

# The Fireside

## lunch menu

### starters

**daily soup**

your server will present chef's fresh inspiration

**northwest clam chowder**

rich and creamy new england style

**moules à la provençale**

mussels in white wine, garlic, basil and fresh tomato sauce

### salads\*

**asian grilled farm chicken**

local greens, green onions, mandarin orange segments, napa and red cabbage, crispy wontons, sesame ginger vinaigrette

**marina chop**

gathered local greens, grilled breast of farm chicken  
point Reyes blue cheese, apple-wood smoked bacon, avocado,  
hard-boiled farm eggs, tomatoes, shallot-blue cheese vinaigrette

**spicy beef salad\*\***

arugula and local greens, english cucumber, tomatoes,  
marinated new york steak, green onions, lemongrass, cilantro,  
sambal-peanut vinaigrette

**caesar**

hearts of romaine, parmigiano-reggiano, croutons  
add: grilled farm chicken or grilled shrimp

### sandwiches

served with local mixed greens, champagne vinaigrette and pommes frites

**grilled farm chicken breast**

smoked bacon, washington pear, arugula, blue cheese sauce

**croque-monsieur**

buttered "pane d'amore" batard bread, cave aged gruyère cheese, jambon ham,  
gruyère-bechamel sauce

**harbormaster natural country beef burger \*\***

lettuce, tomato, caramelized sweet onions, roquefort butter  
applewood-smoked bacon, **half pounder**

**fishmonger sandwich**

your server will present chef's freshest catch, **market price**

### pasta

**capellini scampi**

cortez white prawns, garlic, crushed chilies, white wine, extra virgin olive oil

**pappardelle di stagione**

tomato, garlic, basil, parmigiano-reggiano

**spaghetti alla carbonara**

apple-wood bacon, fresh parsley, pecorino romano,  
creamy red wine sauce

**chef dan's mac and cheese**

prosciutto and cave aged gruyère cheese