

Rode's Fireside Menu

SOUP

Crab Bisque

Sherry enhanced 8 / 11

(V) Tuscany Vegetable

6 / 8

French Onion Crock

Gruyere and provolone 11

Soup du Jour

Chef's creation of the day 6 / 8

FIRST BITES & SMALL PLATES, GREAT FOR SHARING!

Clams Casino Dip

Chopped clams, bacon, onion, peppers and seasonings, baked with Cheddar & Jack cheese. Served with tortilla chips 12

NEW Pan-Seared Diver Scallops

Teriyaki glaze, pineapple-mango salsa. 15.5

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

Breaded Chicken Tenders with

Fries

honey mustard or bbq 16

Crab Cake Duo

Remoulade sauce 16

- great for sharing -

Caribbean Crab Cake

Jumbo lump, broiled with jerk seasonings, fresh pineapple-mango salsa. 19

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

Soft Warm Pretzels

Warm beer cheese sauce 10.5

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

NEW 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

Roasted Beet

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

HANDHELDS

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 8 oz.

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, fries. 15

Bleu Cheese & Fig Jam Burger

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

Crab Cake Sandwich Platter

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

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

BBQ Pulled Pork Sandwich

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

PASTA

Pasta Asiago

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

Crabby Pasta

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

Chicken Parmesan

House marinara, provolone, linguine. 24

Crab and Ricotta Cheese

Filled Ravioli

Sautéed shrimp and cognac cream sauce. 28

Tortellini Rosa

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

Veal Parmesan

Breaded veal cutlet, provolone, marinara, linguine. 26

Shrimp Scampi

6 large shrimp, white wine garlic butter sauce with tomatoes, linguine. 29

LAND AND SEA

"Just Peachy" 16 oz

Double-Cut Pork Chop

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

Grilled Chicken and Roasted Eggplant Stack

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

Pan-Seared Diver Scallops Over Risotto

Topped with a sweet corn butter sauce. 36

Veal Milanese

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

Chicken Pomodoro

Boneless breast, jumbo lump crab, tomato, white wine butter sauce, finished with melted provolone, smashed potatoes. 41

Potato Crusted Cod

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

Cedar-Plank Salmon

Smashed potatoes, grilled asparagus 29

Boneless Beef Short Ribs

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

Jumbo Lump Crab and Roasted Corn Cake

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

Chicken Francaise

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

Mediterranean Pan Seared Halibut

Grape tomato and basil, with white wine reduction sauce. Served with jasmine rice and grilled asparagus. 35

Caribbean Crab Cakes

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

12 oz Rib Eye Steak

Sautéed mushrooms and onions. Topped with a steak butter and served with a baked potato. 35

Sea to Sea

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

Yuengling Fish and Chips

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

Vegetable-Sesame Stir-Fry

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

One Seller! Broiled Jumbo Lump Crab Cakes

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

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 -

Prime New York Strip Steak

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

Filet Mignon

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

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

Charred-Sugar Crusted Salmon

Sweet potato mash, 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