

# *Fireside At Partridge Berry Inn*



*The Days are short and the nights are long... Warm yourself up at the "Fireside".  
Casual fine dining at it's best! Experience the warmth and savor the delightful  
aroma and tantalizing flavors that a charming atmosphere, good food and  
excellent company has to offer.*

## **\*APPETIZERS\***

**FRIED CHEESE RAVIOLI'S** - crispy fried breaded ravioli's to a golden brown, served with homemade marinara sauce.....8

**JUMBO SHRIMP COCKTAIL** - four chilled jumbo tiger shrimp served with our own homemade cocktail sauce and lemon wedges.....12

**CRISPY ARTICHOKE & CHEESE FONDUE** - tempura fried marinated whole artichokes served over baby lettuces with an aged New York white cheddar cheese fondue.....11

**ASIAN STYLE SEASAME AHI TUNA** - sashimi grade pan seared rare served with wakame seaweed salad, pickled ginger, wasabi, cucumber, & teriyaki glaze.....12

**CHESAPEAKE BAY BLUE CRABCAKES** - blended claw & back fin blue crabmeat seasoned perfectly to be moist and very flavorful, accompanied with baby lettuces, tomato concasse', and Dijon-horseradish aioli.....12

**CALAMARI FRIES** - buttermilk soaked, dredged lightly with seasoned panko breadcrumbs, and deep fried to a golden brown, served with homemade marinara & Dijon-horseradish aioli.....12

## **\*BOWLS & CUPS\***

**FIRESIDE'S FRENCH ONION SOUP** - caramelized sweet onions in a savory beef and chicken broth topped with crostini's & a four cheese gratinee.....6, in place of entrée side...4

**NEW ENGLAND STYLE CORN CHOWDER** - sweet yellow corn blended with crispy bacon, onions, carrots, celery, and flavorful cream. Oyster crackers on side.....cup 3 / bowl 4

**SOUP DU JOUR** - seasonally inspired using fresh ingredients.....Cup 4 / bowl 5

**ALL ENTREES ARE SERVED WITH A HOUSE SALAD OR CUP OF SOUP.**

## **\*SALADS\***

**CENTER CUT ICEBURG SALAD** - cold crisp slice of iceberg lettuce topped with creamy & crumbly bleu cheese, diced tomatoes, red onion, apple-wood bacon, hard-boiled egg, fresh cracked peppercorn.....8

**CAESAR SALAD** - crispy chopped romaine lettuce tossed with our own homemade Caesar dressing, topped with homemade croutons & freshly grated Asiago cheese.....8

Caesar salad as a side in place of house salad...4

Add crumbly Bleu...2

## **\*FROM THE SEA\***

**CEDAR PLANKED SALMON** - proscuitto wrapped Canadian farm-raised salmon filet pan seared then baked to perfection on a cedar wood plank with fresh rosemary and Dijon. . Served with mashed potatoes, and sautéed vegetables.....24

**BLUE CRAB STUFFED HADDOCK** - fresh haddock filet from Boston stuffed with our homemade crab salad and baked to perfection. Topped with a light lemon chive butter sauce and served with wild long grain rice pilaf & grilled asparagus.....22

**HADDOCK FRANCAISE** - fresh haddock filet from Boston egg-battered and pan fried, finished in a white wine, lemon, and butter reduction served over linguini pasta.....18

**CRAB STUFFED JUMBO SHRIMP** - four jumbo farm-raised shrimp stuffed with fresh blue crabmeat salad, oven baked to perfection, then drizzled with a light lemon butter sauce, served with mashed potatoes and grilled asparagus.....22

**LOBSTER RAVIOLI** - Maine lobster meat and ricotta stuffed ravioli tossed with a homemade pink vodka sauce, basil infused olive oil, and freshly grated Romano cheese.....18

**BROILED SALMON FILET** - fresh Canadian farm-raised salmon filet topped with a tomato-chive lemon butter sauce. Served with mashed potatoes and grilled asparagus.....20

**DIVER SEA SCALLOPS** - fresh jumbo scallops seared properly, served over baby spinach, mushroom, and parmesan risotto, with a roasted garlic-tomato crema & basil infused olive oil.....22

**SESAME CRUSTED AHI TUNA STEAK** - sashimi grade Ahi tuna steak seared rare, served with wild long grain rice pilaf, wasabi-dijon aioli, and spicy Asian cucumber slaw.....22

### FROM THE GRILL

Steaks are served with mashed potatoes, sautéed vegetables, and your choice of an accompaniment;  
Wild mushroom demi glaze, Port wine syrup, or Chipotle butter

**NY STRIP STEAK** - 12oz. hand cut USDA Prime Grade beef for the absolute best flavor, grilled to your liking.....26

**SIRLOIN** - 10oz. hand cut from the top butt, using USDA Prime Grade beef. One of the most flavorful cuts, grilled to your liking.....22

**DELMONICO** - 14oz. hand cut USDA Choice beef, well marbled and suited for a large appetite, grilled to your liking.....28

**FILET MIGNON** - 8oz. cut, the tenderness of all beef cuts, grilled to your liking.....26

**\* Enhance your steak with any of the following \***

Sautéed mushrooms...2      Caramelized onions....2      Bleu Cheese....2

*Steaks ordered medium-well & well done may be butter flied to reduce cooking times.*

*We will not be responsible for dry steaks if ordered well done!*

### FIRESIDE'S FAVORITES

*Your choice 18.00*

**CHICKEN RIGGIES** - sautéed chicken tender meat with sweet bell peppers and onions in a spicy pink cream sauce tossed with rigatoni pasta, topped with freshly grated Asiago cheese.

**“TITAN” CHICKEN** - spinach, mushrooms, and fontina cheese stuffed chicken breast wrapped in phyllo dough, baked to a crispy golden brown, served with mashed potatoes, roasted garlic-tomato crema and basil infused olive oil.

**CHICKEN PARMIGIANO** - tender scaloppine, panko breaded, pan fried in butter till golden brown, then gratineed with provolone and whole milk mozzarella cheese, served over rigatoni with homemade marinara sauce.

**CHICKEN FRANCAISE** - egg battered tender scaloppine sautéed with garlic and shallots, in a white wine, lemon reduction finished with whole butter. Served over linguini pasta.

**FIRESIDE PORK CHOPS** - grilled seasoned tender pork loin medallions topped with roasted red peppers, caramelized onions, and aged cheddar cheese fondue. Served with mashed potatoes, and sautéed vegetables.

### SIDES

MASHED POTATOES....2    WILD LONG GRAIN RICE PILAF....2    SAUTEED VEGETABLES....2  
BROCCOLI...2    SAUTEED SPINACH...2    *SPLIT PLATE CHARGE....4*

**\*\*Vegetarian entrees can be accommodated upon request\*\***

**\*\*Parties of 8 or larger are subject to an 18% gratuity\*\***