

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 - Angus beef 8 oz., applewood smoked bacon, lettuce, tomato, cheddar cheese, garlic aioli, brioche bun 18

Prosciutto Sub - Tomato, arugula, mozzarella cheese, balsamic, sourdough roll 16

Chicken Cutlet Sandwich - Fried chicken cutlet, lettuce, tomato, caramelized onions, American cheese, mayo hot cherry pepper sauce, sourdough bread 16

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

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

Entrees

Grilled Ribeye 14 oz. - Asparagus, mashed potatoes, blue cheese butter, demi glaze (MP)

Fish & Chips - Beer battered haddock, tartar sauce, coleslaw, parmesan fries 18

Pan Seared Salmon - Seasonal vegetables, lemon beurre blanc sauce 28 (gf)

Bone In Chicken - New potatoes, tomatoes, asparagus, chicken au jus 25 (gf)

Linguine Pasta - Confit tomatoes, olives, capers, broccoli, arugula, lemon white wine sauce 22 (v) Add shrimp \$8 (Gluten free pasta available)

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

Desserts

Mud Pie - Oreo crust, coffee ice cream, whipped cream, toasted coconut, hot fudge 9

Limoncello Mascarpone Cake - Berry compote 9

Tableside S'mores - Serves four 15

Seasonal Ice Cream - 2.50 per scoop

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, Haymaker 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



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Starters

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

Wicked Wings - Buffalo, mango chipotle, BBQ, garlic parmesan 15 (gf)

Margarita Pizza - Cauliflower crust, house made marinara sauce, mozzarella, basil 14 (gf)

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

Steak Tacos (4) - Corn tortilla, pico de gallo, jalapeno aioli, Cotija cheese 14 (gf)

Heirloom Tomato Toast - Stracciatella cheese, balsamic reduction, crispy shallots, ciabatta toast 16

Fried Oysters - Vegetable slaw, tartar sauce 16 (gf)

Salads

Ridgeside Caesar - Romaine, garlic croutons, shaved parmesan, creamy house Caesar 12 (v) Gluten free option available

Kale Salad - Tuscan kale, radicchio, almonds, golden raisins carrots, avocado, lemon vinaigrette 12 (gf)

Baby Greens - Radishes, heirloom tomatoes, onions, cucumbers, fresh mozzarella, balsamic vinaigrette (g) 11

Add: Chicken 8, Salmon 11, Shrimp 9, Steak 12

Kids Menu - 10

Pasta - Butter or marinara sauce

Mac n' Cheese

Kid's burger & fries

Chicken tenders & fries

Cocktails

Gin Lavender Lemonade - Empress gin, Wildmoon lavender, lemonade 11

Powder Punch - Captain Morgan pineapple juice, cranberry juice, topped with Gosling dark rum 11

Figtini - Figenza vodka, triple sec, lime and white cranberry juice 14

Paloma - Cantina Azul tequila, grapefruit & lime juice, club soda 12

Nutty Skier - Mad River Revolution rye, black walnut bitter, simple syrup, soda water 12

Espresso Martini - Waypoint vanilla vodka, Kahlua, espresso 14

Strawberry Mojito - Bacardi rum, strawberry puree, mint leaf, club soda, muddled strawberries 14

Blueberry Mule - Stoli blueberry vodka, lime juice, ginger beer 11

Bourbon Peach Tea - Mad River Bourbon, peach puree unsweetened tea 13

Hot Drinks - Ask Server

Craft Draft

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

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

