

Fire at the Ridge

Restaurant & Tavern

Tavern Fare

*All sandwiches come with hand cut parmesan truffle fries
Caesar or house side salad. Gluten free rolls available.*

Ridgeside Burger - 8oz Angus beef, Applewood smoked bacon, lettuce, tomato, cheddar cheese, garlic aioli, brioche bun 18

Chicken Fiesta - Grilled chicken, cotija cheese, guacamole, salsa, ciabatta roll 15

Beyond Burger - 6oz Plant based burger, lettuce, tomato, garlic aioli, multigrain bun 16 (veg)

Lobster Roll - Butter poached lobster, chives, N.E style roll 25

Turkey BLT - Oven roasted turkey breast, bacon, lettuce, avocado, tomato, garlic aioli, brioche bun 16

Beef on Weck - Thinly sliced roast beef, hot au jus, horseradish, brioche topped with caraway seed & sea salt 17

Po' Boy Sandwich - Fried shrimp, lettuce, tomato, remoulade sauce, hoagie roll 15

Entrees

10 oz. Filet Mignon - Penelope bourbon sauce, asparagus MP (gf)

Braised Osso Buco - Beef shank slow cooked with vegetables, Creamy mashed potatoes. 27

Scallops and Lobster Risotto - Arborio rice with parmesan cheese 30 (gf)

Roasted Bone-In Chicken Breast - Homemade lemon gnocchi, asparagus, cherry tomatoes, peas, fennel, pan jus 23

Eggplant Lasagna - Zucchini, marinara sauce, mozzarella cheese, basil, baguette 14 (gf)(veg)

Creamy Polenta - Pan seared enoki, asparagus, garlic, sage 25 (gf)

Seared Salmon - Seasonal vegetable, lemon butter sauce 29 (gf)

Penne a la Vodka - Locally made penne, house made vodka sauce 15

*Gluten free pasta is available

Sides - 9 each

Garlic mashed potatoes, Citrus parmesan asparagus,
Truffle mac, Seasonal vegetables

Desserts

Tablesides S'mores - Serves four 15

Key Lime Tart 11

Raspberry Cheesecake 12

Chocolate Molten Cake 10 (gf)

Ice Cream 3.50

Wine by the Glass / Bottle

Whites

Rose, Noble Vines 515 10 38

Chardonnay,
Noble Vines 446 10 38

Chardonnay,
Kendall Jackson 11 42

Pinot Grigio, Ruffino 10 38

Riesling, Firestone 11 42

Sauvignon Blanc, Nobilo 11 42

Moscato, Seven Daughters 12 46

Reds

Pinot Noir, Mark West 10 38

Pinot Noir, Hangtime 13 52

Spellbound, Petit Sirah 12 46

Merlot, Milbrandt 12 46

Cabernet Sauvignon,
Gnarly Head 1924 10 38

Cabernet Sauvignon,
Josh Cellars 15 58

Robert Mondavi Private Selection
barrel-aged red blend 14 54

Malbec, Trivento 10 38

Sparkling

Prosecco Maschio, Brut 12 56

*Before placing your order, please
inform your server if anyone in your
party has a food allergy.*

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Starters

Clam Chowder - Cape Cod littleneck clams, Yukon potatoes, sweet onions, leeks, smoked bacon, VT cheddar biscuit 11 (gf)

Wicked Wings - Buffalo, mango chipotle, BBQ or garlic parmesan sauce 14 (gf)

Cauliflower Crust Pizza - Grilled chicken, marinara sauce, fresh mozzarella, basil pesto 15 (gf)

Tuna Nachos - Yellow fin tuna, cucumber, lime juice, wonton chips, sriracha aioli, sweet chili sauce, micro cilantro 17 (gf)

Street Tacos (3pc) - Marinated steak or shrimp, pico de gallo, guacamole, grilled tomatillo salsa, diced onion, cilantro, corn tortilla 14 (gf)

Seasonal Burrata - Burrata spread, seasonal fruit (ask server), basil pesto, smoked sea salt, toasted ciabatta roll 13

Oysters - Mignonette sauce, cocktail or tabasco sauce **MP** (gf)

Steamed Mussels - Shallots, tomatoes, roasted garlic, fresh herb butter, chardonnay wine, ciabatta garlic butter toast 15

Shrimp Cocktail - Cocktail sauce, cucumber, lime wedge 15 (gf)

Salads

Ridgeside Caesar - Romaine, garlic croutons, shaved parmesan, creamy house Caesar 10 (v) Gluten free option available

Chopped Salad - Romaine, grape tomato, cucumber, shallots, pear 12 (gf)

Citrus Arugula Salad - Roasted panko, lemon vinaigrette, blueberries, sesame seeds, crumble feta cheese, lemon zest 12 (gf)

BLT Salad - Romaine, crispy bacon, grape tomatoes, avocado, garlic aioli 13 (gf)

Spring Salad - Mesclun greens, burrata, seasonal fruit (ask server), pistachio, white balsamic vinaigrette 13 (gf)

Add: Chicken 7, Salmon 11, Lobster 13, Shrimp 9, Steak 11

Kids Menu - 10

Pasta - butter or marinara sauce,

Mac n' Cheese

Kid's burger & fries

Chicken tenders & fries

Cocktails

Raspberry Peach Margarita - Teremana tequila, peach puree, raspberry puree, lime juice, triple sec, tajin rim 14

Red Wine Mule - Tito's vodka, ginger beer, lime juice, red wine float 12

Flirtini - Stoli vanilla vodka, passion fruit puree, prosecco 12

Seasonal Sangria - Ask server 13

Bourbon Smash - Penelope bourbon, blackberry puree, lemon juice, bitters, splash of soda 12

T.S.D. - Gin, fresh squeezed grapefruit juice, salt rim, lime wedge 11

Spiked Coconut Limeade - Bacardi, coconut puree, lime juice, honey, lime wedge 12

Espressotini - Stoli vanilla vodka, espresso, splash of Frangelico, Kahlua 14

Hot Drinks - Ask Server

Craft Draft

Selection changes monthly, weekly, daily. Ask your server.

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

