



# THE FORKS CARRY OUT MENU WEEK OF SEPTEMBER 10TH



## STARTERS

FRESH HUMMUS WITH BASIL OIL, BULGUR WHEAT SALAD, PICKLED AND FRESH VEGGIES, TZATZIKI SAUCE AND CROSTINI. 15

CRAB STUFFED MUSHROOM CAPS WITH SMOKED GOUDA, LEMON AIOLI AND ROASTED PEPPER CREAM. SERVED WITH FRESH GREENS TOSSED IN A LIGHT VINAIGRETTE. 21

CAPRESE – SLICED HEIRLOOM TOMATOES WITH FRESH MOZZARELLA CHEESE, BASIL OIL, BALSAMIC SYRUP, SEA SALT AND CRACKED PEPPER. 16

MIXED GREEN SALAD WITH OVEN ROASTED TOMATOES, FETA CHEESE AND SOY NUTS. CHOICE OF BLUE CHEESE, BALSAMIC OR OIL AND VINEGAR DRESSINGS. 8

## MAINS

GRILLED FLAT IRON STEAK WITH OUR HOUSE COFFEE RUB, ROASTED ONIONS, HERB COMPOUND BUTTER AND CABERNET DEMI-GLACE. 32

MARINATED GRILLED CHICKEN BREAST WITH SAUTÉED WILD MUSHROOMS, SHREDDED CHEESE BLEND AND OREGANO BUTTER. 20

PASTA DU JOUR ~ SPINACH FETTUCCINE WITH GRILLED CHICKEN IN A SUNDRIED TOMATO CREAM SAUCE WITH BUFFALO MOZZARELLA AND FRESH BASIL. 20

SMOKED PULLED PORK IN A VEAL DEMI-GLACE WITH CILANTRO GRITS, AIOLI AND FRESH CHOW CHOW. 16

SAUTÉED RED SNAPPER WITH LEMON BUTTER, FRIED CAPERS, HERBS, PEPPER RELISH AND ALMOND RICE. 35

VEGETARIAN – FRIED VEGGIE SPRING ROLLS WITH SAUTÉED ZUCCHINI CAKE, A LEGUME STEW, FRIED MUSHROOMS, HOMINY, PICKLED PEPPERS, WASABI AIOLI AND DASHI. 23

SLOW ROASTED LIGHTLY SMOKED PRIME RIB AU JUS WITH HORSERADISH CREAM SAUCE (FRIDAY ONLY). 36

ALL ENTREES SERVED WITH VEGETABLE AND STARCH OF THE DAY

## DESSERT

WHITE CHOCOLATE RASPBERRY CHEESECAKE WITH WHITE CHOCOLATE CREAM, RASPBERRY COULIS AND CHOCOLATE GANACHE. 10

CHOCOLATE PANNA COTTA WITH SWEET CREAM AND WILD BERRIES. 10