



# FORRESTAL GRILLE

## DINNER MENU

### STARTERS

Wings (GF) Eight jumbo wings, Choose garlic-parmesan or hot & spicy	12
Hummus Rustic edamame and garbanzo hummus, cucumber, pita	11
Bavarian Pretzel Stick Beer cheese, Dijon mustard	8
Quesadilla Seasoned chicken, cheddar, monterey jack, fire roasted green chilies, salsa, sour cream	12
Crab Cakes Two, 3 oz cakes, horseradish cream	16

### SALADS

Burrata, Peach and Heirloom Tomato Salad (GF) Jersey tomatoes, peaches, burrata, prosciutto, olive oil, balsamic glaze	15
Caesar Romaine hearts, shaved parmesan, crouton, creamy garlic dressing	10
Kale (GF) Tuscan kale, young greens, grape tomatoes, pecans, blueberries, chevre, honey-lemon vinaigrette	12
Salad additions:	
Sautéed Shrimp	10
Seared Salmon	10
Grilled Chicken	8

### HANDHELDS

Offered with French fries or side garden salad

Turkey All-natural turkey, peppered bacon, avocado mayonnaise, arugula, schiacciata bun	14
Burger Black Angus beef, Tillamook cheddar, caramel- ized onions, lettuce & tomato, brioche bun	15
Beyond Burger Vegan, plant based, non-GMO, soy & gluten free, arugula, tomato confit, vegan cheese, Boston lettuce "bun"	14
Pulled Pork Sandwich Slow roasted garlic pork shoulder, blue cheese slaw, focaccia bun	14

### ENTRÉES

Salmon Bowl (GF) 6 oz sumac dusted salmon, scorched tomato, red onion, zucchini, wilted arugula, ancient amaranth grain blend	24
Salmon 6 oz salmon, sesame, soy, chile, honey and lime marinade, coconut green beans	24
Crispy French Breast Chicken (GF) 10 oz breast, herb butter basted, carrots, shallots, red skin potatoes	22
Cedar River Flat Iron Steak (GF) 8 oz, Marinated grilled steak, mushrooms, Roasted sweet potato and chimichurri	29
Striped Bass (GF) Sautéed skin-on fillet, lemon, chives, zucchini, tomato, potatoes	27
Pappardelle Braised pork ragù, parmesan, basil	20
Summer Vegetable and Wheat Berry Bowl Sautéed kale, onion, tomato confit, zucchini, bell pepper, chili oil, basil	21
Rigatoni Marsala cream sauce, chicken, caramelized onions, mushrooms	22

### DESSERTS

Cookie Plate Chocolate chip, white chocolate macadamia nut, oatmeal raisin	8
Chocolate Lava Cake Moist cake made with Callebaut chocolate with a creamy chocolate center, served warm with vanilla ice cream	8
New York Style Cheesecake Traditional cake served with house-made strawberry sauce	8

