



THE FORKS CARRY OUT MENU

WEEK OF OCTOBER 15TH



STARTERS

CRAB WONTONS – JUMBO LUMP CRAB AND FRESH DILL IN A FRIED WONTON SERVED WITH GINGER DASHI, WASABI AIOLI AND ASIAN COLESLAW. 20

ANTIPASTO SKEWERS – FRESH MOZZARELLA, SALAMI, ROASTED PEPPERS, TORTELLINI, ARTICHOKEs, AND OLIVES MARINATED IN A BASIL VINAIGRETTE. 17

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 RUB, CARAMELIZED ONIONS, HORSERADISH AIOLI AND A RED WINE VINAIGRETTE. 33

GRILLED PORK MEDALLIONS TOPPED WITH SAUTÉED MUSHROOMS, OVEN ROASTED TOMATOES, THREE CHEESE BLEND AND MADEIRA DEMI-GLACE. 26

PASTA DU JOUR ~ CHEESE TORTELLINI WITH SPINACH, ARTICHOKEs, ROASTED PEPPERS AND FRESH BUFFALO MOZZARELLA IN AN HERB CREAM WITH CRISPY BACON. 23

CHICKEN CURRY SERVED OVER LEMONGRASS RISOTTO WITH FRESH CHOW CHOW. 16

PAN SEARED RED SNAPPER WITH LEMON BUTTER, HERBS, ONION MARMALADE AND A TARRAGON PECAN RICE (LIMITED QUANTITY). 36

VEGETARIAN – CREAMY SPINACH ARTICHOKE DIP WITH CROSTINI'S, TABBOULEH SALAD, RICE, BEAN RAGOUT, ROASTED CORN AND CHILI SOUR CREAM. 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

DERBY PIE – A CHOCOLATE CHIP WALNUT PIE WITH MILK CHOCOLATE SAUCE AND VANILLA CHANTILLY. 10