

Starters

Lobster Dip

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

Bloody Mary Mussels

\$9

\$7

\$8

Saucy & a little spicy, steamed mussels bathed in Bloody Mary sauce and served with garlic toast. Sharable size is **\$13**

Caprese Flatbread

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

\$9

\$7

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\$11Tender white fish, Cajun seasoned, and
served on grilled French bread with lettuce,
onion, tomato and a side of Creole Aioli.

Smoked Pulled Chicken BLT\$11Our House Smoked Chicken is fork pulledand piled high with crisp lettuce, fresh toma-toes and house smoked Bacon.

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

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

* All handhelds are served with one side *

Salads and Soups

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

Niçoise Salad

\$13

\$7

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

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.

Add your choice of Grilled Chicken \$3, Steak \$6 or Tuna \$5

The Fork Barrel Restaurant

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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

\$14

\$14

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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

\$24

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

Chicken Marsala \$16 Tender 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 \$16 Delicate 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



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

- House Churned Ice Cream
- Seasonal Cheesecake
- **Chocolate Dessert**

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