



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
- 2017 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

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

Nash's Farm Rolled Oats 8*

Caramelized apples, natural brown sugar,
slowly cooked in milk

Fireside Favorites

Biscuits & Gravy 15

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

Half Order 8

Fireside Frittata 14

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

Washington Apple Crepe 9*

Mascarpone, caramelized apples, whipped
cream, toasted hazelnuts

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

Washington Apple Crepe 9*

Mascarpone, caramelized apples,
whipped cream, toasted hazelnuts

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 13

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

House Smoked Salmon Scramble 15

Two eggs, fresh chives, mascarpone,
local spinach, warm buttered croissant,
sliced heirloom tomatoes

Biscuits & Gravy 15

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

Half Order 8

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

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.

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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

Nash's Farm Rolled Oats 8*

Caramelized apples, natural brown sugar,
slowly cooked in milk

Lunch Entrees

Veggie 14*

Mt. Townsend Creamery fromage blanc
fresh tarragon, heirloom tomato, roasted
bell peppers, greens, shaved radish,
garlic aioli, grilled Pane d'Amore ficelle

Reuben 15

Marble rye, house cured Country Natural
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

Endive Salad 15*

Grilled Jidori chicken, D'Anjou pears,
Holmquist hazelnuts, creamy blue cheese
dressing, balsamic roasted purple onions

Braised Chicken 14

Crispy thigh, truffle risotto, Red Dog Farm
greens, charred lemon-rosemary jus

Local Fresh Catch 19

Pan seared, lemon-caper butter sauce,
roasted fingerling potatoes, farm fresh
vegetable

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, served 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 15

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 13

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

Palouse Chickpeas and Toast 13*

Palouse chickpeas, Kalamata olives,
San Marzano tomatoes, served over
grilled Pane d'Amore baguette

House-Smoked Salmon Scramble 15

Two eggs, fresh chives, mascarpone,
local spinach, warm buttered croissant,
sliced heirloom tomatoes

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LUNCH

Monday to Saturday 11am - 4pm
Sunday 2pm - 4pm

Sandwiches

Served with local mixed greens or pommes frites

Reuben 15

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

Veggie 14*

Mystery Bay goat cheese, fresh tarragon,
heirloom tomato, roasted bell peppers,
greens, shaved radish, garlic aioli,
grilled Pane d'Amore Ficelle

Fireside Country Natural Beef Burger (half pound) 15

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

Pulled SpringRain Farm Chicken 14

Carolina mop sauce. creamy coleslaw,
Pane d'Amore bun

Salads

Thai Peanut Salad 9*

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

Classic Caesar 9

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

Endive Salad 10*

Washington pears, Finnriver quinoa,
Holmquist hazelnuts, champagne
vinaigrette, Mystery Bay goat cheese

Add grilled chicken or grilled shrimp 6

Ludlow Cobb 15

House smoked salmon, hard cooked farm
eggs, Applewood smoked bacon, Roma
tomatoes, scallions, creamy buttermilk
dressing

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LUNCH

Monday to Saturday 11 a.m. to 4 p.m.
Sunday 2pm - 4pm

Soups

*Served with Pane d'Amore baguette and
European style butter*

Daily Soup Cup 4 Bowl 6

Northwest Clam Chowder

Cup 7 Bowl 10

Dharma Ridge Potato Soup 10

Yukon Gold potatoes, melted leeks,
Chimacum Valley Tomme, Applewood

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

Fish-n-Chips 17

Fresh northwest True Cod,
Local Ale Battered, pommes frites,
tartar sauce

Grilled Garlic Shrimp 15

House-made fettuccine, fines herbs
foraged mushrooms crushed red chilies,
chardonnay butter sauce

Braised Chicken 14

Crispy thigh, truffle risotto, Red Dog Farm
greens, charred lemon-rosemary jus

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