

STARTERS

FRESH

PEA SHOOT SALAD

Varietal bean sprout, tomato, grape, crispy shallot, smoked beef bits, pea purée, creamy dijon dressing

FISH TARTARE TRIO

Organic wild salmon, bluefin tuna, turbot, sourdough crackers, lemon, honey sriracha aioli, kabayaki sauce, avocado, cucumber, edamame, sesame

CHICKEN CAESAR SALAD

Cashew parm, shallot, carrot, crouton

SALMON CEVICHE

Organic king salmon, red pepper, cilantro, avocado, citrus, pickled onion, house chips

STEAK SALAD SLOATSBURG

Cured filet steak, seasonal greens, tomato, cucumber, avocado, carrot, pepita, smoked beef bits, soy vinaigrette

TUNA TARTARE

Guacamole, mango, cucumber, sesame seed, sesame ginger coulis, house chips

CRISPY RICE

Spicy tuna, avocado, chili pepper, sesame, edamame, Kabayaki dipping sauce

HOT APPETIZERS

SEASONAL SOUP

MUSHROOM CHICKEN SOUP

Shimeji mushroom, toasted barley, truffle oil

BUFFALO CHICKEN POPPERS

Dark chicken, smoked beef bits, scallion, jalapeño, buffalo sauce, parsley & garlic aioli

PAN SEARED DUCK TENDERS

Rosé plum glaze, "buttermilk" waffle, chinese 5 spice caramel, duck "bacon"

PULLED SHORT RIB ITALIANO

Roasted eggplant, marinara, garlic aioli, basil aioli, Italian panko, roasted vine tomatoes, garlic bread

BEER BATTERED CHICKEN FINGERS

Fireside aioli, maple aioli, sweet & sour

PULLED BEEF NACHOS

Salsa, garlic aioli, guacamole, house chips

WINGS

Pan seared, ranch aioli, shaved celery, honey chipotle or citrus bourbon glaze

LAMB LOLLIPOP

Sweet potato mash, tzatziki aioli, fresh dill, mint caviar, toasted almond, roasted baby beets

SMOKED BEEF SPARE RIB

Mushroom polenta, pomegranate, bourbon bbq glaze, mango purée

MIAMI SPARE RIBS

Grilled, sticky soy glaze, corn jalapeño bread, mango aioli

BEER BATTERED DUCK TENDERS

Fireside aioli, maple aioli, sweet & sour

SPRING ROLLS

Pulled beef, avocado aioli

SESAME RIBS

Slow braised boneless ribs, beer battered, sesame glaze, sticky rice, scallion, cashew

CHUMMUS

Pita, korean marinated steak, onion, roasted garlic, pistachio, za'atar, smoked paprika, olive oil

STUFFED PRETZEL

Pulled prime brisket, pulled pastrami, sautéed onion, honey mustard, creamy marinara

PIZZA

Thin crust or chicago style deep dish

MEAT

Marinara, mushroom, sautéed onion, ground prime beef, smoked beef bits, maple aioli

VEGETABLE LOVERS

Creamed spinach, mushroom, sautéed onion, red onion, balsamic tomato, maple aioli, garlic aioli, marinara

EAST SIDE

Creamy marinara, pulled pastrami, pulled brisket, balsamic tomato, scallion, crispy shallot, creamy dijon, garlic aioli

MAINS

PRIME STEAKS

Served with house slaw and choice of: fireside fries, seasonal harvest, smashed yukons, or house salad
Not responsible for steaks ordered well done

NY STRIP STEAK

Peppercorn bernaise, served sliced

30 DAY AGED RIBEYE

Porcini rub, seasonal harvest, creamy herbed potatoes, duck egg, served sliced

CHIMICHURRI SKIRT

Marinated & grilled

SURPRISE

(Limited availability)

TOMAHAWK (Steak for 2)

Torched marrow bone, served sliced

19OZ BONE-IN RIB STEAK

HANGER HOT SIZZLE

Marinated, served sliced and rare, hot skillet to be cooked tableside to preferred temperature. Maple bourbon sauce

ENTRÉES

CHICKEN MARSALA

Dark chicken, exotic mushroom ragoût, creamed marsala sauce, seasonal grain, organic yam curls

SHORT RIB

Seasonal harvest, smashed yukon, mango purée, micro veg. Choice glaze: Fruit or port wine reduction

STEAK WELLINGTON

Sautéed mushroom & onion, puff pastry, black sesame seeds, beef gravy, roasted broccoli, served medium

SPATCHCOCK CORNISH HEN

Dry rub, herbed lemon sauce, organic sweet potato mash, seasonal harvest, pea purée

UNSMOKED BRISKET

Beer braised prime brisket, onion, seasonal greens, smashed yukon, gravy

MIXED GRILL

Dark chicken, liver, onion, chummus, eggplant, schwarma seasoning, basil aioli, scallions

HONEY SRIRACHA CHICKEN

Dark chicken skewer, charred pineapple, cremini mushroom, seasonal grain

GRILLED SKILLET PASTRAMI

Pastrami steak, sweet glaze, house slaw, choice side dish

HERBED LEMON GARLIC SALMON

Organic sweet potato mash, roasted broccoli

MEAT BOARD

Variety of our prime steaks and entrées

SANDWICHES & BURGERS

Served with Fireside fries, all burgers served medium well on brioche bun

THE HENRY

French toast, pulled prime brisket, pulled pastrami, tomato, sautéed onion, maple aioli

CRISPY CHICKEN SANDWICH

Ramen crusted chicken, garlic aioli, lettuce, shallot, tomato, pickle
Optional: honey sriracha glaze

