

NIGHT @ THE FORK SUPPER CLUB 5-10PM 3.29.19

STARTERS

SHRIMP COCKTAIL

Brined, cocktail sauce
\$15.00

RELISH TRAY

Deviled eggs, house Braunschweiger, assorted house pickles, cheeses, crackers
\$19.00

RAW BEEF AND ONIONS

Waseada grass-fed beef, onion, whole grain mustard, toast
\$14.00

- DRINKS -

BRANDY OLD FASHIONED SWEET \$8
orange, cherry, Korbelt, angostura, sprite

RYE OLD FASHIONED SOUR \$8
orange, cherry, Rittenhouse rye, rhubarb bitters, sour

HARVEY WALLBANGER \$8
citrus vodka, gran marnier, galliano, fresh squeezed OJ

FOUR ROSES MANHATTAN \$8
Four Roses Bourbon, Carpaou Antica, angostura

GRASSHOPPER \$8
green creme de menthe, white creme de cacao, cream, fresh mint

SOUP & SALAD

CLAM CHOWDER

New england style, rich and creamy
\$8.00

WEDGE SALAD

Grilled iceberg lettuce, lardon, cured egg yolk, cherry tomato, spring onion, gorgonzola dressing
\$12.00

ENTRÉES

PERCH FRY

Lake perch, breaded and fried, loaded baked potato, coleslaw, tarter, lemon
\$19.00

BAKED WALLEYE

herb butter, baked walleye filet, wild rice, asparagus
\$23.00

FRIED CHICKEN

Half a fried chicken, coleslaw, french fries
\$21.00

PRIME RIB

12oz cut, au jus, Loaded baked potato, creamed spinach, horseradish cream
\$32.00

PORTOBELLO TOWER

Deep-fried portobello mushroom cap, sauteed spinach, wild rice, roasted red pepper coulis, gorgonzola cream
\$17.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness