

# The Fork & Barrel Restaurant

## Starters

**SHRIMP & SPINACH DIP:** \$8

Creamy spinach dip with pieces of gulf shrimp.  
Served with grilled flatbread.

**SMOKEHOUSE TOTS:** \$8

Tots topped with cheese sauce, chopped bacon  
and your choice of Pulled Pork, Pot Roast or Chicken.

**SAUSAGE & SWEET ONION FLATBREAD:** \$7

Beer braised sausage and sweet onion jam  
served on rustic flatbread. Topped with mixed  
greens and parmesan cheese.

**ROASTED CORN FLATBREAD:** \$7

Roasted corn, grilled vegetables and cheese,  
finished with mixed greens and Cajun ranch dressing.

**CITRUS SHRIMP:** \$9

Grilled shrimp drizzled with fresh citrus.  
Garnished with mixed greens and pineapple salsa.

## Burgers

\* ALL BURGERS ARE SERVED WITH CHIPS OR OTHER SIDE CHOICE \*

**CLASSIC BURGER:** \$9

1/2 lb. of grilled local beef with mixed greens,  
tomato and onion.

**Additions .50 each:** American, Swiss, provolone,  
cheddar, blue crumbles, caramelized onions,  
mushrooms or bacon.

**COWBOY BURGER:** \$10

Grilled local beef with bacon, American cheese  
And onion straws.

**SMOKED SWEET & SPICY:** \$10

Grilled local beef, cheddar cheese, pineapple salsa  
and sweet chili slaw.

**BOURBON BURGER:** \$10

Grilled local beef, caramelized onions, provolone  
cheese and bourbon glaze.

**MARINATED MUSHROOM & SWISS:** \$10

Grilled local beef with mushrooms and Swiss cheese.

## Signature Sandwiches

\* ALL SANDWICHES ARE SERVED WITH CHIPS OR OTHER SIDE CHOICE \*

**HORSERADISH POT ROAST:** \$9

Slow cooked pot roast with cheddar cheese and a creamy horseradish spread. Finished with mixed greens.

**CHICKEN BLT:** \$8

Grilled chicken with house made bacon, mixed greens and tomato on ciabatta bread.

**JAMAICIAN PULLED PORK:** \$8

Seasoned pulled pork with pineapple salsa, onion jam and sweet chili slaw.

**MARINATED VEGETABLE:** \$8

A mixture of grilled vegetables, drizzled with balsamic glaze and finished with provolone cheese.

**RUSTIC CHICKEN SALAD:** \$8

Slow cooked chicken mixed with celery, onion, apples and almonds. Finished with mixed greens.

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

# The Fork & Barrel

## Restaurant

### Entrée Selections

<b>1/2 CHICKEN:</b> 1/2 chicken dinner prepared in one of two ways: Broasted or Slow Roasted Served with a choice of two sides.	<b>\$11</b>	<b>SALMON FLORENTINE:</b> Grilled salmon, sautéed spinach and tomatoes with a choice of two sides.	<b>\$14</b>
<b>FORK MAC &amp; CHEESE:</b> Choose your favorite style of Mac & Cheese: Shrimp, Pulled Pork, Pot Roast or Chicken Served with a choice of one side	<b>\$12</b>	<b>BEER BRAISED SAUSAGE:</b> Local sweet sausage braised in beer with peppers and onions. Served with choice of two sides.	<b>\$14</b>
<b>TWIN MEDALLIONS:</b> Seasoned and grilled filet medallions finished with a red wine reduction. Served with choice of two sides.	<b>\$18</b>	<b>LAND &amp; SEA:</b> Fresh gulf shrimp and a filet medallion, grilled and finished with cilantro butter. Served with two sides.	<b>\$18</b>
		<b>RIBEYE:</b> 14 oz. grilled ribeye, served with choice of two sides.	<b>\$22</b>

### Garden Salads & Soups

<b>HOUSE SALAD:</b> Mixed greens, tomato, cucumber, cheese, croutons and your choice of dressing.	<b>\$8</b>	<b>CAESAR SALAD:</b> Chopped romaine lettuce, house Caesar dressing, cheese and croutons.	<b>\$8</b>
<b>APPLE &amp; CITRUS SALAD:</b> Mixed greens, diced apples, mandarin oranges, almonds, cheese and croutons with your choice of dressing.	<b>\$8</b>	<b>SOUTHWEST SALAD:</b> Mixed greens and a southwest style mix of corn, black beans, peppers and onions. Finished with cheese and your choice of dressing.	<b>\$8</b>
<b>MEDITERRANEAN SALAD:</b> Mixed greens, tomatoes, artichokes, olives, cheese and your choice of dressing.	<b>\$8</b>	<b>BOURBON STYLE CHILI:</b> Our Chef's twist on classic chili.	<b>\$5</b>
<b>WISCONSIN CHEDDAR ALE SOUP:</b> Aged cheddar cheese and local brewed ale.	<b>\$5</b>		

DRESSING CHOICES: Balsamic, Blue Cheese, Ranch, Honey Dijon, Italian, French, Cajun Ranch, Poppy seed

\*Add your choice of Crispy Chicken, Grilled Chicken, Steak or Grilled Shrimp for an additional fee

### Sides

\* Purchase a la carte for \$3 \*

Garden Salad	Vegetable of the Day
Cole Slaw	Shoestring Fries
Applesauce	Mashed Potatoes
Cottage Cheese	

### Wines

Chardonnay - Moscato - Pinot Grigio - Riesling  
White Zinfandel - Cabernet Sauvignon - Merlot  
Pinot Noir - Malbec - Lambrusco