

The Fireside

grilled beef dinner

includes choice of soup or starter salad, beef entrée and chef dan's dessert

Juiciness, flavor and appearance - those are the characteristics by which a cut of beef is judged. Our aged natural oregon country beef is the most flavorful, juicy and wholesome beef available anywhere in the nation. Our cutting standards and commitment to 100% natural beef ensure that every steak we serve sets an industry standard for flavor, wholesomeness and center of the plate presentation, every time.

"I personally hand select each cut of beef.
We grill all our steaks to order, insuring perfection of doneness.
I am committed to serve only the best beef for your enjoyment!"
Daniel Ratigan, Executive Chef

soup and starter salads

clam chowder
new england style

iceberg lettuce wedge salad
with bleu d' auvergne blue cheese, shaved red onions
apple-wood smoked bacon, blue cheese dressing

organic baby spinach salad
smoked bacon, hard cooked egg
warm balsamic

classic caesar
hand cut romaine hearts, garlic
croutons, parmigiano-reggiano
caesar dressing

prime rib
slow roasted resulting in the most tender, juicy and flavorful prime rib
choice of baked potato, mashed potatoes

prime rib 16 oz.
fresh horseradish, au jus

the best beefsteak of the west
choice of baked potato, mashed potatoes

new york strip loin 12 oz.

porterhouse 24 oz.
acclaimed combination of the most
tender and flavorful cuts of beef

prime filet mignon 8 oz.

delmonico 21 oz.
bone-in new york strip.

chef dan's dessert

side dishes

béarnaise sauce
sautéed spinach with garlic and extra virgin olive oil
ragout of wild mushrooms
madagascar green peppercorn sauce

**Consumption of raw or undercooked meats and shellfish may be a health risk. A 20% Gratuity will be added to parties of six or more.



THE RESORT AT PORT LUDLOW

Recipient of the 2009 Condé Nast Traveler Gold Award.