FORGE

DINNER MENU

STARTERS

SHRIMP COCKTAIL $15
JUMBO SHRIMP, PICKLED VEGETABLES, HOUSE COCKTAIL SAUCE

BLISTERED SHISHITO PEPPERS $14
BLISTERED SHISHITO PEPPERS, PORK BELLY LARDONS, ROMESCO SAUCE

HONEY WHIPPED FETA $13
FETA, TRUFFLE OIL, CRISPY CAPERS AND HONEYCOMB. SERVED WITH GRILLED BAGUETTE

FRIED CALAMARI $15
FRIED CALAMARI, RED PEPPERS, CRISPY CHICK PEAS, FRIED SHALLOTS, CILANTRO, SPICY MARINARA

GREENS

ADD GRILLED OR FRIED CHICKEN $6 ADD SALMON $8

STRAWBERRY SPINACH SALAD $14
BABY SPINACH, SHAVED RED ONIONS, STRAWBERRIES, BLUEBERRIES, CUCUMBERS, FETA, CANDIED PECANS AND RASPBERRY VINAIGRETTE

HOUSE SALAD $13
ICEBERG LETTUCE, SHAVED RED CABBAGE, CHERRY TOMATOES, CUCUMBERS, RED ONIONS, CHEESE, BACON BITS, BOILED EGG

CAESAR SALAD $13
ROMAINE HEARTS, SHAVED PARMESAN, CROUTONS AND CAESAR DRESSING

ENTREES

BONE IN RIBEYE $55
SEASONED BONE IN RIBEYE, YUKON GOLD POMMES PUREE, SAUCE AU POIVRE

HERB CRUSTED RACK OF LAMB $50
ROASTED HERB CRUSTED RACK OF LAMB, ROMESCO FINGERLING POTATOES, ROSEMARY DEMI

PAN SEARED REDFISH $40
PAN SEARED REDFISH, JICAMA SLAW, AJI VERDE, FARRO PILAF

GRILLED SCOTTISH SALMON $35
GRILLED SALMON FILET, CONFIT TOMATOES, GRILLED ASPARAGUS, CITRUS VELOUTÉ, CHIVE OIL

HALF ROASTED CHICKEN $28
SEASONED HALF ROASTED CHICKEN, EVERYTHING BRUSSELS, SAUCE SUPREME, CARAMELIZED LEMON

SMASH BURGER $16
TWO SMASHED PATTIES, AMERICAN CHEESE, LETTUCE, TOMATO, ONIONS, PICKLES, FORGE SAUCE AND SEASONED FRENCH FRIES

SIDES $7

GRILLED ASPARAGUS
EVERYTHING BRUSSEL SPROUTS
YUKON GOLD POMMES PUREE
FARRO PILAF
SEASONED FRIES
CRISPY FINGERLING POTATOES WITH ROMESCO SAUCE

DESSERTS

NEW YORK STYLE CHEESECAKE $10
RASPBERRY COULIS, WHIPPED CREAM

GLUTEN FREE CHOCOLATE TORTE $9
RASPBERRY COULIS, WHIPPED CREAM

CARROT CAKE $10

VEGAN AND VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.