



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

2019 Wine Spectator Best of Award of Excellence

2019 Trip Advisor Certificate of Excellence

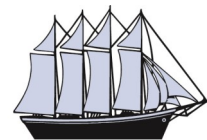
For Reservations Call 360.437.7412

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

The Fireside

As a founding 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

Oatmeal 8*

Nash Farm rolled oats, 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

Chorizo Omelet 15

Cascioppo Chorizo sausage, Caramelized onions, Red Dog Farm spinach, Beecher's New Woman Cheese, 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
Fruit Juice	4.00

* Indicates a vegetarian dish

SUNDAY BRUNCH

Served from 7am to 2pm

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

Steak and Eggs 18

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

The American 13

Two eggs any style, herbed country potatoes, Pane d'Amore toast, 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 Shiitake mushrooms over grilled Pane d'Amore challah, topped with Hollandaise, herbed country potatoes

Veggie Scramble 12*

Two scrambled farm fresh eggs, shiitake mushrooms, caramelized onions, sweet peppers, quinoa, fresh fruit, Pane d'Amore toast

Beverages

Whidbey Island Coffee	4.00
Espresso	3.00
Caffè Latte	5.00
Cappuccino	5.00
Caffè Mocha	5.00
Bloody Mary	10.00

* Indicates a vegetarian dish

SUNDAY BRUNCH

Served from 7am to 2pm

Small Plates

Coffee Cake 6*

Roasted berry Crepe 9*

Mascarpone cream, roasted berries, Holmquist hazelnuts, crème fraîche

Chef Dan's Eco-Granola 9*

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

Oatmeal 8*

Nash Farm rolled oats, caramelized apples, natural brown sugar, slowly cooked in milk

Lunch Entrees

Veggie 15*

Essential Baking rosemary bread, Mystery Bay goat cheese, smoked shiitake mushrooms, arugula, shaved radish, tomato jam, garlic aioli

Reuben 15

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

Fireside Country Natural Beef Brunch Burger (half pound) 17

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

Endive Salad 10*

Toasted Pine Nuts, Point Reyes Blue Cheese, sliced apple, honey vinaigrette

Grilled Wild White Shrimp 17

House-made fettuccine, Shiitake mushrooms, tomatoes, white wine, garlic, butter, fresh herbs

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

Croissant Sandwich 16

Freshly baked croissant, farm-fresh eggs, Uli's bacon patty, Oregon cheddar, roma tomato, fresh fruit

Veggie Scramble 12*

Two scrambled farm-fresh eggs, shiitake mushrooms, caramelized onions, sweet peppers, quinoa, fresh fruit and Pane d'Amore toast

The American 13

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

Socca and Eggs 13*

Palouse chickpea cakes, mushrooms, sautéed farm greens, poached farm eggs

Brussels Sprouts & Bacon Hash 15

Shaved Brussels Sprouts, Applewood Smoked Bacon, Yukon Gold Potatoes, Two poached farm fresh eggs, Pane d'Amore toast

* 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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LUNCH

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

Sandwiches

Served with local mixed greens or pommes frites
Add a cup of clam chowder for **3**

Reuben 15

Essential Baking rye bread, cured beef brisket, braised cabbage, Gruyère cheese, Russian dressing

Veggie 15*

Essential Baking rosemary bread, Mystery Bay goat cheese, smoked shiitake mushrooms, arugula, shaved radish, tomato jam, 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

Shredded lettuce, Beecher's New Woman Cheese, Barbeque Aioli, Heirloom Tomato Pane d'Amore bun

Salads

Endive Salad 10*

Toasted pine nuts, Point Reyes blue cheese, sliced apple, honey vinaigrette

Classic Caesar 9

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

Winter Greens 9*

Shaved carrots, radish, green onion, crispy wontons, miso vinaigrette

Add grilled chicken or wild shrimp 6

Ludlow Cobb 15

Local mixed greens, grilled chicken, Roma tomatoes, hard cooked egg, Applewood smoked bacon, red wine vinaigrette

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LUNCH

Monday to Saturday 11am - 4pm, 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 croutons, dash of Cognac, Comté cheese

Entrées

Chef Dan's Mac and Cheese 13

Shaved Brussels sprouts, Applewood smoked bacon and Comté cheese

The Fireside Pizza 15

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

Veggie Pizza 14*

Roasted garlic, mozzarella cheese, winter squash, shaved red onion, spinach

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

Grilled Wild White Shrimp 17

House-made fettuccine, shiitake mushrooms, tomatoes, white wine, garlic, butter, fresh herbs

Pan Seared Chicken 14

Winter squash Hash, Red Dog Spinach, sage velouté

Columbia River Steelhead 16

Tarragon-whole grain mustard butter, stewed Palouse lentils, roasted farm carrots

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