

Rode's Fireside Menu

SOUP

Crab Bisque

Sherry enhanced 8 / 11

Soup du Jour

Chef's creation of the day 6 / 8

(V) Tuscany Vegetable

6 / 8

French Onion Crock

Gruyere and provolone 11

FIRST BITES & SMALL PLATES, GREAT FOR SHARING!

NEW Clams Casino Dip

Baked with chopped clams, bacon, onion, peppers, seasonings, cheddar and jack cheeses, tortilla chips 12

Baked Mac & Five Cheeses

Bacon, scallions, bread crumb topping. Great to share! 11

Buffalo Wings

10 pc. Your choice sauce served on the side.. mild, hot, honey hot, garlic parm, extra hot, bleu cheese, celery. 17

Boneless Chicken Bites

8 pc. Your choice sauce . mild, hot, honey hot, garlic parm, extra hot. and bleu cheese. 12

Chicken Tenders with Fries

honey mustard or bbq 16

Soft Warm Pretzels

Warm beer cheese sauce 10.5

NEW Pan-Seared Diver Scallops

Teriyaki glaze, pineapple-mango salsa. 15.5

Crab Cake Duo

Remoulade sauce 16
- great for sharing -

Caribbean Crab Cake

Jumbo lump, broiled with jerk seasonings, fresh pineapple-mango salsa. 18

Slow Roasted Tomato Bruschetta

Evoo drizzle, fresh grated Parmesan cheese. 10

Cheese Steak Egg Rolls

Sriracha-ketchup and creamy-BBQ sauce 14

Warm Spinach and Artichoke

Dip

Mozzarella, cream cheese blend, tortilla chips 12

Crispy Calamari

A blend of diced hot cherry peppers, lemon-garlic, olive oil drizzle. 13

NEW Pulled Pork Tots

Tator tots, pulled pork, cheddar sauce, shredded Monterey Jack and cheddar, bacon, scallions, bbq sauce drizzle 14

Bacon Wrapped Shrimp

4 pc., Extra large, blackened, apricot-horseradish sauce. 15

Coconut Shrimp (5 pc)

Sweet Thai chili sauce 15

Dynamite Shrimp

Lightly fried, tossed with a creamy, spicy chili sauce, green onion and sesame seeds. 13

Ahi Tuna

Seared rare, Cajun blackened, pickled ginger, wasabi, soy sauce. 13

SALADS

Add a protein: Grilled or Blackened Chicken +6 Grilled Salmon +12 Shrimp (5 pc) +10

* Caprese

Thick sliced Jersey tomatoes fresh mozzarella, basil, balsamic reduction. 11

* Steak Salad

Sliced filet mignon, spinach and romaine, sweet corn, roasted red peppers, cherry tomatoes, red onion, pumpkin seeds, crumbled bleu cheese. 27

- Your choice: creamy balsamic "or" blue cheese dressing -

Caesar

Hearts of Romaine, fresh grated Parmesan, house-made croutons. 7/11

Shrimp Louie Salad

Romaine, sliced hard boiled egg, chilled asparagus, tomatoes, cucumbers, black olives, classic Louie dressing. 26

Cobb Salad

Romaine, avocado, hard boiled egg, tomato, crisp bacon, scallions, crumbled bleu cheese, house made zesty Italian vinaigrette. 16

Wedge Salad

Applewood smoked bacon, crumbled bleu cheese, diced tomato, house made bleu cheese dressing. 11

Chopped Fried Chicken Chef Salad

Swiss, Cooper sharp American cheese, hard-boiled egg, tomato, cucumber, red onion, iceberg and mixed greens, spicy ranch dressing. 22

Gorgonzola

Mixed greens, apple, bleu cheese crumbles, dried cherries, sweet-spicy pecans, balsamic vinaigrette. small 8 / entrée 15

Roasted Beet

Arugula, goat cheese, toasted pistachios, balsamic-honey vinaigrette. 11

HAND HELDS

Served with house cooked potato chips. Substitute fries +2 or Sweet potato fries +3 for an addn'l charge.

***We offer Beyond Burgers for an addn'l. 2. up charge*

Fireside Burger

8oz Cabot Vermont cheddar cheese, apple wood smoked bacon, bbq sauce. 16

Classic Burger

8oz. Cooper sharp American cheese, lettuce, tomato, raw onion, toasted brioche bun. 15

Bleu Cheese & Fig Jam Burger

8 oz. Apple wood smoked bacon, toasted brioche bun. 16

Grilled Cajun Chicken Sandwich

Cajun seasoned, provolone, lettuce, tomato, Cajun mayo, brioche bun. 16

Grilled Chicken Sonoma

Grilled asparagus, roasted red peppers, provolone, honey mustard, toasted brioche roll. 17

Hickory Chicken Sandwich

Cabot Vermont cheddar, apple wood smoked bacon, bbq sauce, brioche bun. 17

Crab Cake Sandwich Platter

Jumbo lump crab and seasonings, lettuce, tomato, brioche bun, cole slaw, fries. 22

