



THE FORKS CARRY OUT MENU

WEEK OF MARCH 26TH



STARTERS

FRESH MISTY POINT VIRGINIA OYSTERS ON THE HALF SHELL WITH LEMON CHIVES AND COCKTAIL SAUCE. 24 A DOZEN 12 HALF DOZEN (FIRST COME FIRST SERVE)

BRAISED MAINE MUSSELS IN A WHITE WINE, LEMON, FENNEL, GARLIC AND BUTTER BROTH. 18 (FIRST COME FIRST SERVE)

CREAM OF SWEET POTATO APPLE WITH MAPLE SOUR CREAM AND CROSTINI. 6

TUNA TARTAR – SUSHI GRADE AHI TUNA WITH SOY, GINGER, SESAME OIL, CHILIES AND HERBS. TOPPED WITH AVOCADO AND CROSTINI. 20

STUFFED NEW POTATO FILLED WITH BRIE CHEESE AND TOPPED WITH CHORIZO, GREEN ONION AND SAGE AIOLI. 13

MAINS

FILET OF BEEF TENDERLOIN AU POIVRE VERT – GRILLED FILET TOPPED WITH A BRANDY GREEN PEPPER CORN SAUCE. 34

GRILLED CHICKEN LASAGNA WITH ROASTED VEGGIES, THREE CHEESE BLAND AND HERB CREAM SAUCE. 20

BAKED PENNE PASTA WITH ROASTED CHICKEN, ONIONS, PEPPERS AND SQUASH IN A TOMATO CREAM SAUCE TOPPED WITH A THREE-CHEESE BLEND. 18

CHICKEN MARSALA – SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS, MARSALA WINE AND BUTTER. 20

CRAB CAKE – JUMBO LUMP CRAB CAKE TOSSED WITH A DILL LEMON CREAM, DUSTED WITH PANKO AND SAUTÉED. TOPPED WITH A THREE-MUSTARD SAUCE. 34

SLOW ROASTED LIGHTLY SMOKED PRIME RIB AU JUS WITH HORSE RADISH CREAM SAUCE (FRIDAY ONLY). 30

ALL ENTREES SERVED WITH VEGETABLE AND STARCH OF THE DAY

DESSERT

TRIPLE CHOCOLATE LAYER CAKE WITH CHOCOLATE SAUCE. 10

CARAMEL APPLE CHEESECAKE WITH WHITE CHOCOLATE SAUCE, CARAMEL DRIZZLE, APPLE CAKE CRUST AND CANDIED PECANS. 10