



THE FORKS CARRY OUT MENU

WEEK OF NOVEMBER 19TH



STARTERS

SHRIMP PINWHEEL – BAKED PUFF PASTRY FILLED WITH SHRIMP, ROASTED PEPPERS, CORN AND CHEESE. SERVED WITH LEMON DILL CREAM AND SPICY SRIRACHA AIOLI. 18

ROASTED TOMATO SOUP WITH BALSAMIC SYRUP AND TOASTED PECANS. 7

BAKED BRIE – MINI BRIE WRAPPED WITH AN ALMOND PUFF PASTRY AND BAKED GOLDEN BROWN. SERVED WITH DRIED APRICOTS, CHERRIES AND CRANBERRIES IN SIMPLE SYRUP. 21

FRESH MOZZARELLA WITH ROASTED PEPPERS, FRESH HERBS, BALSAMIC SYRUP AND OLIVE OIL. 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 FILET OF BEEF TENDERLOIN WITH OUR HOUSE COFFEE RUB, BACON JAM AND CABERNET DEMI-GLACE. 36

GRILLED CHICKEN BREAST WITH LEMON, ROSEMARY AND FIG APPLE COMPOTE. 20

PASTA DU JOUR ~ FRESH SHORT RIB RAVIOLI WITH SAUTÉED CARROTS AND MUSHROOMS IN A BBQ CREAM WITH PARMESAN. 20

BEEF BURGUNDY OVER CHEESY GRITS WITH FRESH CHOW CHOW. 16

GRILLED MAHI MAHI WITH ORANGE CHILI GLAZE, MELTED BUTTER, HOUSE MADE KIMCHI AND GINGER WALNUT RICE. 34

VEGETARIAN – CRISPY FRIED CORN RICE CAKE WITH VEGETABLE SPRING ROLL, MUSHROOM GINGER DASHI, CHILI AIOLI, SESAME CARROT COLESLAW, LEGUME DIP AND CROSTINI. 24

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

RUM RAISIN BREAD PUDDING – TOASTED BUTTERED ITALIAN BREAD SOAKED WITH DARK RUM AND RAISIN CUSTARD THEN BAKED. SERVED WARM WITH RUM SAUCE AND WHIPPED CREAM. 11

CHOCOLATE PECAN LAYER CAKE WITH CHOCOLATE CHANTILLY AND MILK CHOCOLATE SAUCE. 11