

# North Fork Grill

*Dinner served at 5pm*

## — ■■ APPETIZERS ■■ —

### **Mushrooms 8**

*Button caps braised in madeira*

### **Prawns 10**

*garlic oil, clarified butter, chili flakes*

### **Caprese 9**

*Tomato, fresh mozzarella, olive oil,  
balsamic*

**Cup or Bowl of housemade soup  
of the day 5/7**

## — ■■ SALADS ■■ —

Ranch, bleu cheese, or scratch vinaigrette

Add grilled chicken 6

Brisket, prawns or salmon 8

### **House Salad 8**

*Mixed greens, cucumber, tomato, croutons*

### **Caesar 8**

*Romaine, shaved parmesan, croutons*

### **Beet & Chevre 12**

*Roasted fresh beets, rosemary, spinach*

### **Cobb Salad 16**

*Romaine, bacon, bleu cheese, tomato,  
avocado, grilled chicken, hard boiled egg*  
– Sub buffalo chicken strips -2 –

## — ■■ ENTRÉES ■■ —

### **Seared Chicken Breast 18**

*Brined with lemon sage, root vegetables,  
baked yam, white wine pan sauce*

### **Salmon Fillet 22**

*Pan seared, served with champ mash,  
haricots verts, beurre blanc*

### **Spagetti alla Marinara 14**

*Classic red sauce with parmesan,  
kalamata olive, crostini*  
– Add stuffed meatballs 6 –

### **NY Strip 26**

*Pomme frites, grilled tomato, horseradish  
cream, demi-glace*

### **Smoked BBQ Brisket 28**

*BBQ sauce, caramelized onions, classic  
mac & cheese and cornbread*

### **Smoked & Slow Roasted Baby Back Pork Ribs 28**

*Ribs glazed in sweet BBQ sauce, classic  
mac & cheese and cornbread*

## — ■■ DESSERT ■■ —

### **Baked Cheesecake 8**

*Fruit Compote*

### **Crème Brulee 8**

*Berries*

### **Lava Cake 8**

*Espresso sauce, crème Chantilly*

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness