



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

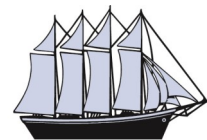
For Reservations Call 360.437.7412

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

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.*



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

Steel Cut 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

Duckabush Mushroom Omelet 15

Duckabush Shiitake mushrooms, Mystery Bay Goat cheese, Red Dog Farm spinach, herbed country potatoes, 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	4.00
Espresso	3.00
Caffè Latte	5.00
Cappuccino	5.00
Caffè Mocha	5.00
Tazo Tea (assorted selection)	3.00
Fresh Squeezed Orange Juice	5.00
Fruit Juice	4.00

* 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.

SUNDAY BRUNCH

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

Breakfast Entrées

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,

Quiche du Jour 12

Served with tossed local greens and herbed country potatoes

Socca and Eggs 13*

Palouse chick pea cakes, mushrooms, sautéed farm greens, poached farm eggs

Chicken Fried Steak and Eggs 18

Country Natural Beef flat iron, breaded and fried, two farm fresh eggs any style, Yukon Gold potato rösti, country style gravy, 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, or Niman Ranch ham

Eggs Benedict 16

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

Quinoa Scramble 12*

Two scrambled farm fresh eggs, Finnriver quinoa, onions, sweet peppers, avocado, fresh fruit and Pane d'Amore toast

Half Order 8

Beverages

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

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SUNDAY BRUNCH

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

Small Plates

Coffee Cake 6*

Roasted Berry Crepe 9*

Mascarpone cream, roasted berries, Holmquist hazelnuts, crème fraiche

Chef Dan's Eco-Granola 9*

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

Steel Cut Oats 8*

Caramelized apples, natural brown sugar, slowly cooked in milk

Lunch Entrees

Veggie 15*

Essential Baking olive bread, Mystery Bay goat cheese, heirloom tomato, cucumber, arugula, shaved radish, garlic aioli

Reuben 15

Essential Baking Rye bread, cured beef brisket, braised cabbage, Gruyere cheese, Russian dressing

Fireside Country Natural Beef Brunch Burger (half pound) 15

Fried farm fresh egg, Applewood smoked bacon, Mt. Townsend Creamery New Moon cheese, roasted garlic aioli, Pane d'Amore bun

Quinoa Salad 9*

Finnriver quinoa, Red Dog Farm spinach, tomatoes, Chimacum Valley cheese, Green Goddess dressing

House Made Fettuccine 13*

Arugula, Duckabush Mushrooms, tomatoes, white wine, garlic, butter, fresh herbs

*Indicates a vegetarian dish

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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, Shiitake 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

Quinoa Scramble 12

Two scrambled farm fresh eggs, Finnriver quinoa, onions, sweet peppers, avocado, fresh fruit and 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 link, or Niman Ranch ham

Socca and Eggs 13*

Palouse chick pea cakes, mushrooms, sautéed farm greens, poached farm eggs

Smoked Salmon Frittata 15

House smoked salmon, fresh dill, scallions, arugula, Mystery Bay goat cheese, Yukon Gold potato rösti

* Indicates a vegetarian dish

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

LUNCH

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

Sandwiches

Served with local mixed greens or pommes frites

Reuben 15

Essential Baking Rye, cured beef brisket, braised cabbage, Gruyere cheese, Russian dressing

Veggie 15*

Essential Baking olive bread, Mystery Bay goat cheese, heirloom tomato, cucumber, arugula, shaved radish, garlic aioli

Fireside Country Natural Beef Burger (half pound) 16

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

Quinoa Salad 10*

Finnriver quinoa, Red Dog Farm spinach, tomatoes, Chimacum Valley cheese, whole grain mustard vinaigrette

Classic Caesar 9

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

Red Dog Farm Green Salad 9*

Palouse chickpeas, Mystery Bay goat cheese, strawberries, honey-dijon vinaigrette

Chimacum Valley Cobb 9*

Butter lettuce, radish, shaved carrot, apples, avocado, creamy yogurt dressing

Add grilled chicken or wild shrimp 6

*Indicates a vegetarian dish

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 5 Bowl 7

Northwest Clam Chowder Cup 7 Bowl 11

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*

Olive spread, mozzarella, Mystery Bay goat cheese, red onions, sundried tomato, micro greens, balsamic gastrique

Steak Frites 19

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

Local Steamer Clams 15

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

Neah Bay Rockfish 19

Dharma Ridge potatoes, sautéed greens, lemon-herb butter

House Made Fettuccine 13*

Arugula, Duckabush Mushrooms, tomatoes, white wine, garlic, butter, fresh herbs

Pan Seared Chicken 14

Truffle risotto, Red Dog Farm carrots, brown butter

*Indicates a vegetarian dish