

STARTERS

FRESH

CHICKEN CAESAR SALAD	Cashew parmesan	21
PEA SHOOT SALAD	Pea shoot, varietal bean sprout, grape tomato, black grape, crispy shallot, smoked beef bits, creamy dijon dressing	17
STEAK SALAD SLOATSBURG	Filet steak, seasonal greens, tomato, cucumber, avocado, shredded carrot, pepita, smoked beef bits, soy vinaigrette	29
TACOS DE CARNE	Salsa, garlic aioli, guacamole, shredded lettuce, red wine braised prime brisket	19
SKIRT STEAK TACOS	guacamole, mango salsa, spinach, shoestring potato, garlic aioli	24
MEAT BOARD	Cured filet, pastrami stuffed dates, smoked duck leg, duck kielbasa, dried apricot, balsamic roasted tomato, pickled mustard seed, maple bourbon dried salami, smoked beef, smoked lamb *Dine in only*	46

SOUPS

SEASONAL SOUP		13
WINTER SOUP	French onion, garlic croutons, horseradish aioli	13

HOT APPETIZERS

BEER BATTERED ONION RINGS AND BRUSSELS SPROUTS		11
PULLED BEEF NACHOS	Salsa, garlic aioli, guacamole, house chips	16
WINGS	Honey chipotle or blueberry glaze, charred leek, blood orange aioli	16
BEER BATTERED CHICKEN TENDERS		17
PULLED BEEF EMPANADAS	Avocado aioli, Fireside aioli	18
BEER BATTERED DUCK TENDERS		19
PAN SEARED DUCK TENDERS	Pomegranate cinnamon glaze, braised fennel, balsamic cherry aioli, candied lime peel	21
SWEET POTATO GNOCCHI	Braised beef tongue, spinach, onion, mushroom, blood orange jus'	23
BEEF SPARE RIB	House rib sauce, house salad	23
SMOKED SHORT RIB SLIDERS	Salted maple bun, pickled golden beet, house slaw, tumbleweed onion	23
VEAL SWEETBREADS	Rosemary crust, garden quinoa, onion cream, pickled golden beet, purple beet chip	27

PIZZA

ALL PIZZAS CAN BE THIN CRUST OR CHICAGO STYLE DEEP DISH		
MEAT PIZZA	Pan pizza, marinara, roasted mushroom, sautéed onion, ground beef, smoked beef bits, maple aioli	31
EAST SIDE	Creamy marinara, pulled pastrami, pulled brisket, balsamic tomato, scallion, crispy shallot, creamy dijon, garlic aioli	31
BBQ CHICKEN PIZZA	Creamy BBQ sauce, spinach, red onion, smoked beef, buffalo aioli	29
VEGETARIAN PIZZA	Creamed spinach, sautéed mushroom, sautéed onion, red onion, balsamic roasted tomato, maple aioli, garlic aioli	29

COCKTAILS

HARD LEMONADE	8
LIME MARGARITA	8
CRANBERRY LEMONADE	8
WHISKEY SOUR	12
NYACK SUNRISE	12
BOURBON PEACH ICED TEA	12
FROSE	14
CHOCOLATE COFFEE SHAKE	14
🍷 ZACHARY DAIQUIRI	14
🍷 PINA COLADA	14
🍷 BLENDED LEMONADE	14
🍷 STRAWBERRY DAIQUIRI	14

MAINS

STEAKS & CHOPS

SERVED WITH HOUSE SLAW AND CHOICE OF FIRESIDE FRIES, SMASHED YUKONS, OR HOUSE SALAD	
NOT RESPONSIBLE FOR STEAKS ORDERED WELL DONE	
20 OZ BONE-IN RIB STEAK	61
CURED EYE OF THE RIB (FILET)	51
HANGER STEAK	Maple bourbon or red wine glaze 53
VEAL CHOP	Pan seared 59
SURPRISE STEAK	(Limited availability) 66
30 DAY AGED CRUSTED RIBEYE	(Limited availability) Confit fingerling potato, egg, Seasonal harvest 69
72OZ BONE-IN COWBOY STEAK	Allow a minimum of 45 minutes for cooking time 115

ENTRÉES

CORNISH HEN	Apricot glaze, broccoli parsnip mash, balsamic cherry puree, seasonal harvest, shoestring potato	34
^{SPICY} HONEY SRIRACHA CHICKEN	Dark chicken skewer, charred pineapple, cremini mushroom, wild rice, carrot	34
BALSAMIC CARAMEL CHICKEN	Pan seared dark chicken, wild rice, wine roasted mushroom, wine roasted pear, crispy brussels sprouts	34
TARRAGON DIJON SALMON	Broccoli parsnip mash, garlic spinach, lime zest	36
GRILLED SKILLET PASTRAMI	Pastrami steak, sweet glaze	36
UNSMOKED BRISKET	Slow roasted prime brisket, roasted baby rainbow carrot, arugula, smashed yukon, gravy, red wine glaze	48
FRUIT GLAZED SHORT RIBS	Smashed yukons, seasonal harvest	59

SANDWICHES & BURGERS

SERVED WITH FIRESIDE FRIES	
BURGER CHOICE BREAD: HONEY WHOLE WHEAT, BRIOCHE	
ALL BURGERS SERVED MEDIUM WELL	
PASTRAMI ON RYE	Glazed pulled pastrami, tumbleweed onions, coleslaw, honey dijon 24
MUSHROOM & CARAMELIZED ONION BURGER	Garlic aioli, pickles, lettuce 32
BBQ BURGER	Smoked beef, lettuce, pickle, tumbleweed onion, buffalo aioli, BBQ sauce 32
FIRESIDE BURGER	Fireside sauce, lettuce, shallot, tomato, pickle 32
#HASHTAG	Toasted herbed focaccia, pickled tongue, short rib, balsamic roasted tomato, arugula 38

SIDES

SEASONAL GRAIN	9
SEASONAL HARVEST	8
CABBAGE SALAD	8
SMASHED YUKON	8
FLIGHT OF SAUCES	Fireside sauce, honey mustard, maple aioli, sweet & sour 5

FRIES

FIRESIDE FRIES	8
GRAVY FRIES	Beef gravy, garlic aioli, smoked beef 14
^{SPICY} BUFFALO GRAVY FRIES	House buffalo sauce, garlic aioli, smoked beef 15

EXECUTIVE CHEF MICHEL ABRAMSON

PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGY PRIOR TO ORDERING
18% SERVICE CHARGE WILL BE ADDED TO YOUR CHEQUE
UNDER THE SUPERVISION OF R' B. GRUBER SHLITA