

# STARTERS

## FRESH

### CHICKEN CAESAR SALAD

Cashew parm, shallot, carrot

### SALMON SALAD

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

### **GF** PEA SHOOT SALAD

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

### **GF** CRISPY RICE

**Crispy rice**, spicy tuna, avocado, chili pepper, sesame, edamame, Kabayaki dipping sauce

### **GF** TUNA TARTARE

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

### STEAK SALAD SLOATSBURG

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

## HOT APPETIZERS

### SEASONAL SOUP

### CHUMMUS

Korean marinated steak, onion, roasted garlic, pistachio, za'atar, smoked paprika, olive oil

### MIAMI SPARE RIBS

Grilled, sticky soy glaze, mango aioli

### LAMB LOLLIPOP

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

### **GF** PULLED BEEF NACHOS

Salsa, garlic aioli, guacamole, **house chips**

### MARROW & LIVER

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



Contains cross-contaminated ingredient  
Can be removed upon request

# 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

### NY STRIP STEAK

Peppercorn bernaise, served sliced

### CHIMICHURRI SKIRT

Marinated & grilled

### 19OZ BONE-IN RIB STEAK

### HANGER HOT SIZZLE

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

### GF PORT WINE INFUSED RIBEYE

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

### SURPRISE

(Limited availability)

### TOMAHAWK (Steak for 2)

Torched marrow bone, served sliced

## ENTREES

### GF CHICKEN MARSALA

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

### SPATCHCOCK CORNISH HEN

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

### HERBED LEMON SALMON STEAK

Organic sweet potato mash, roasted broccoli

### HONEY SESAME CHICKEN

Dark chicken skewer, charred pineapple, broccoli, seasonal grain

### SHORT RIB

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

### TOWER FOR TWO

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

### GRILLED SKILLET PASTRAMI

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

### MEAT BOARD

Variety of our prime steaks and entrées

## SANDWICHES & BURGERS

Gluten free without bread or bun. Served with Fireside fries, all burgers served medium well

### FIRESIDE BURGER

Fireside sauce, lettuce, shallot, tomato, pickle

### BBQ BURGER

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

### SAUTÉED ONION & MUSHROOM BURGER

Garlic aioli, pickles, lettuce

### PASTRAMI BURGER

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

### THE BAIS YOSEF

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

## SIDES

### SEASONAL HARVEST

### SPICED CORN RIBS

### ORGANIC SWEET POTATO MASH

### SMASHED YUKON

### GF FIRESIDE FRIES

### HOUSE SLAW

# BAR



## WINE BY THE GLASS



## WINE BY THE BOTTLE

### RED

OR HAGANUZ Marom  
BARKAN Platinum  
TWIN SUNS Cabernet Sauv.  
Cabernet Sauvignon

### WHITE / ROSÉ / SPARKLING

Rosé  
Chardonnay  
BARTENURA Moscato by the Can

### RED

HERZOG Generation IX  
HERZOG Chalk Hill  
HERZOG Rutherford District

HERZOG Napa Valley  
SHILOH Secret Reserve CS  
HERZOG Alexander Valley  
OR HAGANUZ Marom  
BARKAN Platinum  
TWIN SUNS Cabernet Sauv.

### HALF BOTTLES

SHILOH Secret Reserve CS  
SEGAL Petit Unfiltered  
BARONS de ROTHSCHILD

### WHITE / ROSÉ

HERZOG Chalk Hill Chardonnay  
HERZOG Russian River Chardonnay  
HAGAFEN Sauvignon Blanc  
GOOSE BAY Sauvignon Blanc  
ADASA Rosé

### SPARKLING

VERA WANG Prosecco  
BARTENURA Rosé  
PAVOLINO Prosecco  
BARTENURA Moscato



## SPIRITS

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

### BOURBON

OLD FITZGERALD 8 Year  
BOOKER'S  
ELIJAH CRAIG Barrel Proof  
WIDOW JANE Decadence  
WIDOW JANE  
WOODFORD Double Oaked  
BASIL HAYDEN  
MAKER'S MARK 46  
MICTER'S  
MAKER'S MARK  
WOODFORD RESERVE

### SCOTCH

JOHNNIE WALKER Blue Label  
GLENLIVET 15 Year  
LAGAVULIN 16 Year  
TOMINTOUL 16 Year  
GLENFIDDICH 14 Year  
LAPHROAIG 10 Year  
GLENMORANGIE 10 Year  
MONKEY SHOULDER

### RUM

RON ZACAPA 23

### TEQUILA

CLASE AZUL  
DON JULIO 1942  
DON JULIO Añejo  
CASAMIGOS Reposado  
PATRON Silver  
CASAMIGOS Silver  
G4 Blanco

### VODKA

STOLI ELIT  
GREY GOOSE  
KETEL ONE

All of Our Wine, Spirits, Cocktails, and  
Soft Drinks Are Gluten Free.

# BAR



## COCKTAILS

No Alcohol ——— Strong

### COCKTAIL LIST

#### FALL / WINTER 2024-25

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

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

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

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



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

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

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

**WHISKEY SOUR**  
Bourbon . Lemon . Sugar . Egg White  
Served up in a coupe glass with no ice.

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

**MOSCOW MULE**  
Vodka . Lime . Ginger Beer  
Served in a Moscow Mule mug filled with ice.

### ZERO SUGAR

CONTAINS XYLITOL

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

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

### FROZEN

STRAWBERRY DAIQUIRI  
PIÑA COLADA  
ZACHARY DAIQUIRI  
(Passion Fruit)



### SANGRIA

ROSÉ SANGRIA

Rosé  
Raspberry  
Cassis  
Orange



GLASS



PITCHER  
SERVES 4-6

## SOFT DRINKS

### WATER

FIJI  
S. PELLEGRINO

### SNAPPLE

RASPBERRY / DIET  
PEACH / DIET

### SPECIALTY SODA

PASSION FRUIT SODA  
GRAPEFRUIT SODA  
STRAWBERRY SODA

### SODA

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 .