



**THE FORKS CARRY OUT MENU  
SATURDAY JUNE 19TH**



**ORDER INDIVIDUALLY OR ALL 3 COURSES FOR \$55**

**STARTER**

**STUFFED MOREL MUSHROOMS – MOREL MUSHROOMS STUFFED WITH CRAB MEAT, BAKED AND SERVED WITH A SAFFRON CREAM SAUCE. 23**

**BAKED BRIE – BABY BRIE SURROUNDED BY A PUFF PASTRY, BAKED AND SERVED WITH A WARM DRIED FRUIT COMPOTE. 17**

**MAINS**

**GRILLED RIBEYE STEAK WITH OUR HOUSE RUB, SAUTÉED CHICKEN OF THE WOODS MUSHROOMS, PORT SYRUP AND HOTEL BUTTER. 36**

**GRILLED MAHI MAHI WITH A CHILI GLAZE, ORANGE BUTTER AND ROASTED CORN SAFFRON RICE. 34**

**VEGETARIAN – LINGUINE PASTA WITH PEPPERS, SPINACH, ROASTED CORN AND BUTTERNUT SQUASH ON AN HERB MUSHROOM CREAM WITH PARMESAN CHEESE. 18**

**ALL ENTREES SERVED WITH VEGETABLE AND STARCH OF THE DAY**

**DESSERT**

**CHOCOLATE CAKE SERVED WARM WITH A RASPBERRY SAUCE AND HOT FUDGE. 11**