

MENU



Since 1948, The Fireside has been the lakes area's most celebrated casual fine dining venue. We're glad you came to sample a bit of our tasty and tasteful legacy.

EASTER DINNER MENU 2019

SERVED FROM 4:30 P.M. TO 8 P.M.

STARTERS

SHRIMP COCKTAIL

Six Crisp Shrimp, Cocktail Sauce, Lemon 16

DEVEILED EGGS

Six on a Plate, Old School Classic 11

WALLEYE WILD RICE CAKES

Green Onion Vinaigrette, Tangy Aioli 14

OUR HOUSE ONION RINGS

12 Rings Hand Dunked by Us, Served with Ketchup 12

CHEESE BOARD

Three Artisan Cheeses, Roasted Balsamic Grapes, Dried Fruits, Pear Jam, Spiced Pecans, Bread, Fig Spread, Olives 17

SOUP & SALADS

SEASONAL SOUP

Inquire with Your Server 8

CAESAR SALAD

Dressed Romaine, Parmesan, Marinated Cherry Tomatoes, Crouton Anchovies Available Upon Request 9

THE WEDGE SALAD

Iceberg, Bleu Cheese Dressing, Tomato, Bleu Crumbles, Hard Boiled Egg, Slab Bacon 11

CRISP GARDEN SALAD

Bleu Cheese • Cucumber Ranch • Fireside Pesto Vinaigrette
French • Balsamic Vinaigrette • Oil & Vinegar
Bleu Crumbles • Lemon Wedge 8

ARUGULA SALAD

Toasted Almonds, Golden Raisins, Shaved Parmesan, Lemon Vinaigrette 11

Add the following to any Salad:

Grilled Chicken Breast 10
3pcs Grilled Shrimp 12
Grilled Salmon Fillet 13

SIDES

ALL SIDES ADD 6

AU GRATIN
HASHED BROWNS
BAKED POTATO
YUKON GOLD WHIPPED POTATOES
HOUSE FRIES
ROASTED ROMA TOMATOES
CREAMED CORN
BROCCOLI
MAC & CHEESE

ADD AN EGG YOUR WAY TO ANYTHING 3

STEAKS & RIBS



FILET MIGNON

8 ounce 37

LEGACY RIBEYE

If you're hungry for something truly delicious, this is the ticket. Fourteen ounces of USDA thick hand-cut, Eye of Rib. 35

BASEBALL TOP SIRLOIN

10 ounce 29

BARBECUED PORK RIBS

Full or Half Rack, Homemade BBQ Sauce 33/24

PASTAS

SPAGHETTI CARBONARA

Slab Bacon, Peas, Parmesan, Soft Scrambled Egg 22

VINTAGE LASAGNA

Multiple Layers of Pasta, Four Cheeses, Rustic House Red Sauce with Ground Beef & Pork, Fresh Tomatoes & Basil, Oven Baked 23

CRUSTED WALLEYE

Fresh from the Clear Waters of Canada, Our Crusted Walleye is Prepared to Perfection with a Parmesan and Almond Crust in a Hazelnut Liqueur Butter Sauce. 28

As an alternative to the Crusted Walleye we offer:

Pan Fried - Lightly Dusted in a Secret Breading and Griddled Golden Brown. Served with Lemon Wedge & Our House Tartar Sauce. 27

MAIN COURSE SELECTIONS

All Main Course Selections Include Choice of Soup, Garden Salad or Caesar Salad. Also Included is Choice of Hashed Browns, House Fries, Baked Potato or Broccoli.

FIRESIDE HOUSE BURGER

Griddled Six Ounce Patty, Bacon, American Cheese, Fried Onions, Lettuce, Tomato, Pickle, Toasty Bun 16

PORK TENDERLOIN

Charbroiled with Southwest Spices, Shellacked in a Spirited Glaze, Salsa Verde, Charred Endive Lettuce 22

BARBECUED CHICKEN

Airline Breast Rubbed with BBQ Seasoning, Basted on Char Broiler with Barbecue Sauce, Cool & Creamy Vinegar Cucumber Relish 23



GLAZED SALMON

Seven Ounce Fillet Grilled Medium, Mustard, Ginger, Soy Glaze 26

BROILED SALMON

A Fresh 7oz Fillet of Salmon prepared with White Wine, Butter, House Seasoning & Paprika 31

Broiled - Prepared with White Wine, Butter, House Seasoning & Paprika. Served with Toasted Almonds & Lemon Wedge. 27

Beer Battered - Dusted with Seasoned Flour and Dunked into Our Beer Batter. Deep Fried until Crisp and Golden Brown. Served with Our House Tartar Sauce & Lemon Wedge. 27

Shrimp Delights

COCONUT SHRIMP

Three Pieces per Order, Breaded In House, Orange Marmalade Dipping Sauce 29

As an alternative to the Coconut Shrimp we offer:

Charcoal & Mesquite Grilled - Four Pieces per Order, Charbroiled with Our House Seasoning. Served with Drawn Butter & Lemon Wedge. 29

Battered Fried - Three Pieces per Order, Dusted with Seasoned Flour & Dunked into our Beer Batter. Deep Fried until Crisp & Golden Brown. Served with Cocktail Sauce & Lemon Wedge. 29

Broiled - Four Pieces per Order, Prepared with White Wine, Butter, House Seasoning & Paprika. Served with Lemon Wedge. 29

Must Have Accessories

Caramelized Onions 4
Sautéed Mushrooms 5
Coconut Shrimp 1pc 8

Surf-n-Turf Any Steak by Adding Two
Pan Seared Jumbo Scallops 10
Melted Bleu Crumbles 4

Bacon Wrap Your Filet
or Baseball Sirloin 3



Oct 1 - May 13
Open Monday through Saturday at 4:30 p.m.
(Closed Sunday)

Happy Hour 4:30 p.m. - 6:30 p.m.
(Monday through Saturday)

Find us on the web at www.FiresideDL.com

Reservations gladly accepted online or call 218.847.8192.

Executive Chef
CORY WOLFE