

FIRESIDE DINNER MENU

MARINATED OLIVES	6
Garden Herbs, Garlic, Pine Nuts, Citrus Poached Olives, Toasted Crostini	
ASPARAGUS & SUGAR CURED BACON SALAD	12
Seville Oranges, Hearts of Palm, Gem Lettuce, Black Truffle Carpaccio, White Balsamic Vinaigrette	
ARTISAN CHEESE & CURED MEATS	14
Local & Imported Cheeses, Salami, Chorizo, Prosciutto, Salted Marcona Almonds, Mustard, Pickled Onions, Gerkins, Rosemary - Parmesan Lavash	
WHITE TRUFFLE EDAMAME	8
Steamed Edamame, White Truffle Oil	
ENGLISH PEA SOUP	9
Chanterelle Mushroom and Camembert Grilled Cheese	
MOULE FRITES	14
Sautéed Mussels, Thai Basil - Meyer Lemon Broth	
BLOODY MARY SHRIMP	11
Lime, Radishes, Cilantro, Red Onions, Avocado, Pickled Jalapeños	
KATAFI BLUE CRAB CAKE	13
Phyllo Crusted Crab Cake, Grilled Corn, Scallions, Roasted Red Pepper Chimichuri	
SIRLOIN BURGER	12
Brioche Roll, Lettuce, Tomatoes, Onions	
<i>Add: Bleu Cheese, Gruyere, Aged Cheddar, American, Sautéed Onions, Mushrooms, Smoked Bacon</i>	
NACHOS	12
Corn Tortillas, Ranchero Beans, Shredded Cheddar & Cotija Cheese, Avocado Salsa, Crème Fraîche, Tomato Fresca	
Add: Shredded Chicken	5

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Fireside **BAR**