Rode's Fireside Menu

SOUP

French Onion Crock
Gruyere, provolone 11

Crab Bisque
Sherry enhanced 8 / 11

Soup Du Jour
6 / 8

VEGAN Tuscany Vegetable
6 / 8

FIRST BITES & SMALL PLATES

Mozzarella Wedges
Hand breaded, marinara sauce for dipping. 12

GF Buffalo Wings
Your choice sauce on the side. mild, hot, honey hot, garlic parm, extra hot. Bleu cheese, celery. (5pc) 9. (10pc) 17.

Chicken Tenders / Fries
honey mustard or bbq 16

Cheese Steak Egg Rolls
Sriracha-ketchup and creamy-BBQ sauce 14

Truffle Tator Tots
Parmesan cheese, fresh parsley. 12.
– garlic aioli on side –

GF Margherita Flatbread
Fresh mozzarella and basil, tomato sauce, cauliflower crust 14

GF Ahi Tuna
Seared rare, Cajun blackened, pickled ginger, wasabi, soy sauce. 14

Crab Cake Duo
Remoulade sauce 17

Broiled Caribbean Crab Cake
Jumbo lump, jerk seasonings, fresh pineapple-mango salsa. 20

Crispy Calamari
Hot cherry peppers, lemon-garlic, olive oil drizzle. 14

Lettuce Wraps
Ground chicken sautéed with onions and water chestnuts, hoisin sauce, Romaine lettuce leaves, green onions, julienne pickled carrots. 14

GF Bacon Wrapped Shrimp
4 pc., Extra large, blackened, apricot-horseradish sauce. 15

Dynamite Shrimp
Lightly fried, tossed with a creamy, spicy chili sauce, green onions, sesame seeds. 14

Soft Warm Pretzels (2 large)
Warm beer cheese sauce 10.5

SALADS

Add a protein: Grilled or Blackened Chicken +6 Grilled Salmon +12 Shrimp (5 pc) +11 Sliced Filet Tips +12

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

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

GF Cobb Salad
Romaine, avocado, hard boiled egg, tomato, crisp bacon, scallions, crumbled bleu cheese, house made zesty Italian vinaigrette. 17

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

GF Gorgonzola
Mixed greens, apple, bleu cheese crumbles, dried cherries, sweet-spicy walnuts, balsamic vinaigrette. small 8 / entrée 17

HAND HELDS

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

Classic Burger
Cooper sharp American cheese, lettuce, tomato, raw onion 16

Bleu Cheese & Fig Jam Burger
Apple wood smoked bacon 17

Fireside Burger
Cabot Vermont cheddar cheese, apple wood smoked bacon, bbq sauce. 17

Grilled Cajun Chicken Sandwich
Cajun seasoned, provolone, lettuce, tomato, Cajun mayo 17

Grilled Chicken Sonoma
Grilled asparagus, roasted red peppers, provolone, honey mustard 18

Hickory Chicken Sandwich
Cabot Vermont cheddar, apple wood smoked bacon, bbq sauce 18

Crab Cake Sandwich Platter
Jumbo lump crab and seasonings, lettuce, tomato, with fries and cole slaw. 23

Beyond Burger-Plant Based (meatless)
Char-grilled, Cabot cheddar, lettuce, tomato, toasted brioche bun. 18

French Dip
Sliced Eye Round, melted provolone, caramelized onions, toasted torpedo, French onion Au jus. Steak Fries 18
– Creamy horseradish on the side –

PASTABILITIES

Chicken Parmesan
House marinara, provolone, linguine. 24

Tortellini Rosa
Ricotta cheese filled tortellini, tomato cream sauce. 22

Grilled Shrimp Risotto
Jersey corn and diced tomato, grated Parmesan cheese, and our own home grown basil. 32.

Pasta Asiago
Asparagus tips, mushrooms, sun dried tomatoes, grated Asiago cheese, Rosa sauce, angel hair pasta. 24
– Add Chicken +6 Gluten Free Pasta +3 –

Crabby Pasta
Jumbo lump crab meat, San Marzano tomato marinara, fresh parsley 34
– Gluten Free Pasta +3 –

LAND AND SEA

Chicken Marsala
Mushrooms, Marsala wine sauce, smashed potatoes, steamed broccoli. 29

Chicken Francaise
Egg- cheese batter, lemon, white wine sauce, jasmine rice, grilled asparagus. 29

GF Filet Mignon Chimichurri
Sliced Char-broiled filet, oven roasted potatoes, grilled asparagus. 28

Filet Mignon
8 oz. char- grilled, steak house butter, onion ring stack, baked potato, sautéed green beans. 45
– *GF without onion rings –

GF Prime New York Strip Steak
Boneless 12 oz char-broiled with a melting steak butter and sautéed mushrooms, baked potato 38

GF Bang Bang Salmon and Shrimp
Seasoned fillet and large shrimp, classic bang-bang sauce, grilled asparagus, rice pilaf. 37

GF Charred-Sugar Crusted Salmon
Sweet potato mash, grilled asparagus 29

GF Vegetable-Sesame Stir-Fry
Mixed sautéed vegetables, sesame honey glaze, Jasmine rice pilaf 22
– Add chicken 6 Add shrimp 11 –

Roast Turkey Breast Open Face Sandwich
House stuffing, melted Cooper sharp American cheese, turkey gravy, atop white bread, smashed potatoes, coleslaw, cranberry. 23

GF Crab and Corn Cake
Extra large portion sized, jumbo lump crab and white corn. Topped with a roasted corn butter sauce, smashed potatoes, grilled asparagus. 36

GF Jumbo Lump Crab Cakes # 1 Best Seller
A light blend of seasonings, smashed potatoes, grilled asparagus. 39

GF Caribbean Crab Cakes
Our jumbo lump crab cakes, jerk seasoning, fresh pineapple-mango salsa. Jasmine rice, grilled asparagus. 41.

Sea to Sea
One jumbo lump crab cake, five large fried shrimp, fries, coleslaw. 35

GF Potato Crusted Cod
Melting lemon-honey butter compound, Jasmine rice, grilled asparagus. 28

Yuengling Fish and Chips
Fresh Atlantic cod beer batter dipped, fried baked potato wedges, coleslaw, tartar or cocktail sauce. 23

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

Boneless Beef Short Ribs
Rich red wine enhanced beef gravy, carrots, served over smashed potatoes. 35

Thanksgiving Thursdays
Sliced oven-roasted turkey breast, homestyle gravy. traditional savory stuffing, smashed potatoes, green beans, coleslaw, cranberry sauce, homemade cornbread, rice pudding for dessert 34.
– This special offering is available on Thursdays only. –

ON THE SIDE

House-made Cornbread, 2 pc. 5
honey butter

Side Garden Salad 6

Side Caesar 7

Grilled Asparagus 7

Sweet Potato Waffle Fries 7

Chef's Choice Veggie of the day 7

Baked Potato 6
Butter, sour cream

Fries 6