



## APPETIZERS

### TORTILLA SOUP 8.5

Rich Tortilla Broth with Rotisserie Chicken, Avocado, & Tortilla Strips

### FRESH GUACAMOLE 9

with Crisp Corn Tortilla Chips

### QUESO CON PUERCO 9

with Crisp Corn Tortilla Chips

### MUSSELS & CHORIZO\* 16

a Bowl of Mussels Cooked with Local Chorizo, White Wine, Garlic & Toast Points

### KETTLE OF GREEN CHILI PORK 10.5

with Hot Buttered Flour Tortillas

### LAMB CHOP FONDUE 15.75

with White Wine Fondue, Chili Pecan Bread, Roasted Squash

## SALADS

### ICEBERG BLT 8.5

Baby Iceberg, Blue Cheese, Bacon Lardons, & Ranch Dressing

### CAESAR SALAD 8.5

Parmesan Cheese, Chili Pecan Croutons, & Traditional Dressing

### MIXED MARKET GREENS 8

with Candied Walnuts, Feta Cheese, & Cranberry Vinaigrette Dressing

### MEDJOO DATE SALAD 9.5

Pitted Medjool Dates with Goat Cheese, Baby Arugula, Candied Walnuts, & Fig Smear

### SPINACH CHICKEN WALDORF SALAD 14

Spit-Roasted Chicken, Chopped Spinach, & Mixed Greens, Apples, Avocado, Grapes, Eggs, White Cheddar Cheese, Dates, Candied Walnuts, & Dressed with White Onion Vinaigrette

## SPECIALTIES OF THE HOUSE

### THE ROARING FORK "BIG ASS" BURGER\* 14

Poblano Pepper, Cheddar, Smoked Pepper Bacon, Lettuce, Tomato, Onions, Pickles, & French Fries

### GRILLED FISH TACOS\* TWO 14 THREE 18

Served on Corn Tortilla with Guacamole, Corn Pico, Remoulade, & Salsa Verde

### BLACKENED REDFISH\* 23

with Whole Grain Pilaf, Smoked Tomatoes, Chipotle Tabasco Lemon Butter

### CEDAR PLANKED SALMON\* 22.75

Wood Oven Roasted with Teriyaki BBQ & Chilled Green Bean Salad

### RAINBOW TROUT\* 22.5

with Roasted Almonds, Brown Butter & Sautéed Green Beans

### SPIT-ROASTED HALF CHICKEN 17.5

Green Beans, Corn Bread Stuffing, & Roasted Garlic Jus

### SLOW-ROASTED PORK SHOULDER CARNITAS 18

Black Beans and Fresh Hot Buttered Flour Tortillas

### BACON-WRAPPED PORK TENDERLOIN\* 22.5

Served on Logan Turnpike Mills Cheese Grits, & Finished with Mexican Street Corn

### BRAISED BEEF SHORT RIBS 27.5

with Horseradish Mashed Potatoes, & Tomato Jam

### DOUBLE-CUT PORK CHOP 26.5

Wood Grilled, Smoked Acorn Squash Purée, Poblano Chutney, Maple Grain-Mustard Glaze

## WOOD FIRED STEAKS + MARKET FRESH FISH

YOUR SERVER WILL BE HAPPY TO INFORM YOU ABOUT OUR DAILY SELECTION OF BLACK ANGUS STEAKS\* AND MARKET FRESH FISH\* OF THE DAY

## ROARING SIDES

MEXICAN STREET CORN 7

GREEN CHILI MAC & CHEESE 8

SAUTÉED ASPARAGUS 8

STEAK MUSHROOMS 7

SAUTÉED SPINACH & ONION 7

CRUSHED YUKON MASHED POTATOES 7

CRISPY FRENCH FRIES 5

## DESSERTS 8

SEASONAL FRUIT PIE

HUCKLEBERRY CHEESECAKE

PECAN PIE

FLOURLESS CHOCOLATE TORTE

MEXICAN VANILLA CRÈME BRÛLÉE

WE ARE HAPPY TO ACCOMMODATE YOUR SPECIAL EVENT OR LARGE PARTY

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

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