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FORAGER

eat · drink · meet

Starters

Soup of the Day | 7

Chef's creation made with the finest ingredients

French Onion Soup | 10

Caramelized onion broth, Chablis wine topped with multigrain croutons, gruyere cheese

Tomato Gazpacho | 8

Tomato gazpacho with fresh mozzarella and garden herbs

Chicken Fingers | 13

Tender chicken fingers served with fries and your choice of BBQ or Honey Mustard

Philly Cheesesteak Spring Rolls 12

Wonton wrapper filled with cheesesteak and served with a Sriracha ketchup

Chicken Quesadilla | 16

Tender chunks of chicken, pepper jack cheese, fire-roasted peppers and drizzled with a lime cilantro aioli, shredded lettuce, pico de gallo and sour cream

Fish Tacos | 14

Three tacos filled with Beer Battered Fish, lime cilantro aioli, pickled cabbage and pico de gallo

Buffalo Wings | 6 for 10 | 12 for 19

Tossed with your choice of Hot, BBQ, Sweet Chili, Chipotle, Honey Hot, Sweet and Sour, served with celery sticks and blue cheese dressing

Flatbreads

Margherita | 15

Fresh tomatoes, shredded mozzarella, tomato sauce and julienne basil

Blackened Chicken Club | 17

Blackened chicken, peppered bacon, mozzarella and diced tomato.

Thai Chicken | 16

Spicy chicken, mixed cheeses, red onions and fresh basil.

Mediterranean | 16

Feta cheese, Kalamata olives, red onions, roasted red peppers, artichoke, Pepperoncini and roasted garlic aioli

Sides

French Fries | 4

Onion Rings | 4

Baked Potato | 4

Jasmine Rice | 4

Asparagus | 4

Steamed Broccoli | 4

Seasonal Vegetables | 4

Cole Slaw | 4

Great to Share

Grand Nachos | 12

Tri-colored chips topped with cheddar cheese sauce, black olives, jalapenos, pico de gallo and sour cream
Add Guacamole 2 | Chicken 5 | Chopped Beef 6 | Shrimp 7

Buffalo Chicken Dip | 15

Creamy dip filled with chicken, cilantro, red onion, crumbled bleu cheese, chopped scallions and served with tri-colored chips

Crab Rangoon Taquitos | 16

Crab meat, cilantro Monterey Jack cream cheese, tomatillo sauce, lettuce, pico de gallo and lime chipotle aioli

Fried Calamari | 15

Served with a tomato basil sauce, lemon wedges and spicy Sriracha aioli

Forager Cheese Platter | 18

Stilton Bleu Cheese, Smoked Gouda, Danish Brie, Goat Cheese with Honey, salted peanuts, fresh grapes, fig jam and baguette bread

Sandwiches & Burgers

All sandwiches are served with your choice of: French Fries, Steamed Broccoli, Seasonal Vegetables, Cole Slaw, Onion Rings

Philly Cheesesteak | 16

Authentic Philly Cheesesteak, made with beef and served with your choice of fried onions, peppers, mushrooms and choice of Swiss, American, Cheddar, or Cheez Whiz®

Buffalo Chicken Cheesesteak | 16

Chopped chicken, crumbled bleu cheese and hot sauce

Bavarian Reuben | 15

Thinly sliced corned beef and Swiss cheese served on a pretzel roll with sauerkraut and thousand island dressing

Turkey Club Sandwich | 16

Three-layer sandwich layered with smoked turkey, crisp bacon, lettuce, tomato, mayo and served on sour dough bread

Sesame Fish Sandwich | 12

Fried Cod with lettuce and Cilantro Lime tartar sauce served on a Brioche roll

Classic Burger | 16

Angus beef grilled to your desire and topped with or without cheese, onions, pickle, lettuce, served on a toasted brioche roll

Texas Bacon BBQ Burger | 17

Glazed in BBQ sauce, Pepper jack cheese and crispy bacon

Chickpea & Mushroom Burger 15

Multigrain roll, frizzled onions, lettuce, tomatoes topped with bleu cheese

Grilled Turkey Burger | 14

Mixture of ground turkey, gruyere cheese, scallions, garlic and served on a wheat roll with cucumber remoulade

Salads

Forager Salad | 10

Crisp romaine, cucumber, shredded carrots, grape tomatoes, croutons with Balsamic Vinaigrette

Cobb Salad | 18

Romaine lettuce topped with chicken, bacon bits, crumbled bleu cheese, grape tomatoes, chopped cooked egg, and honey mustard vinaigrette

Peppered Tuna Nicoise Salad | 18

Rare Ahi Tuna, spring mix, cooked egg, radishes, green beans, Kalamata olives, grape tomatoes and a red wine vinaigrette

Strawberry and Arugula Salad 16

Bitter greens, sweet glazed walnuts, crumbled feta cheese and lemon tarragon dressing

Tomato and Mozzarella Salad | 12

Vine ripened tomatoes, fresh basil, Burrata mozzarella cheese, olive oil, balsamic glaze and cracked black pepper

Caesar Salad | 12

Chopped romaine hearts, shredded Parmesan cheese and croutons with our house made creamy caesar dressing on the side

Grilled chicken 5 | Grilled Portabella Mushroom 4 | Blackened Salmon 7 | Grilled Shrimp 6 | Ahi Tuna 7

Entrées

Forager Side Salad | 5

Forager side salad to accompany your entrée

Grilled Tuna | 24

Yellow pepper nage with orzo, sautéed spinach and crisp shallots

Pasta Savoy | 19

Vegan angel hair pasta tossed with a light herb sauce and served with assorted vegetables

Pan Seared Shrimp | 23

Pan seared shrimp with asparagus and lemon parmesan risotto, roasted yellow corn beurre blanc

Chicken Burrito Bowl | 21

Blackened Chicken, plantains, saffron rice, black beans, fried egg, pico de gallo, guacamole

Cedar Plank Baked Salmon | 23

North Atlantic Salmon served with Jasmine rice, pineapple teriyaki glaze and snow peas

Grilled 12oz Strip Steak | 29

Dry rubbed with Montreal seasoning, grilled to your desire, served with a peppered onion steak sauce, baked potato and asparagus