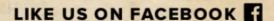


6012 COUNTY HIGHWAY K RHINELANDER, WI 54501 (715) 369-4717



On July 6, 1882, twenty acres of land was purchased from the US government by three men for the purpose of logging. In 1937, a building was constructed here on Townline Lake. Although it may have been known by some as the Purple Poodle, it was officially called the Edgewater Inn. It was destroyed by fire in 1952, but was reconstructed and continued to operate as the Edgewater Inn until 1958. At which time Lee Mayer converted it to a dinner club and it became known as Lee's Fireside. In 1989, Earl and Margo Morey became the owners and renamed the restaurant to the Fireside Supper Club. The Morey's ran the supper club for nearly 30 years and developed a reputation of high-quality fine dining. Now, Eric and Jennifer Blomdahl, owners since 2018, want to continue that reputation for years to come. The Blomdahl's and their staff hope you enjoy your dining experience and make the Fireside Supper Club a family favorite!

All dinners include assorted crackers; garden salad with choice of dressing; cup of soup; choice of potato, wild rice blend, or mixed vegetables (excluded with pasta dinners and Lighter Fare); dinner roll and mini muffin.

Asterisk (*) indicates smaller portions available...ask your server for details.

ADD THE FOLLOWING TO ANY DINNER:

- Cheese spread (sharp cheddar, port wine, or swiss almond) to enjoy with our complimentary crackers.
- Bake your French Onion Soup with croutons and cheese.
- Upgrade your potato choice to a Twice-Baked Potato.
- Sautée d mushrooms, onions, or a combination of both.
- · Shrimp Cocktail:
- Small (4) Large (6)
- · Skewer of broiled shrimp

SURF & TURF

You deserve the best of everything! Indulge in the irresistible duo of tender filet mignon and your choice of lobster, crab, shrimp, scallops, or frog legs. All made to order and served piping hot.

FILET MIGNON

A 7-ounce beef tenderloin with your choice of:

LOBSTER

5-ounce cold water tail.

ALASKAN KING CRAB

6 ounces of split legs.

JUMBO SHRIMP

Broiled, deep-fried, scampi-style, stuffed, or coconut breaded.

SCALLOPS

Deep fried or broiled.

FROG LEGS

Deep fried or broiled.

Upgrade to a 10-ounce beef tenderloin.

FRESH FROM THE WHARF

ALASKAN KING CRAB*

A full pound of succulent crab legs, guaranteed to satisfy, split for ease of eating and served with drawn butter.

SHRIMP LOVERS*

Enjoy tender jumbo tail-on shrimp as you like them: broiled, deep-fried, scampi-style, stuffed, or coconut breaded.

SHRIMP SCAMPI

Fresh tail-off shrimp baked in a rich garlic butter sauce and complemented with a wild rice blend

WALLEYE

Whether broiled, pan-fried, or deep-fried, this flaky walleye fillet is the perfect catch for the fish lover in you.

FROG LEGS*

A great tasting delicacy that is rich, flavorful, and deep-fried to a golden brown, or delicately broiled to perfection.

FISHERMAN'S PLATTER

A treasure of stuffed shrimp, juicy scallops, lake perch, and delicious frog legs served broiled, or deep-fried.

OCEAN PLATTER

Broiled, or deep-fried, it's the perfect combination of haddock, shrimp, and scallops.

SCALLOPS*

A seafarer's delight! Our large juicy scallops are sweet and flavorful. Prepared as you like them, either broiled, or deep-fried.

LORSTED

A meal fit for a king! Indulge in a hearty 12 to 14-ounce cold water lobster tail, served with rich drawn butter.

MAHI MAHI

Broiled to perfection and lightly seasoned, our flakey filet will not disappoint, topped with a lemon slice and served with our signature dill cause.

LAKE PERCH

Pulled from icy fresh waters, our lake perch are prepared to order, deep-fried, broiled, or pan-fried.

HADDOCK*

Three pieces of our tender broiled, or deep-fried, haddock fillets will melt in your mouth.

TERIYAKI TUNA STEAK

This large broiled Yellowfin fillet marinated in teriyaki and served with a pineapple ring will make you think your oceanside as each bite melts in your mouth.

BAKED STUFFED SHRIMP

Succulent butterflied shrimp stuffed with a rich crab filling, baked to perfection and served over a wild

SALMON

A large, flakey sockeye salmon fillet, perfectly seasoned, topped with lemon, and served with our signature dill sauce.

ATTENTION

The Fireside Supper Club is committed to maintain reasonable prices for our customers. Therefore, due to excessive and continually increasing fees charged to merchants for credit card incentive programs (which drive our prices up), we have implemented a Cash Incentive Program. All sales shall include a 3.5% service charge, unless paid with cash. "Menu prices are cash prices.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LIGHTER FARE

SOUP AND SALAD COMBO

The perfect choice for a lighter meal! Includes choice of cottage cheese, to mato juice or apple sauce; cup of soup; and a large garden salad with choice of dressing.

Add chicken

FROM THE COOP

BROASTED HALF CHICKEN*

Our special batter makes the difference! Dive into a plate full of crispy and golden broasted chicken.

BROASTED CHICKEN AND BARBECUED RIBS

A delicious duo of juicy broasted chicken (choice of white or dark meat) and tangy melt-in-your-mouth pork ribs.

BACON-WRAPPED CHICKEN GRILLERS*

2 zesty 6-ounce chicken breasts stuffed with monterey jack cheese, wrapped in bacon, and topped with a jalapeño ring.



