

The Traveling Fork



Starters

ALASKAN KING CRAB CAKES

Pan-fried and served with a Special Mustard Sauce and garnished with a prawn and fire roasted tomato relish... \$7.95

ANCHOR BUFFALO WINGS

The Anchor Bar created Buffalo Wings. Our Jumbo Wings are tossed in "Anchor Bar Buffalo Wing Sauce" served with crisp celery and Bleu Cheese Dressing... \$8.95

WISCONSIN CHEESE FONDUE

Creamed Wisconsin White Cheddar from "Carr Valley Cheese Company" served on sourdough bread bowl with a side of fried bow tie pasta... \$8.95

GULF COAST SHRIMP COCKTAIL

Jumbo Shrimp served with Spicy Cocktail Sauce and a side of fresh horseradish... \$9.95

Soups

FISHERMAN'S WARF CHOWDER

A cream based soup loaded with fresh seafood and vegetables served in a sourdough bread bowl... \$7.95

LOUISIANA GMBO

Spicy Andouille Sausage and chicken with fresh vegetables over a bed of white rice... \$5.95

SOUP OF THE DAY

Prepared daily *Bowl... \$4.95*
 Cup... \$3.95



Salads

FORKS SIGNATURE SIDE SALAD

Mixed field greens with tomatoes, cucumbers, red onions, hard boiled eggs and house made croutons...\$3.95

CAESAR SALAD

Crisp romaine lettuce tossed in a house made dressing with croutons and grated Parmesan Cheese...\$7.95

Add a Chicken Breast...\$10.95

THE GREEKTOWN SALAD

Mixed greens with tomatoes, Cucumbers, red onions, Kalamata olives, and Feta Cheese tossed with "Nikkis Greek Dressing"...\$9.95

GRAND TRAVERSE CHICKEN SALAD

Diced chicken meat with sun dried cherries, celery, and onions, with a honey yogurt dressing over a bed of greens and fresh fruit...\$10.95

Sandwiches

All sandwiches are served with house made coleslaw and Better Made Potato chips, substitute seasoned fries for \$1

ALL AMERICAN BURGER

10oz Angus burger topped with Wisconsin White Cheddar ...\$9.95

Add grilled Vidalia onions or sautéed mushrooms for \$1 each

"CARNEGIE STYLE" DELI REUBEN

Either fly to New York or come and eat it here. Thin Sliced Carnegie Style Corned Beef served open-faced with sauerkraut, Swiss Cheese, and our own Reuben Sauce...\$9.95

"THE REAL" PHILLY CHEESE STEAK

Thin shaved brisket with grilled onions and peppers stuffed in a hoagie bun topped with melted White Cheddar and a house made steak sauce...\$9.95

THE TRADITIONAL CLUB SANDWICH

Ham, Turkey, hard boiled egg, bacon, lettuce, tomato, American Cheese, mayonnaise and choice of bread...\$9.95



Entrees

*All Entrees are served with mashed Yukon Gold Potatoes, chef's choice of vegetable.
Add Forks Signature Side Salad for \$2*

From the Hot Iron

All Steaks are aged. Choice 100% grain-fed beef, seasoned with Kansas City style seasonings and prepared in a cast iron skillet for the perfect sear and garnished with caramelized onions and mushrooms.

16oz Texas Ribeye... \$25.95
14oz Kansas City Strip Steak, .. \$21.95
8oz Filet*... \$19.95
10oz Marinated Chicken Beast... \$14.95*

From the Docks

BEER BATTER LAKE HURON PERCH

Fresh Lake Huron Perch dredged in Beil's Brewery Amber Ale served with malt vinegar and tarter sauce... \$19.95.

HAWAIIAN AHI TUNA

Black pepper encrusted and char grilled topped with a coconut and pineapple relish... \$18.95

ATLANTIC SALMON

Char grilled and topped with a prawn and fire roasted relish... \$19.95

From the Smoke House

All smoke house selections are served with coleslaw, mashed Yukon Gold Potatoes, and corn on the cob.

BLUE PLATE RIBS

Slow smoked baby back ribs served wet or dry... \$16.95

TEXAS BEEF BRISKET

Why fly to Texas when you can have it here. Tender smoked brisket sliced thin and topped with Jack Daniels BBQ Sauce... \$15.95



Desserts

WARM GEORGIA PEACH COBBLER

Served with Vanilla Bean Ice Cream... \$5.95

KEY WEST KEY LIME PIE

Made with "Nellie and Joe's" Key Lime Juice and whipped cream... \$5.95

ELI'S STRAWBERRY CHEESECAKE

Cheesecake direct from Chicago. Served with fresh made strawberry sauce... \$5.95

DETROIT HOT FUDGE SUNDAE

Rich Saunders Hot Fudge on chocolate and Vanilla ice cream and whipped cream... \$5.95

ASK YOUR SERVER ABOUT TODAY'S ICE CREAM SELECTION

