



Soups

Tomato Bisque / Herbed Croutons / Basil Oil 10 **V**

(Add Grilled Cheese 3)

Smoked Pork Pozole / Pickled Radish / Scallions / Lime 12 **GF**

Salads

(Add Chicken, Trout, or Brisket 6)

House Salad / Mixed Greens / Carrot / Onion / Cucumber / Cherry Tomato / Radish

Herbed Crouton / Champagne Vinaigrette 11 **GF*, V**

Southwest Salad / Romaine / Red Onion / Corn / Black Beans / Cherry Tomato / Avocado

Tortilla Strips / Cumin Lime Vinaigrette 12 **GF, V**

Caesar Salad / Romaine / Herbed Croutons / Parmesan / Kalamata / Caesar Dressing 10 **GF*, V**

Sandwiches

(All Sandwiches Served With House Potato Chips)

Osprey Burger^ / House Bacon / Cheddar / Lettuce / Tomato / Onion / Pickle / Aioli 15

Buffalo Chicken / Provolone / Lettuce / Tomato / Onion / Pickle / Ranch 14

Reuben / House Cured Corned Beef / Swiss Cheese / Sauerkraut / 1000 Island 14

French Onion Dip / Smoked Brisket / Swiss / Caramelized Onions / Giardiniera / Au Jus 15

Smoked Pork / Pickled Onion / Arugula / Apple Butter 13

Small Plates

French Fries / Shaved Parmesan 7 (Add Cheese Sauce 3, Truffle Oil 4) **V**

Bacon Wrapped Jalapeño Poppers / Black Currant Cream Cheese / Smoked Honey 7 **GF**

Scallion White Cheddar Tater Tots / Chipotle Lime Ketchup / Cumin Lime Aioli 8

Smoked Wings / Crudit  / Bacon Blue Cheese Sauce

Choice of Barbeque, Buffalo, Chipotle Smoked Honey, or Lemon Pepper 15 **GF**

Street Tacos Choice of Brisket, Chicken, or Wild Mushroom, (Substitute Shrimp 3)

White Cheddar / Pickled Jalape  / Avocado Cr me Fraiche / Corn and Black Bean Salsa 14 **GF**

Large Plates

Lettuce Wraps / Choice of Chicken, Shrimp, or Tofu

Cucumber / Carrot / Mandarin Orange / Rice Noodles / Cashews / Cilantro 15 **GF**

Mac and Cheese / Choice of Chicken, Brisket, or Wild Mushroom

Pickled Jalape  / Shaved Parmesan / Scallion Cr me Fraiche 16

Steak Frites* / Herb Marinated Flat Iron / Garlic Herb Fries / Broccolini / Seared Tomato

Smoked Whiskey Butter / Dipping Sauces 28 **GF**

Porcini Dusted Trout / Goat Cheese Polenta Cake / Broccolini / Seared Tomato

Lemon Thyme Beurre Blanc 25 **GF**

Wild Mushroom Gnocchi / Saut ed Spinach / Pickled Onion / Jumpin Good Goat Ch vre

Sage Smoked Brown Butter 24 **V**

GF *Gluten Free* / **GF*** *Request Gluten Free* / **V** *Vegetarian*

^ These items are cooked to customer specifications

Consuming raw or undercooked meat, poultry, or eggs may increase your risk of foodborne illnesses.

The Fireside Grill • 10 Elk Track Road • Beaver Creek, Colorado 81620 • 970.754.7396

Executive Chef, Ryan Murray • Sous Chef, Brent Loving