



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 & Garlic Croutons

FRIED AVOCADO AND CRAB 12.5

Spicy Crab, Remoulade, & Chives

ROTISSERIE CHICKEN FLAT BREAD 13

with Basil Pesto, Roasted Chiles, Pepper Jack Cheese & Tomatoes

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, & Green Chili 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* 22.5

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

RAINBOW TROUT* 22.5

with Roasted Almonds, Brown Butter & Sautéed Green Beans

CEDAR-PLANKED SALMON* 22.75

Wood Oven Roasted with Teriyaki BBQ & Chilled Green Bean Salad

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 Falls 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

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.

RFLSDB92716