



Chef Dan

Originally from upstate New York, Dan Ratigan arrived in the Pacific Northwest at age 14 and worked his way up through many of Seattle's finest restaurants before taking the helm at The Fireside Restaurant in 2007. Since then, Chef Dan has worked to create seasonal menus that feature Northwest gastronomy at its best. Dan's approach is simple; start with the finest local ingredients, prepare them carefully, and send them out of the kitchen in meals that showcase the best the ingredients have to offer.

Awards

- 2016 Wine Spectator Best of Award of Excellence
- 2015 Washington State Wine Commission Grand Award
- 2016 Trip Advisor Certificate of Excellence

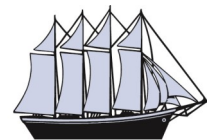
The Fireside

As a Member of the Olympic Culinary Loop, we are proud to support local farmers through the design and execution of this menu.

You can help sustain local food sources by participating in the Save the Land program that we offer in cooperation with the Jefferson County Land Trust. One percent will be added to your pre-tax bill unless you choose to opt out.

For Reservations Call 360.437.7412

One Heron Road
Port Ludlow, WA 98365
www.PortLudlowResort.com



PORT LUDLOW
golf. marina. inn. home.

BREAKFAST

Monday to Saturday 7 to 11 a.m.

Small Plates

Dave's Fresh-Baked Banana Bread 4

Fruit Parfait 8*

Seasonal fresh fruit, natural yogurt,
Chef Dan's granola and berry coulis

Chef Dan's Eco-Granola 9*

Served with berry coulis and a choice of
natural plain yogurt or chilled milk

Old Fashioned Irish Steel Cut Oats 8*

Caramelized apples, natural brown sugar,
slowly cooked in milk

Fireside Favorites

Biscuits & Gravy 13

Fresh-made biscuits and country style
gravy with two farm fresh eggs

Half Order 7

Fireside Frittata 12

Applewood smoked bacon,
marinated mushrooms, green onions,
Mystery Bay goat cheese, micro greens,
Yukon gold potato Rösti

Whole Wheat Pancakes 12*

Roasted Finnriver berries,
mascarpone whipped cream,
pure maple syrup

Single pancake 5*

Beverages

Whidbey Island Coffee	3.00
Espresso	2.50
Caffè Latte	4.00
Cappuccino	4.00
Caffè Mocha	4.50
Tazo Tea (assorted selection)	3.00
Fresh Squeezed Orange Juice	5.00
Fruit Juice	3.00

* Indicates a vegetarian dish

SUNDAY BRUNCH

Served from 7 a.m. to 2 p.m.

Breakfast Entrées

Whole Wheat Pancakes 12*

Roasted Finnriver berries, mascarpone
whipped cream, pure maple syrup

Single Pancake 5*

Quiche du Jour 12

Served with tossed local greens and
herbed country potatoes

Flat Iron Steak and Eggs 17

Country Natural Beef flat iron, red wine
demi-glace, two farm fresh eggs any style,
Yukon Gold potato Rösti,
Pane d'Amore toast

The American 12

Two eggs any style, herbed country
potatoes, Pane d'Amore toast.
With a choice of Nueske's Applewood
smoked bacon, Cascioppo sausage patty,
or Niman Ranch ham

Eggs Benedict 16

Two poached eggs, sautéed spinach,
Nueske's Applewood smoked bacon, and
Crimini mushrooms over grilled
Pane d'Amore Challah, topped with
Hollandaise, herbed country potatoes

D's Special 12

Sliced heirloom tomatoes, avocado,
sautéed spinach, two eggs any style,
Pane d'Amore toast

Biscuits & Gravy 13

Fresh made biscuits and country style
gravy with two farm fresh eggs

Half Order 7

Beverages

Whidbey Island Coffee	3.00
Espresso	2.50
Caffè Latte	4.00
Cappuccino	4.00
Caffè Mocha	4.50
Fresh Squeezed Orange Juice	5.00
Bloody Mary	10.00

*Indicates a vegetarian dish

SUNDAY BRUNCH

Served from 7 a.m. to 2 p.m.

