

LUNCH

Monday to Saturday 11 a.m. to 4 p.m.

Sandwiches

Served with local mixed greens or pommes frites

Add a cup of clam chowder for 3

Reuben 14

Pane d'Amore rye, house cured Kobe beef brisket, braised cabbage, Gruyere cheese, Russian dressing

House Roasted Turkey 14

Roasted cranberry, cream cheese, SpringRain winter greens, Pane d'Amore wheat bread

Fireside Country Natural Beef Burger (half pound) 15

Tomato jam, Fontina Cheese, shaved red onion, SpringRain greens, roasted garlic aioli, Pane d'Amore bun

Salads

Marina Chop 14

Local greens, grilled chicken breast, Point Reyes natural blue cheese, Nueske's applewood-smoked bacon, avocado, hard-cooked farm egg, tomatoes, shallot-blue cheese vinaigrette

Classic Caesar 9

Hearts of romaine, Parmigiano-Reggiano, boquerones anchovies, garlic croutons, Caesar dressing

Add: grilled breast of chicken 6

Add: grilled white shrimp 8

Steak Salad 15

Country Natural flat Iron, SpringRain winter greens, Point Reyes blue cheese, marinated crimini mushrooms, green onion, oven dried tomato vinaigrette

*Indicates a vegetarian dish

Consumption of raw or uncooked meats, poultry, fish and shellfish may be a health risk.
A 20% Gratuity may be added to parties of six or more.

LUNCH

Monday to Saturday 11 a.m. to 4 p.m.

Soups

Served with Pane d'Amore baguette and European style butter

Daily Soup

Cup 4 Bowl 6

Onion Soup 'Au Gratin' 14

Caramelized sweet onions, Pane d'Amore croutons, dash of Cognac and Comté

Northwest Clam Chowder

Cup 6 Bowl 8

Small Plates and Entrées

Pommes Frites 6*

Hand-cut, seasoned with truffle salt, roasted garlic aioli

Chef Dan's Mac and Cheese 12

Niman Ranch ham and Comté

The Fireside Pizza 14

Mozzarella cheese, tomato sauce, Cascioppo sausage, roasted red pepper, sautéed mushrooms

Veggie Pizza 12*

Fresh ripe tomatoes, spinach, shaved onion, mozzarella and Mystery Bay goat cheese

Steak Frites 16

Country Natural Beef flat iron, Madeira deglaze, pommes frites, mixed greens

Turkey Pot Pie 12

Confit turkey thighs, sweet pea, carrots, potatoes, parsnips, rich gravy, flakey pastry crust

Local Steamer Clams 14

Simmered in a broth of fresh herbs, garlic, white wine, Plugra butter and lemon

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