

## Starters

## Lobster Dip

\$8
Smooth and creamy with a hint of Old Bay, served with warm pita bread.

Bloody Mary Mussels \$9
Saucy \& a little spicy, steamed mussels bathed in Bloody Mary sauce and served with garlic toast.

Sharable size is $\$ 13$
Caprese Flatbread \$7
Flatbread gently tossed and covered in fresh basil, roma tomatoes, mozzarella and a balsamic drizzle.

## Barrel Pretzel

Doughy twist is deep fried, lightly buttered and salted, served with beer cheese and Stone Ground Mustard.

## Ahi Sear Plate

Fresh Ahi Tuna, seared to your liking, served with a mandarin mango salsa and secret sauce.

## Handhelds

## Classic Fork Burger

\$11
Grade A Beef, hand formed patty and top it with your choice of cheese, lettuce tomato and onion. Customize it with your choice of additional toppings: Bacon \$1, Extra Cheese, Grilled Onions, Pickled Jalapenos, Grilled Mushrooms . 50 each

## Fish Sandwich <br> \$11

Tender white fish, Cajun seasoned, and served on grilled French bread with lettuce, onion, tomato and a side of Creole Aioli.

## Smoked Pulled Chicken BLT \$11

Our House Smoked Chicken is fork pulled and piled high with crisp lettuce, fresh tomatoes and house smoked Bacon.

The "BFB" Big Fork'n Burger $\quad \$ 14$
A $1 / 2$ pound beef patty, cooked to your lik~ ing, topped with cheese, piled high with house smoked bacon, smoked meat and Fresh cut fries.

## Chef's Select Tacos

\$11
Ask your server for today's Chef select Tacos! Served on three soft flour tortillas.

# Salads and Soups 

Apple Citrus Salad<br>\$9

A bed of delicate mixed greens, topped with apples, mandarin oranges, slivered almonds and parmesan cheese.

Niçoise Salad
\$13
A Fork and Barrel take on a classic French favorite, combines pickled and fresh vegetables, olives, hardboiled eggs, fresh tomatoes and Ahi Tuna.

## House Chopped Salad

\$10
Romaine, Iceberg, seasonal lettuces, topped with diced tomatoes, cucumbers, onions, black olives, hardboiled eggs, shaved parmesan, bacon crumbles and served with your choice of dressing.

Grilled Caesar Salad \$7
A heart of romaine, topped with parmesan cheese, croutons, and Caesar dressing.

## Seafood Bisque \$4 Cup \$6 Bowl

Our rich tomato cream bisque with a blend of seafood and mirepoix.

## The

## Fork $\mid$ R1) Barrel <br> Restaurant <br> Find us on <br> Facebook <br> ๑ఠ(ripadvisor

## Entrée Selections

Entrees are served with choice of Side Salad or Cole Slaw

## Fork Fried Chicken

Hand battered in our house blend of seasonings, pressure fried to perfection and served with a choice of two sides.

## Tortellini Diavlo

Tri color tortellini in a lightly spiced blush sauce with fresh spinach, portabella mushrooms and served with garlic toast.

Add Steak \$6 or Chicken \$3
Twin Medallions
\$23
Two tender filets topped with a wild mushroom demi glaze and served with choice of two sides.

## The Chop

 \$24Our massive bone in pork chop with an apple demi glaze and choice of two sides.

## Chicken Marsala

 \$16Tender filets of chicken, pan seared, served in a rich marsala wine sauce and choice of two sides.

Chef's Select Pasta \$18
Ask your server about today's pasta entree, served with Garlic toast.

## Citrus Herb Baked Fish

 \$16Delicate baked White Fish, with Hints of Citrus and fresh Herbs, served with your choice of two sides.

## Ribeye

\$24
Prepared to your liking, the 14 oz . ribeye comes with a creamy horseradish sauce and choice of two sides.

## Sides

* Purchase a la carte for $\$ 3.50$ *
- Candied Carrots
- Fresh Cut Fries
- Applesauce
- Red Skin Mashed Potatoes
- Cottage Cheese
- Butter \& Parsley Potatoes
- Veggie Du Jour


## Deserts

Ask for the Chef's Daily Selection from our choices of:

- House Churned Ice Cream
- Seasonal Cheesecake
- Chocolate Dessert