Small Plates

Coffee Cake 6*

Fruit Parfait 8*

Seasonal fresh fruit, natural yogurt,
Chef Dan's granola, and berry coulis

Chef Dan's Eco-Granola 9*

Served with raspberry coulis and a choice
of natural plain yogurt or chilled milk

Old Fashioned Irish Steel Cut Oats 8*

Caramelized apples, natural brown sugar,
slowly cooked in milk

Lunch Entrees

Roasted Mushroom and Cheese 14*

Melted Mt. Townsend Creamery
Red Alder, roasted Shiitake mushrooms,
heirloom tomato, summer greens,
roasted garlic aioli

Reuben 15

Marble rye, house cured Kobe beef
brisket, braised cabbage,
Gruyere cheese, Russian dressing

**Fireside Country Natural Beef Burger
(half pound) 15**

Point Reyes blue cheese butter,
caramelized onion, roasted garlic aioli,
Pane d'Amore bun

Local Halibut Salad 19

Red Dog Farm greens, shaved fennel,
orange supremes, Finnriver berries,
toasted hazelnuts, citrus vinaigrette

Smoked Salmon Panini 16

Steelhead lox, Gruyere cheese, heirloom
tomato, Dijon aioli, greens, Challah Bread

Clam Linguine 14

Manila clams, heirloom tomatoes, white
wine, garlic, Plugra butter, fresh herbs

Chef Dan's Mac & Cheese 13

Niman Ranch ham and Comté cheese

*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.

BREAKFAST

Monday to Saturday 7 to 11 a.m.

Breakfast Specialties

Featuring Farm Fresh Eggs

Eggs Benedict 16

Two poached eggs, sautéed spinach,
Nueske's Applewood smoked bacon,
Crimini mushrooms over grilled
Pane d'Amore Challah, topped with
Hollandaise, herbed country potatoes

Coast-to-Coast Omelet 14

Three eggs, ham, bell peppers,
caramelized onions, Mt. Townsend
Creamery's New Moon Cheese,
herbed country potatoes,
Pane d'Amore toast

El Burrito 14

Three eggs, potatoes, chorizo,
fire roasted poblano peppers, cheese.
Wrapped in a flour tortilla,
with pico de gallo, sour cream,
and chili verde sauce

The American 12

Two eggs any style, herbed country
potatoes, Pane d'Amore toast.
With a choice of Nueske's Applewood
smoked bacon, Cascioppo sausage patty,
or Niman Ranch ham

Corned Beef Hash 14

Two eggs any style, sweet peppers,
onions, mushrooms, Yukon Gold potatoes,
Pane d'Amore toast

Ludlow Breakfast Sandwich 13*

Two eggs folded, Oregon cheddar,
heirloom tomato, spinach,
served on a fresh-baked croissant

D's Special 12*

Sliced heirloom tomatoes, avocado,
sautéed spinach, two eggs any style,
Pane d'Amore toast

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A 20% Gratuity may be added to parties of six or more.

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 15

Marble rye, house cured Kobe beef brisket, braised cabbage, Gruyere cheese, Russian dressing

Roasted Mushrooms and Cheese 14*

Melted Mt. Townsend Creamery's Red Alder cheese, heirloom tomato, roasted Shiitake mushrooms, greens, roasted garlic aioli

Fireside Country Natural Beef Burger (half pound) 15

Point Reyes blue cheese butter, roasted garlic aioli, caramelized onion, Pane d'Amore bun

Salads

Thai Peanut Salad 9*

Carrots, cucumber, bell peppers, sweet peas, scallions, cilantro, CB's peanuts, spicy sambal-peanut dressing

Classic Caesar 9

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

Spinach and Strawberry Salad 10*

Red Dog Farm spinach, local strawberries, Mystery Bay Goat cheese, Holmquist hazelnuts, honey-poppy seed dressing

Add grilled chicken or grilled shrimp 6

Ludlow Cobb 16

House smoked salmon, hard cooked farm eggs, Applewood smoked bacon, roma tomatoes, avocado, creamy buttermilk dressing

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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

Northwest Clam Chowder Cup 7 Bowl 10

Onion Soup Au Gratin 12

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

Entrées

Chef Dan's Mac and Cheese 13

Niman Ranch ham and Comté cheese

The Fireside Pizza 15

Artisan pepperoni, roasted Shiitake mushrooms, black olives, mozzarella cheese, rich tomato sauce

Veggie Pizza 14*

Basil pesto, fresh mozzarella, sliced heirloom tomatoes, balsamic gastrique, micro greens

Steak Frites 18

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

Local Steamer Clams 14

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

Wild Halibut 19

Pan seared, tomato-herb salad, roasted fingerling potatoes, lemon-chardonnay deglaze.

Fish and Chips 15

Ale battered wild Alaskan true cod, served with pommes frites

Fish Tacos 15

Pacific true cod, pico de gallo, shredded cabbage, chili lime crema, corn tortillas, Quinoa-black bean salad, cilantro lime vinaigrette

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