FIRESIDE BURGER

Fireside sauce, lettuce, shallot, tomato, pickle

BBQ BURGER

Smoked beef, lettuce, pickle, tumbleweed onion, buffalo aioli, bbq sauce

PASTRAMI BURGER

Sautéed onion, tomato, pickle, lettuce, creamy dijon aioli

SAUTÉED ONION & MUSHROOM BURGER

Garlic aioli, pickles, lettuce

THE BAIS YOSEF

Thinly sliced bais yosef pastrami, honey mustard, house slaw, mini pickle, sourdough bread

SIDES

SEASONAL HARVEST

SPICED CORN RIBS

ORGANIC SWEET POTATO MASH

ZUCCHINI & MUSHROOM RAGOÛT

GRAVY FRIES

Beef gravy, garlic aioli, smoked beef

SMASHED YUKON

FIRESIDE FRIES

HOUSE SLAW

WINE & SPIRITS



WINE BY THE GLASS

RED

OR HAGANUZ Marom
TWIN SUNS Zinfandel
TWIN SUNS Cabernet Sauv.
Cabernet Sauvignon

WHITE / ROSÉ / SPARKLING

R DE ROUBINE Rosé
Chardonnay
BARTENURA Moscato by the Can



WINE BY THE BOTTLE

RED WINE

HERZOG Generation IX
HERZOG Chalk Hill
HERZOG Rutherford District
HERZOG Napa Valley
SHILOH Secret Reserve CS
HERZOG Alexander Valley
TWIN SUNS Whiskey Barrel Aged Cab
OR HAGANUZ Marom
BARKAN Platinum

WHITE WINE / ROSÉ

HERZOG Chalk Hill Chardonnay
HERZOG Russian River Chardonnay
HAGAFEN Sauvignon Blanc
GOOSE BAY Sauvignon Blanc
R DE ROUBINE Rosé

SPARKLING WINE

VERA WANG Prosecco
BARTENURA Rosé
FREIXENET Cava
BARTENURA Moscato

HALF BOTTLES

SEGAL Petit Unfiltered
PSAGOT Cabernet Sauvignon
BARONS de ROTHSCHILD



SPIRITS

BOURBON

BOOKER'S
PRICHARD'S
ELIJAH CRAIG Barrel Proof
WIDOW JANE Decadence
WIDOW JANE
WOODFORD Double Oaked
BASIL HAYDEN
MAKER'S MARK 46
MAKER'S MARK
WOODFORD RESERVE

SCOTCH

JOHNNIE WALKER Blue Label
GLENLIVET 15 Year
LAGAVULIN 16 Year
TOMINTOUL 16 Year
GLENFIDDICH 14 Year
LAPHROAIG 10 Year
GLENMORANGIE 10 Year

VODKA

STOLI ELIT
GREY GOOSE
KETEL ONE

TEQUILA

CLASE AZUL
DON JULIO 1942
DON JULIO Añejo
ADICTIVO Añejo
CASA MAESTRI Blanco
CASAMIGOS Reposado
PATRON Silver
CASAMIGOS Silver

COCKTAILS & BEER



COCKTAILS

SPIRIT-FORWARD

Boozy cocktails that highlight the spirit



OLD FASHIONED

Bourbon
Muscovado Sugar
Bitters



GENESIS OLD FASHIONED

Reposado Tequila
Wildflower Honey
Orange Bitters

REFRESHING

Bright cocktails that balance fresh citrus juice with sweetness



RAMBLE

Vodka
Lemon
Raspberry



WHISKEY SOUR

Bourbon
Lemon
Sugar

*Contains Egg White



GHOST MARGARITA

Tequila
Passion Fruit
Lime
Ghost Pepper



MARGARITA

Tequila
Lime
Orange Liqueur
Sugar

NON-ALCOHOLIC



PAPER TIGER

Passion Fruit
Raspberry
Lime
Tonic Water



MOSCOW MULE

Vodka
Lime
Ginger Beer

ZERO SUGAR CONTAINS XYLITOL



DAIQUIRI ZERO

Rum
Lime
Xylitol



MARGARITA ZERO

Tequila
Lime
Orange
Xylitol

FROZEN

STRAWBERRY DAIQUIRI
PINA COLADA
ZACHARY DAIQUIRI
(Passion Fruit)



SEASONAL

BOOZY HOT CHOCOLATE
Oat Milk
Dark Chocolate
Raw Cane Sugar
Aged Rum



SANGRIA

ROSÉ SANGRIA
Rosé
Raspberry
Cassis
Orange



PITCHER
SERVES 4-6



GLASS



WE USE SPIRITS & LIQUEURS OF PREMIUM QUALITY



WE SQUEEZE OUR JUICE FRESH DAILY



WE CRAFT OUR SYRUPS FROM NATURAL INGREDIENTS



COCKTAILS WITH EGG ARE SAFE TO CONSUME (AND DELICIOUS)



WE BREW OUR GINGER BEER IN-HOUSE



BEER

8.5% ABV | DELIRIUM TREMENS
9.0% ABV | VOODOO RANGER Imperial IPA
6.5% ABV | SOUTHERN TIER IPA
5.5% ABV | HACKER-PSCHORR Wheat Beer
5.0% ABV | GROLSCH Pilsner

4.2% ABV | GUINNESS
5.3% ABV | SAMUEL ADAMS Cherry Wheat
5.0% ABV | SAMUEL ADAMS Boston Lager
5.4% ABV | BLUE MOON
5.0% ABV | HEINEKEN
4.6% ABV | CORONA

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 INGREDIENTS USED IN OUR COCKTAILS ARE KOSHER CERTIFIED OR FRESH PRODUCE.