

# STARTERS

## FRESH

### PEA SHOOT SALAD 24

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

### FISH TARTARE TRIO 44

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

### TUNA TARTARE 29

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

### SALMON CEVICHE 30

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

### SUMMER DUCK SALAD 36

Mixed greens, radish, avocado, roasted corn, shallot, broiled peach, quinoa, fruit vinaigrette, crispy duck breast, served medium rare

### CHICKEN CAESAR SALAD 29

Cashew parm, shallot, carrot, crouton

### CRISPY RICE 30

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

### STEAK SALAD SLOATSBURG 45

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

## HOT APPETIZERS

### SEASONAL SOUP 18

### 🍷 BUFFALO CHICKEN POPPERS 26

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

### PAN SEARED DUCK TENDERS 29

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

### PULLED SHORT RIB ITALIANO 32

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

### CHUMMUS 35

Korean marinated steak, onion, roasted garlic, pistachio, za'atar, smoked paprika, olive oil, served in a bread bowl

### BEER BATTERED CHICKEN FINGERS 21

Fireside aioli, maple aioli, sweet & sour

### WINGS 26

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

### SMOKED BEEF SPARE RIB 32

Mushroom polenta, pomegranate, bourbon bbq glaze, mango purée

### LAMB LOLLIPOP 35

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

### STUFFED PRETZEL 35

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

### PULLED BEEF NACHOS 23

Salsa, garlic aioli, guacamole, house chips

### BEER BATTERED DUCK TENDERS 25

Fireside aioli, maple aioli, sweet & sour

### SPRING ROLLS 24

Pulled beef, avocado aioli

### SPAETZLE 32

Boneless ribs, onions, spinach, mushroom onion gravy

### LAMB RIBLETS 34

Marinated, slow roasted, rutabaga purée, wine dijon glaze, tongue pastrami

### MIAMI SPARE RIBS 37

Grilled, sticky soy glaze, tumbleweed onions, chili lime aioli

## PIZZA

Thin crust or chicago style deep dish

### MEAT 38

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

### VEGETABLE LOVERS 35

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

### EAST SIDE 39

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

### CHIMICHURRI SKIRT 77

Marinated & grilled

### 19OZ BONE-IN RIB STEAK 97

### PORT WINE INFUSED RIBEYE 104

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

### NY STRIP STEAK 79

Peppercorn bernaise, served sliced

### SURPRISE 99

(Limited availability)

### TOMAHAWK (Steak for 2) 187

Torched marrow bone, served sliced

### HANGER HOT SIZZLE 84

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

### TORCHED MARROW BONE 24

Sourdough crackers, chimichurri, salt trio

## ENTREES

### CHICKEN MARSALA 49

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

### HERBED LEMON SALMON STEAK 48

Organic sweet potato mash, roasted broccoli

### GRILLED SKILLET PASTRAMI 54

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

### SPATCHCOCK CORNISH HEN 49

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

### BEER BRAISED ROAST BEEF 55

Onion beer jus, seasonal harvest, smashed yukon, gravy

### SHORT RIB 79

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

### HONEY SESAME CHICKEN 49

Dark chicken skewer, charred pineapple, broccoli, seasonal grain

### STEAK WELLINGTON 76

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

### MEAT BOARD 619

Variety of our prime steaks and entrées

## SANDWICHES & BURGERS

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

### FIRESIDE BURGER 44

Fireside sauce, lettuce, shallot, tomato, pickle

### CRISPY CHICKEN SANDWICH 36

Ramen crusted chicken, garlic aioli, lettuce, shallot, tomato, pickle

### RIBEYE SANDWICH 54

Confit ribeye, lettuce, tomato, sautéed onion, truffle aioli on challah

### SAUTÉED ONION & MUSHROOM BURGER 44

Garlic aioli, pickles, lettuce

### BBQ BURGER 44

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

### PASTRAMI BURGER 44

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

### THE BAIS YOSEF 40

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

### THE HENRY 47

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

## SIDES

### SEASONAL HARVEST 14

### SPICED CORN RIBS 14

### ORGANIC SWEET POTATO MASH 11

### ZUCCHINI & MUSHROOM RAGOÛT 14

### GRAVY FRIES 19

Beef gravy, garlic aioli, smoked beef

### SMASHED YUKON 14

### FIRESIDE FRIES 12

### HOUSE SLAW 9

# BAR



## WINE BY THE GLASS

### RED

OR HAGANUZ Marom 25  
BARKAN Platinum 22  
TWIN SUNS Cabernet Sauv. 18  
Cabernet Sauvignon 16

### WHITE / ROSÉ / SPARKLING

Rosé 15  
Chardonnay 14  
BARTENURA Moscato by the Can 14



## WINE BY THE BOTTLE

### RED

HERZOG Generation IX 500  
HERZOG Chalk Hill 240  
HERZOG Rutherford District 200  
HERZOG Napa Valley 118  
SHILOH Secret Reserve CS 99  
HERZOG Alexander Valley 95  
TWIN SUNS Whiskey Barrel Aged Cab 90  
OR HAGANUZ Marom 75  
BARKAN Platinum 66  
TWIN SUNS Cabernet Sauv. 60

### HALF BOTTLES

SHILOH Secret Reserve CS 65  
SEGAL Petit Unfiltered 58  
PSAGOT Cabernet Sauvignon 45  
BARONS de ROTHSCHILD 40

### WHITE / ROSÉ

HERZOG Chalk Hill Chardonnay 120  
HERZOG Russian River Chardonnay 75  
HAGAFEN Sauvignon Blanc 60  
GOOSE BAY Sauvignon Blanc 48  
ADASA Rosé 35

### SPARKLING

HAGAFEN Brut Rosé 120  
VERA WANG Prosecco 42  
BARTENURA Rosé 42  
PAVOLINO Prosecco 36  
BARTENURA Moscato 38



## SPIRITS

Half pour is 1 oz. Single pour is 2 oz.

