, beef demi-glace	32

As a convenience,
a 20% service
charge will be
added to groups
of 8 or more.

* These items may be served raw or
under-cooked, or contain raw or
under-cooked ingredients.
Consuming raw or under-cooked
meats, poultry, seafood, shellfish or
eggs may increase your risk for food
borne illness.

Your server will be
happy to explain
our gluten free,
nut free and vegan
menu options.