

STARTERS ≡

BEER BATTERED GREEN BEANS

Served with miso scallion aioli. 9

FRUIT & CHEESE PLATTER

Three selected artisan cheeses served with seasonal fruit & Parmesan toast points. 13

MARYLAND CRAB CAKES

With jicama slaw & a spicy remoulade. 10

SHRIMP COCKTAIL

Fresh, jumbo shrimp with zesty cocktail sauce & fresh lemon. 14

CRISPY CALAMARI

Flash-fried & served Greek-style. 9

CHICKEN BROCHETTE

Seasoned chicken & artichoke hearts wrapped in applewood smoked bacon, served with chipotle aioli & jicama slaw. 10

BRAISED BEEF & GREEN CHILE TAMALES

Served with salsa roja. 6

SMOKED SALMON

Cilantro & orange cured, house-smoked salmon with accompaniments. 13

SESAME CRUSTED AHI TUNA

With ponzu sauce & Asian fruit compote. 11

BRIE EN CROUTE

With raspberry sauce, fresh berries & toast points. 11

SPINACH & CHEESE RAVIOLI

Spinach pasta pillows filled with cheese & tossed with sauteed duck confit, fresh herbs & brown butter sauce. 11

SEARED SEA SCALLOPS

Three, jumbo sea scallops, artichoke hearts in a white wine-Parmesan sauce. MARKET

HAM & CHEESE GOURMET TOTS

With buttermilk Parmesan Ranch. 6

ARTICHOKE DIP

Served with artisan flatbread. 6

SOUP ≡

ROASTED CORN & GREEN CHILE

Bowl 7 • Cup 5

TRADITIONAL CLAM CHOWDER

New England style. Bowl 7 • Cup 5

TOMATO CRAB BISQUE

Bowl 7 • Cup 5

GAZPACHO

Bowl 7 • Cup 5

Add avocado 2 • Shrimp 4 • Both 5

SALAD ≡

FIRE & ICE

An iceberg lettuce wedge with fire-roasted pepper vinaigrette, bleu cheese, tomato, spiced pecans & rye croutons. 8

SPINACH

Honey-cider pecan vinaigrette, toasted pecans, Gorgonzola & Granny Smith. 6

GREEK SALAD

Cucumber, tomato, red onion, pepperoncini, kalamata olives, feta, capers, spring greens & red wine vinaigrette. 8

CHOPPED SALAD

Iceberg lettuce, Parmesan buttermilk ranch dressing, tomato & bacon. 7

COBB SALAD

Mixed greens, tomato, crispy bacon, onion, bleu cheese, cider Dijon vinaigrette & smoked turkey OR grilled chicken. 10

LUNA TOMATO & MOZZARELLA

Fresh mozzarella, vine-ripened tomatoes, balsamic vinaigrette. 8

SMOKED SALMON SALAD

Bacon, cucumber, tomato, cider Dijon vinaigrette, spinach & smoked salmon. 12

BLACKENED SHRIMP SALAD

Shrimp, mixed greens, caramelized onions, candied walnuts & bleu cheese with balsamic vinaigrette. 16

DEEP FORK HOUSE SALAD

Fresh cucumber, grape tomato & carrot on fresh greens. 5

PECAN CHICKEN SALAD

Field greens, pecan-encrusted chicken breast, honey lavender vinaigrette & julienne vegetables. 11

CHILI LACQUERED CHICKEN

Sweet, spicy, grilled chicken breast, Jack cheese, pico de gallo & tequila-lime vinaigrette. 12

DEEP FORK WEDGE

Iceberg lettuce, bacon, blue cheese dressing, onion, tomato & bleu cheese crumbles. 7

CAESAR

Classic with croutons. 6

ROASTED BEET SALAD

Chopped beets, balsamic reduction, lemon zest & queso fresco. 8

STEVEN'S SALAD

Grilled chicken, spinach, shoestring potatoes, tomatoes, button mushrooms, blue cheese crumbles with balsamic vinaigrette. 8

TUNA NIÇOISE SALAD

Pan-seared Ahi tuna, romaine lettuce, roma tomatoes, green beans, new potatoes, hard-boiled egg, Provençal vinaigrette. 14

SANDWICHES ≡

DEEP FORK BURGER

Nearly a 1/2-pound of premium Angus beef with your choice of toppings. 7
Toppings .75 each: Cheddar • Sautéed Onion • Mushrooms
Bleu Cheese • Bacon • Jalapeno Aioli

SHAVED PRIME RIB SANDWICH

Melted Swiss & horseradish cream sauce on a French baguette with au jus. 10

GRILLED CHICKEN SANDWICH

A tender, grilled breast of chicken, spicy pepper relish, bacon, provolone & basil mayo. 9

ITALIAN SANDWICH

Cured Italian meats, provolone, sweet cherry pepper relish, roma tomatoes, romaine lettuce & house-made mayo served on a pretzel bun. 9

TENDERLOIN STEAK SANDWICH

Grilled beef filet, cherry BBQ sauce, spinach & ripe tomato on a gourmet artisan roll. 12