### BOURBON

Half | Single

OLD FITZGERALD 8 Year	17	34
BOOKER'S	16	30
PRICHARD'S	13	24
ELIJAH CRAIG Barrel Proof	13	24
WIDOW JANE Decadence	17	33
WIDOW JANE	15	28
WOODFORD Double Oaked	10	19
BASIL HAYDEN	10	18
MAKER'S MARK 46	9	16
MICHTER'S	9	16
MAKER'S MARK	8	14
WOODFORD RESERVE	8	14

### SCOTCH

Half | Single

JOHNNIE WALKER Blue Label	28	54
GLENLIVET 15 Year	18	34
LAGAVULIN 16 Year	16	32
TOMINTOUL 16 Year	13	24
GLENFIDDICH 14 Year	12	23
LAPHROAIG 10 Year	12	24
GLENMORANGIE 10 Year	9	16
MONKEY SHOULDER	8	15

### RUM

RON ZACAPA 23	10	20
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### TEQUILA

Half | Single

CLASE AZUL	25	48
DON JULIO 1942	26	47
DON JULIO Añejo	12	22
CASAMIGOS Reposado	10	18
PATRON Silver	9	16
CASAMIGOS Silver	9	17
G4 Blanco	8	15

### VODKA

STOLI ELIT	9	15
GREY GOOSE	8	13
KETEL ONE	7	12



## BEER

BLUE MOON 7  
HEINEKEN 7  
CORONA 7  
GUINNESS 9

VOODOO RANGER Imperial IPA 8  
SOUTHERN TIER IPA 9  
SAMUEL ADAMS Boston Lager 7  
SAMUEL ADAMS Summer Ale 8  
SAMUEL ADAMS Porch Rocker 8

HACKER-PSCHORR Wheat Beer 8  
DELIRIUM TREMENS 16  
DUVEL 13  
GROLSCH Pilsner 8

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.

# BAR

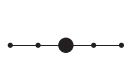


## COCKTAILS

No Alcohol Strong

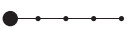
### COCKTAIL LIST

SPRING / SUMMER 2024



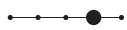
#### GHOST MARGARITA 19

Tequila . Passion Fruit . Lime . Ghost Pepper  
Served up in a coupe with no ice.



#### PAPER TIGER 19

Passion Fruit . Raspberry . Lime . Tonic Water  
Served in a pilsner glass filled with crushed ice.



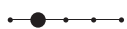
#### PENICILLIN 20

Scotch . Lemon . Honey . Ginger . Smoky Scotch  
Served in a double old fashioned glass with a large ice cube.



#### SOUTHSIDE 19

Gin . Lime . Mint  
Served up in a coupe with no ice.



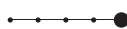
#### RAMBLE 19

Vodka . Lime . Raspberry  
Served up in a coupe with no ice.



#### SUMMER SWIZZLE 20

Rum . Aperitivo Rosato . Lime . Sugar  
Served in a pilsner glass filled with crushed ice.



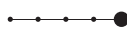
#### GENESIS OLD FASHIONED 20

Reposado Tequila . Wildflower Honey . Orange Bitters  
Served in an old fashioned glass with a large ice cube.



#### WHISKEY SOUR 19

Bourbon . Lemon . Sugar . Egg White  
Served up in a coupe with no ice.



#### OLD FASHIONED 19

Bourbon . Muscovado Sugar . Bitters  
Served in an old fashioned glass with a large ice cube.



#### MOSCOW MULE 19

Vodka . Lime . Ginger Beer  
Served in a Moscow Mule mug with a large ice cube.



#### MARGARITA 19

Blanco Tequila . Orange Liqueur . Lime . Sugar  
Served up in a coupe with no ice.

### ZERO SUGAR

CONTAINS XYLITOL



#### MARGARITA ZERO 23

Tequila . Orange . Lime . Xylitol  
Served up in a coupe with no ice.



#### DAIQUIRI ZERO 23

Rum . Lime . Xylitol  
Served up in a coupe with no ice.

### FROZEN

STRAWBERRY DAIQUIRI 19

PINA COLADA 19

ZACHARY DAIQUIRI 19  
(Passion Fruit)



### SANGRIA

20 / 74

#### ROSÉ SANGRIA

Rosé  
Raspberry  
Cassis  
Orange



GLASS



PITCHER  
SERVES 4-6

## SOFT DRINKS

### WATER

FIJI 8

S. PELLEGRINO 9

### SNAPPLE 3.25

RASPBERRY / DIET

PEACH / DIET

### SPECIALTY

#### SODA 4.25

PASSION FRUIT  
GRAPEFRUIT

#### SODA 3.25

COKE / DIET / ZERO  
SPRITE / ZERO  
FANTA ORANGE  
DR PEPPER / DIET  
GINGER ALE

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