



THE RESORT AT PORT LUDLOW

The Fireside Restaurant

Lunch

Served Daily Monday-Friday 11am-4pm

Saturday & Sunday 2pm-4pm

Northwest Clam Chowder

Cup 8 Bowl 12

Red Dog Farm Mixed Green Salad 14

Honey-White Balsamic Vinaigrette, Shaved Chimacum Valley Wheel, Local Berries, Toasted Hazelnuts, Farm Carrots
Add Grilled Chicken Breast 7 / Fresh Oregon Bay Shrimp 12

Caesar Salad 13

Romaine Hearts, Creamy Garlic Dressing, House Made Croutons, Parmesan Cheese
Add Grilled Chicken Breast 7 / Fresh Oregon Bay Shrimp 12

Classic Shrimp Louis 18

Fresh Oregon Shrimp, Hard Cooked Farm Eggs, Grilled Asparagus, Spring Rain Cherry Tomatoes,
Fireside Louis Dressing

Fireside Grilled Cheese 16

Cheddar, Mozzarella, Gruyere Cheese, Candied Jalapenos, Applewood Smoked Bacon, Essential Baking Sourdough

Reuben 17

Shaved Corned Beef, Braised Local Cabbage, Gruyère Cheese, Russian Dressing,
Marbled Rye Bread, Hand-Cut Pommes Frites

Neah Bay Salmon 26

House Made Fettuccini, Creamy Pomodoro Sauce, Spinach, Locally Cultivated Mushrooms

Veggie Pizza 16

Basil Cream Sauce, Mozzarella Cheese, Heirloom Tomatoes, Confit Garlic, Shaved Red Onions, Micro Greens,
Port- Balsamic Gastrique

Fireside Pizza 18

Artisan Pepperoni, Roasted Shiitake Mushrooms, Black Olives, Mozzarella Cheese,
Rich Tomato Sauce

Chicken Panini 17

Basil Pesto, Ciabatta Bun, Red Dog Farm Spinach, Gruyere Cheese, Hand-cut Pommes Frites

Chef Dan's Mac & Cheese 16

Niman Ranch Ham, Comté Cheese, Panko Crust

Fireside Country Natural Beef Burger 20

Caramelized Onions, Whatcom Blue Cheese, Roasted Garlic Aioli,
Pane d'Amore Bun, Hand-Cut Pommes Frites

Steak Frites 24

Country Natural Beef Flat Iron, Hand-Cut Pommes Frites, Local Greens, Madeira Demi-Glace

Consumption of raw or undercooked meats, poultry, fish and shellfish may be a health risk.

A 20 percent gratuity may be added to parties of six or more.

SaveThe Land: A 1% contribution will be added, please tell your server if you do not wish to participate.