

DINNER  
• LET'S EAT •

# FIRESIDE LOUNGE

EST.  1923

SERVED  
• 5:00-9:00 •

## STARTERS

<b>Swiss Onion Soup</b> Beef stock, caramelized onions, crouton, emmental cheese	6
<b>Asparagus &amp; Crab Bisque</b> Spring asparagus, chicken stock, crab meat	6
<b>Caesar Salad</b> Romaine lettuce, house croutons, parmesan cheese, Caesar dressing Add grilled chicken or salmon \$4	10
<b>Citrus Salad (GF)</b> Valencia & blood oranges, grapefruit, pomegranate, fennel	11
<b>The Wedge (GF)</b> Bibb lettuce, pancetta, heirloom toms, blue cheese chive	8

## ENTRÉES

<b>The Vern Signature Burger*</b> Ground chuck and short rib burger, aged white cheddar, tomato bacon jam, fried egg, avocado, brioche roll	13
<b>Tortelloni &amp; Peas</b> Ricotta & fresh herb filled tortelloni, parmesan broth, English peas, proscuitto	14
<b>Braised Pork Shank (GF)</b> Parmesan polenta, rasdish, carrots & baby turnip, bordelaise sauce	26
<b>Thai Chicken (GF)</b> Job's tears "salad", haricot vert, carrots, lemongrass scented coconut broth	18
<b>Pan Seared Trout (GF)</b> Rocky mountain trout, new potatoes, spring pea & watercress sauce, pickled mustard seed, morel mushrooms	22
<b>Grilled Flat Iron (GF)</b> Sweet potato hay, bravas sauce, chimichurri, haricot vert	24
<b>Grilled Ribeye</b> 12 oz Ribeye, mushroom duxelles, caramelized onions, pastry shell, beef demi-glace	32
<b>Beef Tenderloin (GF)</b> 8 oz. prime cut, whipped potatoes, haricot vert, beef demi-glace	30
<b>Add 7 oz split lobster tail</b>	25

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.