

# STARTERS

## FRESH

### PEA SHOOT SALAD 28

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

### CRISPY RICE 34

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

### TUNA TARTARE 32

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

### SALMON SALAD 36

Spice rubbed salmon, roasted organic yams, roasted portobello mushrooms, avocado, shredded beet, pine nuts, pistachio pesto vinaigrette

### CHICKEN CAESAR SALAD 32

Cashew parm, shallot, carrot, crouton

### STEAK SALAD SLOATSBURG 48

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

## HOT APPETIZERS

### SEASONAL SOUP 18

### BEEF UDON SOUP 18

Boneless ribs, snow peas, scallion  
*Contains sesame oil*

### BUFFALO CHICKEN POPPERS 28

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

### SPAETZLE 35

Pulled beef, onions, spinach, mushroom onion gravy

### CHUMMUS 38

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

### MIAMI SPARE RIBS 39

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

### BEER BATTERED CHICKEN FINGERS 24

Fireside aioli, maple aioli, sweet & sour

### SPRING ROLLS 26

Pulled beef, avocado aioli  
*Contains sesame oil*

### DUCK BLINTZES 32

Duck confit, cabbage, carrot, mushroom, duck pâté, white wine gravy

### PULLED SHORT RIB ITALIANO 35

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

### FINGER LICKIN' RIBS 36

Smoked baby back ribs, stout bbq glaze corn purée, beer battered onion rings

### LAMB LOLLIPOP 39

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

### PULLED BEEF NACHOS 26

Salsa, garlic aioli, guacamole, house chips

### BEER BATTERED DUCK TENDERS 25

Fireside aioli, maple aioli, sweet & sour

### PAN SEARED DUCK TENDERS 29

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

### MARROW & LIVER 34

Sautéed liver infused with marrow, *comes with a bone*, pickled onions, crostini, grilled tortilla, blueberry marmalade, balsamic tomatoes

### STUFFED PRETZEL 38

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

## PIZZA

Thin crust or chicago style deep dish

### MEAT 41

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

### VEGETABLE LOVERS 38

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

### EAST SIDE 43

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 86

Marinated & grilled

### 19OZ BONE-IN RIB STEAK 98

### PORT WINE INFUSED RIBEYE 109

Porcini rub, seasonal harvest, creamy herbed potatoes, duck egg, shaved truffles, served sliced. SBD (*Bais Yosef*)

### NY STRIP STEAK 86

Peppercorn bernaise, served sliced

### SURPRISE 99

(Limited availability)

### TOMAHAWK (Steak for 2) 194

Torched marrow bone, served sliced

### HANGER HOT SIZZLE 89

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

### TORCHED MARROW BONE 29

Crostini, chimichurri, salt trio

## ENTRÉES

### CHICKEN MARSALA 54

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

### SPATCHCOCK CORNISH HEN 55

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

### SHORT RIB 79

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

### HERBED LEMON SALMON STEAK 48

Organic sweet potato mash, roasted broccoli

### GRILLED SKILLET PASTRAMI 59

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

### BEER BRAISED ROAST BEEF 59

Onion beer jus, seasonal harvest, smashed yukon, gravy

### MEAT BOARD 639

Variety of our prime steaks and entrées

### HONEY SESAME CHICKEN 55

Dark chicken skewer, charred pineapple, broccoli, seasonal grain

### STEAK WELLINGTON 84

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

### TOWER FOR TWO 119

Smashed yukon, balsamic cherry dark chicken, pineapple, pepper, mushroom, french roast pastrami, chimichurri skirt, glazed shallot

## SANDWICHES & BURGERS

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

### FIRESIDE BURGER 48

Fireside sauce, lettuce, shallot, tomato, pickle

### THE HENRY 54

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

### SAUTÉED ONION & MUSHROOM BURGER 49

Garlic aioli, pickles, lettuce

### BBQ BURGER 49

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

### PASTRAMI BURGER 49

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

### CRISPY CHICKEN SANDWICH 41

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

### THE BAIS YOSEF 44

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

## SIDES

### SEASONAL HARVEST 16

### SPICED CORN RIBS 16

### ORGANIC SWEET POTATO MASH 14

### ZUCCHINI & MUSHROOM RAGOÛT 16

### GRAVY FRIES 19

Beef gravy, garlic aioli, smoked beef

### SMASHED YUKON 16

### FIRESIDE FRIES 14

### 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  
SEGAL Unfiltered 199  
HERZOG Napa Valley 118  
SHILOH Secret Reserve CS 99  
HERZOG Alexander Valley 95  
OR HAGANUZ Marom 75  
BARKAN Platinum 66  
TWIN SUNS Cabernet Sauv. 60

### HALF BOTTLES

SHILOH Secret Reserve CS 65  
SEGAL Petit Unfiltered 58  
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

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
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

SAMUEL ADAMS Boston Lager 7  
SAMUEL ADAMS Oktoberfest 7  
SAMUEL ADAMS Porch Rocker 8  
GROLSCH Pilsner 8  
BLUE MOON 7  
HEINEKEN 7  
CORONA 7

### STOUTS

OLD RASPUTIN Imperial Stout 12  
BOULEVARD Whiskey Barrel Stout 14  
GUINNESS 9

### IPA

VOODOO RANGER Imperial IPA 9  
SOUTHERN TIER IPA 8

### BELGIAN

DELIRIUM TREMENS 16  
LA CHOUFFE Belgian Blonde 13  
MC CHOUFFE Belgian Dark 13  
N'ICE CHOUFFE Belgian Winter Beer 13

# BAR



## COCKTAILS

No Alcohol ————— Strong

### COCKTAIL LIST

#### FALL / WINTER 2024-25

**BOOZY HOT CHOCOLATE 20**  
Belgian Chocolate . Raw Cane Sugar . Oat Milk . Black Rum  
Served hot in a warmed glass mug.

**FLAMING APPLE CIDER 20**  
Spiced Honeycrisp Apple Cider . Rye Whiskey  
Served flaming in a warmed glass mug.

**PENICILLIN 20**  
Scotch . Lemon . Honey . Ginger . Smoky Scotch  
Served in a double old fashioned glass with a large ice cube.

**MANHATTAN 20**  
Bourbon . Sweet Vermouth . Aromatic & Walnut Bitters  
Served in a stemmed cocktail glass with no ice.



LUXURY

**ROLEX 25**  
TASTES OF: TEQUILA . VANILLA . CARMELIZED PEAR . COCOA  
Tequila Añejo . Golden 8 Pear Liqueur . Chocolate & Walnut Bitters  
Served in an old fashioned glass with a large ice cube.

#### CLASSICS & OUR CLASSICS

**GHOST MARGARITA 19**  
Tequila . Passion Fruit . Lime . Ghost Pepper  
Served up in a coupe glass with no ice.

**PAPER TIGER 19**  
Passion Fruit . Raspberry . Lime . Tonic Water  
Served in a large tulip glass filled with pebble 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 glass 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 filled with ice.

### ZERO SUGAR

CONTAINS XYLITOL

**MARGARITA ZERO 23**  
Tequila . Orange . Lime . Xylitol  
Served up in a coupe glass with no ice.

**DAIQUIRI ZERO 23**  
Rum . Lime . Xylitol  
Served up in a coupe glass with no ice.

### FROZEN

STRAWBERRY DAIQUIRI 19  
PIÑA 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 3.45

RASPBERRY / DIET  
PEACH / DIET

### SPECIALTY SODA 4.45

PASSION FRUIT SODA  
GRAPEFRUIT SODA  
STRAWBERRY SODA

### SODA 3.45

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

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 .