The Fork & Barrel Restaurant

Appetizers

PRETZEL BASKET: $8
Bavarian soft pretzel sticks served with sweet honey mustard for dipping.

CHICKEN TENDERS: $8
Breaded chicken tenders seasoned and deep-fried. Served with your choice of dipping sauce.

VENISON NACHOS: $12
Tortilla chips, red onion, sweet peppers, olives, cheddar cheese, tomato, cheese sauce and ground venison.

SMOKEHOUSE TOTS: $10
Specialty tots topped with cheese sauce, chopped bacon and smoked prime rib.

RED PEPPER HUMMUS: $8
Fresh fire roasted red peppers flavoring the traditional hummus, served with tortilla chips.

CRAB COCKTAIL: $12
Sweet blue crab claws garnished with micro-greens, pineapple chutney and remoulade.

Soup

SOUP OF THE DAY—BOWL: $5

Wedge Salads

HOUSE WEDGE: $9
Iceberg lettuce, tomatoes, sweet peppers, red onion, olives, cheddar cheese, pepperoni, croutons and choice of dressing.

CRAB & CUCUMBER WEDGE: $14
Iceberg lettuce served with blue crab, blue cheese crumbles, red onion, cucumbers, sliced almonds and choice of dressing.

CAPRESE WEDGE: $9
Iceberg lettuce, tomato, chopped bacon, fresh mozzarella cheese and croutons. Served with choice of dressing.

Dressings

Citrus Vinaigrette, Balsamic, Blue Cheese, Ranch, Honey Dijon, Italian, French

Steakhouse Burgers

*** Upgrade your burger from beef to venison for $2.50 or substitute chicken breast for no charge ***
*** All burgers are served with our house chips and pickle ***

CLASSIC BURGER: $11
½ lb. ground Angus brisket burger with lettuce, tomato and onion.
Additional .50 each: american, swiss, provolone, cheddar, blue crumbles, caramelized onion, mushrooms or bacon.

FARMYARD BURGER: $14
Angus brisket burger with a fried egg, bacon and cheddar cheese.

BOURBON BURGER: $13
Angus brisket burger with bacon, provolone cheese and sweet bourbon glaze.

PITTS - BURGER: $13
Angus brisket Burger topped with american cheese, french fries and coleslaw.

SURF & TURF BURGER: $15
Angus brisket burger, blue crab, swiss cheese and house remoulade.

INFERNO BURGER: $13
Angus brisket burger with provolone cheese, sweet peppers and our Chef's signature hot sauce.

Signature Selections

LAKE PERCH: $16
Local lake perch, deep-fried and served with shoestring fries.

CHEF'S PASTA $16
Ask your server about our Chef's pasta creation served with a side salad.

CHICKEN AND WAFFLE TOWER: $14
A layered presentation of Belgian waffles, breaded chicken breasts and our house smoked bacon, drizzled with local maple syrup.

SMOKEHOUSE MEAT SANDWICH: $12
Ask your server about our Chef's creation of the week.

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Dry Aged Steaks

*** Ask your server about our extra steak enhancements ***

12 oz N.Y. STRIP STEAK: $26
Grilled and seasoned Angus Reserve Strip Steak, served with side salad and additional side choice.

10 oz SIRLOIN: $22
Grilled and seasoned Angus Reserve Sirloin Steak, served with side salad and additional side choice.

16 oz RIBEYE: $28
Grilled and seasoned Angus Reserve Ribeye Steak, served with side salad and additional side choice.

6 oz FILET: $23
Grilled and seasoned tenderloin filet, served with side salad and additional side choice.

Beyond Beef

*** Served with side salad and additional side choice ***

BRUSCHETTA WALLEYE: $19
Pan-seared local walleye fillet topped with heirloom tomatoes, fresh basil pesto and balsamic reduction.

WILD GAME & PIEROGI: $25
Sliced assorted wild game sausage sitting atop seared pierogis, cabbage and caramelized onions.

BOURBON BARREL CHICKEN: $18
Grilled chicken breasts topped with caramelized onions and bourbon reduction.

FRENCHED PORK CHOP: $18
A healthy cut bone-in pork chop, grilled and topped with pineapple chutney.

Sides

*** Purchase a la carte for $4 ***

Garden Salad
Cole Slaw
Green Beans w/ Almonds
Mashed Potatoes
Veg of the Day
Shoestring Fries
Mac & Cheese

Desserts

CHOCOLATE CAKE: $6
A slice of decadent chocolate cake topped with chocolate sauce.

WAFFLE SUNDAE: $6
House made ice cream atop a sweet Belgian waffle, drizzled with fruit topping.

Kitchen Hours

Wednesday – Saturday 11am to 9 pm

Wines

Whites

Chardonnay - Moscato - Pinot Grigio

Riesling - White Zinfandel

Reds

Cabernet Sauvignon - Merlot - Pinot Noir

Malbec - Lambrusco

Bottle Only

Butter Chardonnay Don Miguel Malbec

Ghost Pines Cabernet Sauvignon

Mark West Pinot Noir

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