

FIRESIDE

at BLACKSTONE

SOUP & SALADS

GF Smoked Chicken Soup 5 smoked & pulled chicken, vegetables, tortilla strips, smoked chicken broth

GF Loaded Potato Soup 5 classic potato soup, green onion, bacon, cheese

Classic Caesar 6 chopped hearts of romaine, house croutons, parmesan cheese, caesar dressing

GF V Fireside Salad 6 mixed field greens, diced tomatoes, shredded carrot, cucumber, choice of dressing

SMALL PLATES

Ale Steamed Mussels 90 shilling, garlic, shallot, chorizo, arugula, toasted baguette	18	Crispy Brussels Sprouts candied bacon, pistachio, green apple, apple cider reduction	11
Cherry BBQ Pork Ribs house smoked, cherry bbq sauce, slaw	17	v Spinach Dip spinach, artichokes, cream cheese, provolone, mozzarella, warm pita	14
v Bruschetta tomato, basil, onion, garlic, parmesan, arugula, evoo, balsamic drizzle	12	Asian Pork Potstickers fried dumplings, sriracha, ponzu dipping sauce	13
v Fall Burrata walnut pistou, green apple, black salt, balsamic glaze, grilled baguette	15	v 720 Nachos tortilla chips, queso blanco, roasted poblano, pico de gallo	14

ENTRÉE SALADS

add on to your salad: chicken 5 / salmon 8 / shrimp 7 / steak 8

GF Colorado Cobb 17

romaine, shredded chicken, tomato, queso fresco, roasted corn, bacon, egg, green chili ranch

Blackstone Wedge 10

iceberg, peppered bacon, tomato, bleu cheese crumbles, bleu cheese dressing

v Roasted Beet & Butternut 13

mixed greens, roasted beets & butternut squash, parmesan, pepitas, honey balsamic vinaigrette

GF V Fig & Greens 14

mixed greens, dried figs, dried tomato, spiced almonds, pecorino romano, fig vinaigrette

All food & beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food & beverage service employees. The Service Charge is not a tip or gratuity.

HAND FOODS

served with your choice of: french fries, sweet potato fries, bbq chips, fruit.

beer battered onion rings add \$2

* **Classic Burger 16** lettuce, tomato, onion, choice of cheese, Colorado brioche

v **Impossible Burger™ 16** plant based patty / lettuce / tomato / onion / Colorado brioche

Blackened Chicken 15 pepperjack cheese, jalapeno aioli, lettuce, tomato, roasted poblano pepper, telera roll

MAIN COURSE

Pork Porterhouse barley pilaf, baby carrot, asparagus, fig & apple fireball sauce 30

GF * **Center Cut Filet** scalloped potato, baby carrot, asparagus, house butter 44

GF **Veal Osso Bucco** roasted fall vegetables, spaghetti squash, red wine demi glaze 35

Orecchiette bacon, butternut squash, spinach, pecorino romano, garlic & white wine reduction, orecchiette pasta 24

GF * **Hand Cut Ribeye** cheddar mash, baby carrot, asparagus, whiskey bbq demi 39

GF **Lemon Pepper Chicken** herb rice, green beans, pan jus 26

GF **Skuna Bay Salmon** fennel dusted, spaghetti squash, spinach, tomato pesto 31

GF v **Zucchini Timbale** zucchini, bell peppers, black beans, goat cheese, marinara 24

Chicken Fettuccine pan roasted chicken, mushrooms, tomato, fettuccini pasta, pecorino romano cream 26

GF **Spanish Halibut** herb rice, asparagus, cilantro-orange & chorizo gremolata, walnut cream 37

DESSERTS

Turtle Cheesecake 8 classic cheesecake, graham cracker crust, candied pecans, caramel & chocolate sauce

Donut Holes 6 warm cinnamon & sugar cake donut holes, white chocolate

GF **Flourless Chocolate Torte 7** raspberries, whipped cream, powdered sugar

Fireside Lava Cake 8 warm chocolate center, vanilla ice cream, chocolate & caramel drizzle, candied pecans

GF **Vanilla Bean Crème Brûlée 9** madagascar bourbon vanilla bean custard

GF v Gluten Free / Vegetarian

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.