

The Fireside

LUNCH

Monday - Saturday 11:00 a.m. - 4:00 p.m.

** Indicates a vegetarian dish

Soups

served with Pane d'Amore baguette and
european style butter

Daily Soup

Your server will present chef's fresh inspiration,
cup 4 bowl 6

Onion Soup 'Au Gratin' 14

caramelized sweet onions, crusty croutons, dash
of cognac and Comté cheese

Northwest Clam Chowder

rich and creamy
cup 6 bowl 8

Salads

Chef Dan's Dungeness Crab Louie 18

fresh Dungeness crabmeat, hard-cooked eggs, heirloom tomatoes, and chilled asparagus
english cucumber, greek olives, chives, romaine lettuce and Louie dressing

Marina Chop 14

local greens, grilled breast of chicken, Point Reyes natural blue cheese, Nueske applewood smoked
bacon, avocado, hard-cooked farm egg, tomatoes, shallot-blue cheese vinaigrette

Classic Caesar 9**

hearts of romaine lettuce, parmigiano-reggiano cheese, boquerones anchovies, garlic-croûtons and
caesar dressing

add: grilled breast of chicken 6

add: grilled white shrimp 8

House Salad 10

local greens, Point Reyes natural blue cheese, Mission figs, toasted Oregon hazelnuts,
champagne vinaigrette

add: grilled breast of chicken 6

add: grilled white shrimp 8

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LUNCH

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** Indicates a vegetarian dish

Sandwiches

*served with local mixed greens, champagne vinaigrette
or pommes frites, add a cup of clam chowder for 3*

The Italian Panini 14

dry salami, pepperoni, and Niman ranch ham on Pane d Amore focaccia with fontina val d' aosta, olive tapenade and aioli

Local Dungeness Crab Melt 16

fired roasted bell peppers, caramelized onion, melted cave aged gruyère cheese, sliced heirloom tomatoes, Pane d' Amore baguette

Fireside Natural Country Beef Burger (half pound) 15

lettuce, tomato, caramelized sweet onions, Nueske's applewood smoked bacon, and blue cheese butter

Small Plates and Entrées

Pommes Frites 5**

hand-cut, seasoned with truffle salt

Chef Dan's Mac and Cheese 12

Niman ranch ham and Comté cheese

Pizza Italiana 15

10" thin and crispy

artisan pepperoni, sauteed mushrooms, mozzarella, rich tomato sauce

or

ripe tomato, spinach, shaved onion, mozzarella, Mystery Bay goat cheese

Risotto 12

shiitake mushroom, local root vegetables, butternut squash puree

Homemade Pappardelle Di Stagionne 12

shiitake mushrooms, ripe tomatoes, garlic and fresh herbs, parmesan-reggiano

Local Steamer Clams 14

simmered in a broth of fresh herbs, garlic, white wine, and lemon

Fish and Chips 12

Wild Alaskan true cod, Mac & Jack battered, rolled in panko, with pommes frites.