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FORAGER

eat · drink · meet

Starters

Soup of the Day | 8

Chef's creation made with the finest ingredients

French Onion Soup | 11

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

Tomato Gazpacho | 9

Tomato gazpacho with fresh mozzarella and garden herbs

Chicken Fingers | 14

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

Philly Cheesesteak Spring Rolls | 13

Wonton wrapper filled with cheesesteak and served with a Sriracha ketchup

Chicken Quesadilla | 18

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 | 15

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

Buffalo Wings | 6 for 11 | 12 for 21

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 | 17

Fresh tomatoes, shredded mozzarella, tomato sauce and julienne basil

Blackened Chicken Club | 19

Blackened chicken, peppered bacon, mozzarella and diced tomato.

Thai Chicken | 18

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

Mediterranean | 18

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

Sides

French Fries | 5

Onion Rings | 5

Baked Potato | 5

Jasmine Rice | 5

Asparagus | 5

Steamed Broccoli | 5

Seasonal Vegetables | 5

Cole Slaw | 5

Great to Share

Grand Nachos | 13

Tri-colored chips topped with cheddar cheese sauce, black olives, jalapenos, pico de gallo and sour cream

Add Guacamole 2 | Chicken 6 |

Chopped Beef 7 | Shrimp 8

Buffalo Chicken Dip | 17

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

Crab Rangoon Taquitos | 18

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

Fried Calamari | 17

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

Forager Cheese Platter | 20

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 | 18

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 | 18

Chopped chicken, crumbled bleu cheese and hot sauce

Bavarian Reuben | 17

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

Turkey Club Sandwich | 18

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

Sesame Fish Sandwich | 13

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

Classic Burger | 18

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 | 19

Glazed in BBQ sauce, Pepper jack cheese and crispy bacon

Chickpea & Mushroom Burger | 17

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

Grilled Turkey Burger | 15

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

Salads

Forager Salad | 11

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

Cobb Salad | 20

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

Peppered Tuna Nicoise Salad | 20

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

Strawberry and Arugula Salad | 18

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

Tomato and Mozzarella Salad | 13

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

Caesar Salad | 13

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

Grilled chicken 6 | Grilled Portabella

Mushroom 5 | Blackened Salmon 8 |

Grilled Shrimp 7 | Ahi Tuna 8

Entrées

Forager Side Salad | 6

Forager side salad to accompany your entrée

Grilled Tuna | 26

Yellow pepper nage with orzo, sautéed spinach and crisp shallots

Pasta Savoy | 21

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

Pan Seared Shrimp | 25

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

Chicken Burrito Bowl | 23

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

Cedar Plank Baked Salmon | 25

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

Grilled 12oz Strip Steak | 32

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