

# Fire at the Ridge

## Restaurant & Tavern

### Tavern Fare

*All sandwiches come with hand cut parmesan truffle fries 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

**Crispy Chicken Sandwich** - Fried chicken cutlet, coleslaw, pickles, remoulade, brioche bun 16

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

**Beef on Weck** - Thinly sliced roast beef, hot au jus, horseradish, French roll topped with caraway seed & sea salt 16

### Entrees

**Black Angus New York Strip 12 oz.** - Gorgonzola mash potatoes, green beans, roast tomatoes, demi glaze 40 (gf)

**Chicken cordon bleu** - Stuffed chicken breast, Prosciutto, Gruyere cheese, panko crusted, mashed potatoes, spinach, sherry cognac cream sauce 25

**Butternut Squash Ravioli** - Sage cream, fried sage 18 (v)

**Shrimp Piccata Pasta** - Linguine, artichoke hearts, tomatoes, capers, lemon wine sauce 28

**Pan Seared Salmon** - Seasonal vegetable, cauliflower puree 29 (gf)

### Desserts

**Chocolate Mousse Cake - Whipped cream, toasted coconut \$9**

**Molten Lava Cake - Amaretto ice cream, hot fudge sauce \$10**

**Seasonal Cheesecake \$9**

**Chocolate Tart Cake - Raspberry sauce gluten free \$9**

**Seasonal Ice Cream**

### 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*



# *Fire at the Ridge*

## **Restaurant & Tavern**

### *Starters*

**Clam Chowder** - Cape Cod littleneck clams, Yukon potatoes, sweet onions, leeks, smoked bacon, VT cheddar biscuit 10 (gf)

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

**Margarita Pizza** - Cauliflower Crust, marinara sauce, mozzarella, basil pesto 15 (gf)

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

**Sesame Tuna Tacos** (3) - Mango salsa, wasabi aioli, micro herbs 15 (gf)

**Crab Cakes** - Arugula salad, fennel, parmesan cheese, onions, chipotle aioli - 20

**House-Made Ricotta Meatballs** - Pork, beef, marinara sauce, baguette 14

### *Salads*

**Ridgeside Caesar** - Romaine, garlic croutons, shaved parmesan, creamy house Caesar 11 (v) Gluten free option available

**Roasted Beet Salad** - Arugula, radicchio, candied walnuts, radishes, goat cheese, raspberry vinaigrette 12

**Apple Gorgonzola Salad** - Baby greens, apples, roasted butternut, sunflower seeds, gorgonzola cheese, balsamic vinaigrette 12 (g)

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

### **Kids Menu - 10**

Pasta - butter or marinara sauce,

Mac n' Cheese

Kid's burger & fries

Chicken tenders & fries

### *Cocktails*

**Pumpkin Margarita** - 12

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

