



## **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**

2018 Wine Spectator Best of Award of Excellence

2018 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](http://www.PortLudlowResort.com)



PORT LUDLOW  
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# 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**

**House Smoked Salmon Scramble 14**

Sweet bell peppers, fresh chives, Mystery Bay Goat cheese, farm fresh eggs  
Pane d'Amore toast

**Challah Pain Perdu 14**

The Fireside's sumptuous French toast made with Pane d'Amore challah bread, finished with caramelized banana, local berries, toasted Holmquist hazelnuts, confectioner's sugar

## 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

**Roasted berry Crepe 9\***

mascarpone cream, Finnriver berries, Holmquist hazelnuts, Crème Fraiche

**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

**Socca and Eggs 13\***

Palouse chick pea cakes, oven roasted mushrooms, braised Lacinato Kale, poached farm eggs

**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

# 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

**Farm Salad 9\***

SpringRain winter greens, roasted  
squash, Finnriver quinoa, Pumpkin seeds,  
Mystery Bay goat cheese,  
apple cider vinaigrette

**Pan Seared Chicken 14**

Winter vegetable hash, Mystery Bay Goat  
cheese, Sage Jus

**House Made Fettuccine 13**

Cascioppo Italian sausage, fennel,  
Cremini mushrooms, garlic cream sauce

\*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, served over grilled  
Pane d'Amore challah bread, 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

**Local Vegetable Hash 14**

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

**Socca and Eggs 13\***

Palouse chick pea cakes, oven roasted  
mushrooms, braised Lacinato Kale,  
poached farm eggs

**Fireside Poutine 15**

Pommes frites, country gravy, Applewood  
smoked bacon, gruyere cheese, scallions,  
two farm fresh eggs

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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

### Crispy Chicken 16

Shaved local cabbage, Chimacum Valley Tomme, heirloom tomato, Thyme-black pepper mayonnaise. Pane d'Amore bun

## Salads

### Farm Salad 9\*

Spring Rain Farm winter greens, roasted squash, Finnrivers quinoa, pumpkin seeds, Mystery Bay goat cheese, cider vinaigrette

### Classic Caesar 9

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

### Winter Kale Salad 10

Dried cranberries, sliced apples, shaved Brussels sprouts, walnuts, lemon vinaigrette

### Add grilled chicken or wild shrimp 6

### Sesame-Ginger Salad 15

Marinated Jidori chicken, winter greens, purple cabbage, toasted CB's peanuts, scallions, shaved carrots, sesame ginger vinaigrette

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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**

**Onion Soup Au Gratin 12**

Caramelized sweet onions, Pane d'Amore crouton, 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\***

Extra virgin olive oil, mozzarella, Mystery Bay goat cheese, melted leeks, foraged mushrooms, 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

**Columbia River Steelhead 18**

Foraged mushroom ragout, stewed Palouse lentils, whole grain mustard butter

**House Made Fettuccine 13**

Cascioppo Italian sausage, fennel, Cremini mushrooms, garlic cream sauce

**Pan Seared Chicken 14**

Winter vegetable hash, Mystery Bay Goat cheese, Sage Jus

\*Indicates a vegetarian dish

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