BBQ Pulled Pork Sandwich

Slow cooked 16 hrs, hickory bbq sauce, torpedo roll. 16

PASTABILITIES

* Chicken Bruschetta Pasta

Jersey tomato sauce, basil, grated Pecorino-Romano cheese, cavatappi pasta. 26

Crabby Pasta

Jumbo lump crab meat, San Marzano tomato marinara, fresh parsley 32

Tortellini Rosa

Ricotta cheese filled tortellini tossed in a tomato creme sauce. 20

Chicken Parmesan

House marinara, provolone, linguine. 24

Pasta Asiago

Asparagus tips, mushrooms, sun dried tomatoes, grated Asiago cheese, Rosa sauce, angel hair pasta. 22
- Add Chicken +6 -

Crab and Ricotta Cheese Filled

Ravioli

Sautéed shrimp and cognac cream sauce. 28

Shrimp Rosa

Chopped tomatoes, basil, tomato blush sauce, grated Pecorino-Romano cheese, linguine. 29

LAND AND SEA

* Jumbo Lump Crab and Roasted Corn Cake

One extra large broiled cake, roasted corn pan sauce, mashed sweet potatoes, grilled asparagus. 30

* Seafood Au Gratin Baked en Casserole

Jumbo lump crab meat, shrimp, scallops, white wine cream sauce, melted Provolone cheese. Served with smashed potatoes and grilled asparagus. 31

* Black and Blue Rib-Eye

12 ounce rib-eye Cajun seasoned and char-grilled. Topped with crumbled bleu cheese. Served with a baked potato and sautéed green beans. 32

Filet Mignon

8 oz. char-grilled, steak house butter, onion ring stack, baked potato, green bean medley. 41

Prime New York Strip Steak

Boneless 12 oz char-broiled with a melting steak butter and sautéed mushrooms, baked potato. 35

Chicken Francaise

Egg- cheese batter, lemon, white wine sauce, Jasmine rice, grilled asparagus. 28

* Grilled Chicken and Roasted Eggplant Stack

Layered with roasted tomatoes. Fresh mozzarella, basil, grated Pecorino-Romano cheese, balsamic glaze, grilled asparagus. 27

Chicken Pomodoro

Boneless breast, jumbo lump crab, tomato, white wine butter sauce, finished with melted provolone, smashed potatoes. 38.00

Baby Back Ribs

Dry rubbed, Slow smoked, house made bbq sauce, fries, coleslaw. Half rack 27 /whole 38

Grilled Meatloaf

Black Angus beef, mushrooms, classic Stroganoff sauce, smashed potatoes, cole slaw. 22

Cedar-Plank Salmon

Smashed potatoes, grilled asparagus 29

Charred-Sugar Crusted Salmon

Sweet potato mash, grilled asparagus. 29

Yuengling Fish and Chips

Fresh Atlantic cod beer dipped, hand breaded, fried baked potato wedges, coleslaw. 22

One Seller! Broiled Jumbo Lump Crab Cakes

A light blend of seasonings, smashed potatoes, grilled asparagus. 36

Caribbean Crab Cakes

Our great jumbo lump crab cakes with jerk seasoning, topped with fresh pineapple-mango salsa. Jasmine rice, grilled asparagus. 39

* Pan Seared Halibut Over Risotto

Topped with a roasted corn butter sauce. 39.

Veal Parmesan

Breaded veal cutlet, provolone, marinara, linguine. 26

Thanksgiving Thursday's

Oven-Roasted Turkey Breast with homestyle gravy, traditional savory stuffing, smashed red skin potatoes, green bean and butternut squash medley, cole slaw, cranberry sauce, homemade cornbread, sliced layered carrot cake. 30
- Avail. Thursdays only. No substitutions, please -

* "Just Peachy" 16 oz Double-Cut Pork Chop

Jersey peach-bourbon compote, fresh Rosemary, smashed sweet potatoes, green beans. 32

Sea to Sea

Jumbo lump crab cake paired with five large fried shrimp, fries and coleslaw. 35

Potato Crusted Cod

Melting lemon-honey butter compound, Jasmine rice, grilled asparagus. 28

Vegetable-Sesame Stir-Fry

Mixed sautéed vegetables, sesame honey glaze, served with Jasmine rice pilaf 19
- Add chicken +5 Add shrimp 10 -

Boneless Beef Short Ribs

Rich red wine enhanced beef gravy, carrots, served over smashed potatoes. 29

Veal Milanese

Pan-fried cutlet, balsamic drizzle, lemon dressed arugula, tomato, shaved Parmesan, grilled asparagus. 29

Roast Turkey Breast Open Face Sandwich Platter

House-made stuffing, melted Cooper sharp American cheese, turkey gravy, atop white bread, smashed potatoes, coleslaw, cranberry. 22

ON THE SIDE

House-made Cornbread, 2 pc. 4
honey butter

Side Garden Salad 6

Side Caesar 7

Chef's Choice Vegetable of Day
7

Grilled Asparagus 7

Coleslaw 5

Baked Potato 6
Butter, sour cream

Fries 6

Sweet Potato Waffle Fries 7