

FIRESIDE BAR MENU

SNACKS

FireSide Bar Mix V-DF

Chef's favorite fall snack mix. 4.95

Blistered Shishito Peppers V-DF

Sea salt and Ginger-Ponzu dipping sauce. 8.95

SMALL PLATES

Beef Short Rib Tacos GF

Tender Birria beef and cheese filled into corn tortillas and griddle seared crisp. With queso fresco, cilantro, onion and a side of Birria beef consommé. 3 – Tacos 15.95

El Gaucho Lamb Meatballs GF

A blend of local Guard Family lamb & Kobe beef with crispy white potato, herb aioli and chimichurri. 14.95

Dungeness Crab Mac and Cheese GF

Dungeness & Rock crab, rich cheese blend, shaved onion, and artichoke hearts topped with buttery au gratin and baked golden. 14.95

Pancetta Wrapped Wild Prawns GF

Sea of Cortez prawns wrapped in Italian bacon, cranberry-Cointreau syrup, creamy polenta. 16.95

Prime Rib Sliders

Thin slices of our famed prime rib piled high on a brioche bun with horseradish cream and au jus. 15.95

Roasted Garlic Prawns DF

Sautéed Pacific prawns, garlic, butter and Chardonnay. With grilled garlic bread with crispy garlic chips. 16.95

BAR SPECIALTIES

The Quarryman Burger ✓

Half-pound American Kobe beef, cob smoked bacon, Tillamook aged white cheddar, grilled onion, smoky ketchup and greens on a Brioche bun. With crispy fries and garlic aioli. 26.95

Scott's Ground Kobe Steak Salad ✓

Our Wagyu burger without the bun and lettuce serve with a large Maytag salad. 26.95

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APPETIZERS

Sticky Asian Pork Ribs DF

Brown sugar rubbed baby back ribs flash-seared crisp then tossed in our five-spice honey-soy glaze. 15.95

Yellow Fin Tuna

Flash seared rice cracker crusted tuna with spicy citrus sauce and a miso rice noodle cucumber-carrot salad. 16.95

Crab & Artichoke Dip GF Option

Joanie's original recipe, crab, artichoke, Parmesan, onion & Best Foods mayo. With grilled Ciabatta. 16.95

Agave Calamari with Cilantro Aioli DF

Crispy calamari & jalapeno with cilantro-lime aioli, agave nectar and toasted pumpkin seeds. 17.95

Local Mushroom en Croute V

Sautéed Guemes Island mushrooms, creamy Brie and Royal fig preserve baked in golden puff pastry. 18.95

Roasted Brussels Sprouts V-GF

Charred Brussels sprouts, crispy pancetta bacon, goat cheese and balsamic syrup. 16.95

Oysters on the Half Shell DF-GF

Local oysters from the pristine waters of the Salish Sea. With cocktail sauce and mignonette. Ask your server for tonight's selection. 19.95

SALADS AND BISQUE

Maytag Blues Cheese Salad GF

Crisp romaine hearts tossed with Maytag® blue cheese dressing then garnished with toasted almonds, egg and blue cheese. 11.95

Winter Harvest Salad GF

Local greens tossed in maple-mustard vinaigrette. With apples, beets, pecans and goat cheese. 12.95

De Haro Caesar

Hearts of romaine and herb croutons tossed in our signature dressing, With Parmesan, charred tomatoes, bacon, and anchovy-parsley oil 11.95

Dungeness Crab Bisque

With crème fraiche and cheddar crackers. 12.95