

FIRESIDE KITCHEN

DINNER MENU

STARTERS

CHICKEN WINGS 12

choice of traditional Buffalo sauce, BBQ sauce, sweet heat dry rub or spicy Filipino adobo glaze, choice of ranch or blue cheese dressing

CHICKEN TENDERS 12

choice of traditional Buffalo sauce, BBQ sauce or spicy Filipino adobo glaze, choice of ranch or blue cheese dressing, French fries

CREAMY SPINACH & ARTICHOKE DIP 16

spinach, artichoke hearts, arugula, asiago cheese, cream cheese, house-made tri color tortilla chips

WHITE CHICKEN FLATBREAD 15

garlic cream sauce, caramelized red onion, pulled chicken, red peppers, spinach, mozzarella cheese

COLORADO GREEN CHILI 10

chef's signature pork green chili, flour tortillas

BRUSSELS SPROUTS 12

honey, fish sauce, soy vinaigrette, shaved apple

TOASTED SESAME HUMMUS 16

chef's signature hummus, toasted pita bread, seasonal vegetables

GREEN CHILI CHEESE FRIES 13

pork green chili, Cheddar cheese, scallions, sour cream

CHEESE QUESADILLA 12

add pulled chicken 4, taco meat 4, steak* 7 or sautéed shrimp* 7

SOUP DU JOUR 6 CUP / 9 BOWL

inquire for the soup of the day

SALADS

FARMERS MARKET SALAD GF 11

local lettuce, shaved vegetables, choice of ranch, blue cheese, Italian, Thousand Island or oil & vinegar

TACO SALAD 16

crispy tortilla, cherry tomato, cheddar cheese, ground beef, sour cream, guacamole, lemon coriander vinaigrette add extra guacamole 3

ASIAN SALAD 16

Napa cabbage, bok choy, cashews, bell pepper, carrot, radish, cucumber, basil, mint, cilantro, miso vinaigrette

CAESAR SALAD 13

romaine lettuce, creamy garlic caper dressing, Parmigiano-Reggiano cheese, croutons, fried capers

COBB SALAD 17

spring mix, hard boiled eggs, cherry tomatoes, avocado, cucumbers, bacon bits, blue cheese crumbles, pulled chicken, blue cheese dressing

ADD-ONS

pulled chicken 4, sautéed shrimp* 7, two crispy fried chicken tenders 6, salmon* 9 or steak* 12

BURGERS & SANDWICHES

choice of fries, onion rings, sweet potato fries or small farmers market salad 5

FIRESIDE BURGER* 16

pickles, lettuce, tomato, red onion, brioche bun, choice of Tillamook White Cheddar, Gorgonzola, pepper jack or Gruyère cheese add fried egg 2, applewood-smoked bacon 2, mushrooms 3, Colorado green chile 4, avocado 2

CLASSIC REUBEN 17

house-cured corned beef, Thousand Island dressing, sauerkraut, toasted rye bread

PHILLY DIP 18

shredded beef, onions, peppers, mozzarella cheese, horseradish sour cream, au jus, hoagie roll

SPICY FILIPINO ADOBO

CHICKEN SANDWICH 17

hot fried Koji chicken thighs, spicy Filipino adobo sauce, house-made pickles, green leaf lettuce, scallion aioli, house-made brioche bread

CHICKEN, BACON & RANCH WRAP 19

crispy chicken, bacon bits, spring mix, cucumber, red peppers, avocado, cherry tomatoes, Cheddar cheese, sesame seeds, ranch dressing

ENTRÉES

PHỞ DẶC BIỆT* GF 22

rice stick noodles, beef meatball, tripe, beef brisket, sliced sirloin, scallion, yellow onion, beef broth, side of bean sprouts, Thai chili, lime, Hoisin sauce, Thai basil

PASTA PRIMAVERA 21

house-made pasta, pesto, artichoke, roasted red peppers, cherry tomatoes, asparagus tips, spinach, Parmesan cheese, crostini add pulled chicken 4, add shrimp* 7

SEARED SALMON* 31

orange soy glaze, Jasmine rice, shiitake mushroom, broccolini

CHICKEN PARMESAN 28

house-made pasta, farmers market vegetables, fire-roasted marinara sauce

GRILLED ROSEMARY PORK CHOP* 28

marinated bone-in pork chop, mashed potato, honey roasted carrots

CHICKEN POT PIE 28

creamy chicken sauce with mixed vegetables inside of crispy puff pastry

KOREAN SHORT RIBS* 27

marinated Korean short ribs, white rice, green onions, sesame seeds, sweet & spicy teriyaki sauce

BLACK HAWK GREEN CHILI BURRITO* 17

eggs, peppers, onions, bacon, potatoes, flour tortilla, cheese, green chili

STEAK FRITES* GF 34

grilled 12 oz. NY strip, maître d' hotel butter, fries, arugula, Champagne lemon vinaigrette

SNOW CRAB MP

FRIDAY-SUNDAY ONLY

steamed crab legs, clarified butter, lemon

HICKORY-ROASTED PRIME RIB* GF 32

FRIDAY & SATURDAY ONLY

garlic mashed potatoes, farmers market vegetables, jus, horseradish cream

 =Chef's Signature Items **GF**=Gluten free

*We use only the highest quality ingredients; these items may be cooked to order, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Parties of 6 or more have an automatic gratuity charge of 20%. Check may be split up to three times.