MARKET FRESH MEATS

For the meat lover...grilled over an open-flame...always tender and delicious!

PORTERHOUSE

Have an appetite the size of the Northwoods? Satisfy it with a 24-ounce porterhouse that is as delicious as it is big.

RIB EYE

A full 14-ounce tender and juicy rib eye beef cut, expertly prepared for mouth-watering enjoyment.

FILET MIGNON

A juicy melt-in-your-mouth beef tenderloin with exquisite taste and grilled to perfection. 7-ounce 10-ounce

PORK CHOPS*

Two tender and juicy chops served with au jus and applesauce.

T-BONE

Hearty 16-ounces of pure T-Bone, expertly grilled for maximum taste... a big cut for a big appetite.

LAMB CHOPS

Two delicately grilled chops, perfectly seasoned for your pleasure, served with au jus and mint jelly.

NEW YORK STRIP

14-ounces of tender, lean, and boneless beef strip, grilled perfectly any way you like it.

BEEF LIVER*

A generous portion of tender panfried liver, topped with bacon strips and sautéed onions.

OPEN-FACED STEAK SANDWICH

A 6-ounce cut of expertly prepared beef sirloin, served with au jus and buttered toast points.

FIRESIDE FAVORITES

SEAFOOD COMBO PLATTER

A gem from the ocean! Mussels and clams in the shell, shrimp, and scallops over fettuccine pasta in a creamy garlic butter sauce and served with garlic toast.

ROASTED DUCK

Expertly prepared and roasted golden brown, served with a wild rice blend, red cabbage and orange sauce.

ICA

(Barbecued Ribs, Crab, and Roasted Duck) A triple delight of taste! Generous portions of our flavorful barbecued pork ribs, tender crab legs, and roasted duck, served with a wild rice blend, red cabbage, orange sauce, and drawn butter.

BARBECUED RIBS*

Our chef adds the personal touch of perfection to every order of our sweet and tangy pork ribs, which are prepared fresh for unforgettable taste and tendemess.

ATTENTION

The Fireside Supper Club is committed to maintain reasonable prices for our customers. Therefore, due to excessive and continually increasing fees charged to merchants for credit card incentive programs (which drive our prices up), we have implemented a Cash Incentive Program. All sales shall include a 3.5% service charge, unless paid with cash. "Menu prices are cash prices.

PASTA PLUS

VEGETABLE STIR-FRY

A combination of an oriental blend of vegetables, stir-fry seasoning, and almonds served over a bed of white rice.

Add chicken Add shrimp or scallops

PASTA PRIMAVERA

Vegetable blend sautéed in a rich garlic butter sauce, served over fettuccine pasta, covered with our homemade alfredo sauce, and served with garlic toast.

Add chicken Add shrimp or scallops

PASTA ALFREDO

Fettuccine pasta covered with our homemade alfredo sauce and served with garlic toast.

Add chicken Add shrimp or scallops

PARMESAN GARLIC SHRIMP AND SCALLOPS

Shrimp and scallops sautéed in a butter garlic sauce over fettuccine pasta, lightly dusted with grated parmesan, garnished with parsley flakes and served with garlic toast.

GIFT CERTIFICATES
ARE AVAILABLE IN
ANY DENOMINATION.

PLANNING A PARTY?

CELEBRATING A SPECIAL OCCASION?

The Fireside has a lower level banquet room for up to 85 guests. This is a private dining room with its own bar area and overlooks pictures que Townline Lake. Find our full menu, as well as, our banquet menu on our Facebook page (menu photo album), or online at www.firesidesupperclub.com

ASK YOUR SERVER FOR DETAILS.

FRIDAY NIGHT FISH FRY

Fish fry dinners below are served family-style with potato salad, pasta salad, coleslaw, french fries, and rye swirl bread. Choose from the following:

BEER BATTERED*

Breaded and deep-fried in our special recipe batter. A delicious way to end your week!

All You Can Eat

HADDOCK

Delicious haddock fillets, broiled or deep-fried, are available in dinner sizes for all appetites.

Regular (2) Large (3)

LAKE PERCH

A gem from the northern waters... enjoy our lake perch fillets made to order and always flavorful.

Regular (5) Large (7)

SATURDAY NIGHT FEATURE

SLOW-ROASTED PRIME RIB

(Saturday Only)

Treat yourself royally with a portion of our succulent prime rib. Offered in three sizes to satisfy any appetite:

Petite (10 oz.) Queen (13 oz.) King (16 oz.)

ADD THE FOLLOWING TO ANY PRIME RIB ORDER:

- · Lobster Tail (5-ounce)
- · Alaskan King Crab Legs (6 ounces)
- · Jumbo Shrimp (3)
- · Scallops (6-ounces)
- · Frog Legs (2)

DESSERTS

Make sure to save room for one of our delicious desserts.

ASK YOUR SERVER FOR OUR DESSERT MENU.

OTHER AFTER-DINNER DRINK SUGGESTIONS:

SCOTCH ON THE ROCKS

BLACK RUSSIAN

WHITE RUSSIAN

IRISH CREAM

DRAMBUIE

SMITH & KEARNY'S

RUMCHATA

KORBEL XS ON THE ROCKS

ATTENTION

The Fireside Supper Club is committed to maintain reasonable prices for our customers. Therefore, due to excessive and continually increasing fees charged to merchants for credit card incentive programs (which drive our prices up), we have implemented a Cash Incentive Program. All sales shall include a 3.5% service charge, unless paid with cash. "Menu prices are cash prices.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne iliness, especially if you have certain medical conditions.