THE CLUB

Ham, turkey, Swiss, bacon, lettuce & tomato on rustic wheat bread. 8

BLEU RYE

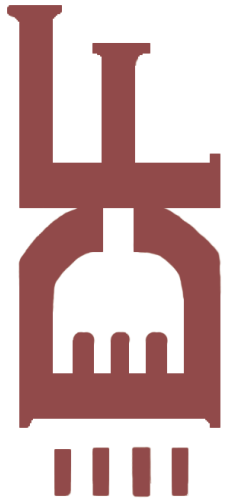
Grilled chicken breast, caramelized onion, bleu cheese & fresh spinach on toasted rye. 8

PECAN CHICKEN SANDWICH

Pecan encrusted chicken breast with chipotle aioli on a gourmet artisan roll. 9

REUBEN

Shaved corned beef with thousand island dressing, sauerkraut, Dijon mustard & Swiss cheese on toasted rye. 8



DEEP FORK

BRICK OVEN STYLE PIZZA

MARGHERITA

Roma tomato, basil & roasted garlic. 13

LOMBARDI

Italian sausage, pepperoni, jalapeno, red onion, tomato & mozzarella with red sauce. 13

QUATTRO FORMAGGIO

Fontina, mozzarella, provolone & Parmesan, roasted garlic & fresh basil. 13

TUSCAN

Pepperoni, Genoa, mortadella, kalamata olives, pepperoncini & roasted garlic red sauce. 12

PEPPERONI

Traditional. 13

ALL-AMERICAN

Bacon, sausage, pepperoni, hamburger, mozzarella & red sauce. 13

BIANCO

Grilled chicken, mushroom, bacon, mozzarella, Parmesan & Alfredo. 13

BARBEQUE CHICKEN

Grilled chicken, red onion, barbeque sauce & cilantro. 13

FIELDS & CAULDRONS ≡

ROTISSERIE CHICKEN

Half roasted chicken, mashed Idaho potatoes & sauteed green beans. 15

CHICKEN PICCATA

Lemon, white wine & capers over angel hair pasta. 14

PEPPER STEAK

A coffee & black pepper crusted, 8 oz, center-cut sirloin steak, mashed Idaho potatoes & grilled asparagus. 16

FILET MIGNON

Seven ounces of filet mignon basted with red wine sauce during grilling & served with mashed Idaho potatoes. 24 Add bleu cheese 2

THE "PTL"

Pan-seared pork tenderloin with a black cherry marchands de vin sauce, mashed Idaho potatoes & sauteed green beans. 24

CHICKEN PARMESAN

A tender, breaded breast of chicken layered with a Parmesan & roasted red pepper cream sauce & served with a cilantro Alfredo fettuccine. 16

BRAISED BEEF SHORT RIBS

Fork-tender short ribs with a sweet chipotle-molasses glaze, Idaho mashed potatoes & chili dusted onion rings. 24

BEEF STROGANOFF

Pan-seared medallions of beef tenderloin over fettuccine tossed in burgundy mushroom sauce topped with thyme creme fraiche & served with grilled asparagus. 27

RIVERS, LAKES & OCEANS ≡

CEDAR PLANK SALMON

Our house specialty. Covered with a sweet mustard glaze & served with Parmesan risotto & grilled asparagus. 19

GRILLED ALASKAN HALIBUT

Served with tomato, artichoke & basil risotto & grilled asparagus. 20

BLACKENED CATFISH

Jalapeno tartar sauce, mashed Idaho potatoes & grilled seasonal vegetables. 16

WALNUT CRUSTED TILAPIA

Farm-raised tilapia, mango coulis, mashed Idaho potatoes, sauteed spinach & grape tomatoes. 15

NEW ZEALAND ORANGE ROUGHY

Lightly seasoned, pan-seared & served with artichoke & basil risotto, lemon butter sauce & sauteed green beans. 15

PAN-SEARED RAINBOW TROUT

An 8 oz fillet with Parmesan risotto & Brussel sprouts. 18

PASTA ≡

CLASSIC FETTUCCINE ALFREDO

Al dente pasta in a rich, creamy, white sauce. 12

Grilled chicken breast 4 • Grilled shrimp 8 • Lobster 12 • Grilled seasonal vegetables 4

MAC & CHEESE

Truffled Asiago cream, leeks & smoked tomatoes with a bread crumb topping. 12

Pulled rotisserie chicken 4 • Sauteed jumbo shrimp 6 • Lobster 12

JUMBO SHRIMP & VOKDA PENNE

Smoked tomato, crushed red pepper, applewood smoked bacon, fresh basil & vodka butter sauce served over penne. 24

STEAK FETTUCCINE

Tender sliced beef, mushrooms, brandy, tomato, basil & spinach over a bed of fettuccine. 16

ANGRY PEPPERS

Roasted poblano & red bell pepper stuffed with mascarpone & ricotta cheeses & tossed in an arrabiata sauce with fresh spinach. Served over fettuccine. 17

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
An 18% gratuity will be added to parties of six or more • \$5 split plate charge*