

# Foraker Restaurant

## Starters

- Pepper Crusted Yellow Fin Tuna.....13  
Slices of pepper crusted yellow fin tuna, drizzled with a soy sauce blend and Japanese spicy Aioli. Served with seaweed salad.
- Scallop and Smoked Salmon Cakes.....12  
Pan fried mixture of scallops and smoked salmon, spiced with fresh herbs. Served with Creole Remoulade and apple slaw.
- Crispy Calamari .....11  
Deep fried cornmeal crusted calamari served with Romesco sauce and apple slaw.
- Wild Mushroom Bread Pudding with Crispy Prosciutto .....11  
Baked mixture of wild mushrooms, sourdough bread, fresh herbs and melted mozzarella cheese. On a bed of roasted Pimiento Tarragon Coulis.
- Grilled Prawn Ceviche..... 12  
Grilled and diced jumbo prawns marinated with lime juice, red onions, tomatoes, avocados, green onions, cilantro and jalapenos. Served in a crispy flour tortilla cup.

## Soups & Salads

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| Boston Clam Chowder.....Cup 5  | Bowl 7 |
| Chopped sea clams with diced bacon, celery, onion, potato and fresh thyme. Blended with Sherry wine and cream. |        |
| Soup Du Jour.....Cup 4   | Bowl 6 |
- Marinated Mozzarella and Candied Walnut Salad.....10  
Mozzarella cheese marinated with olive oil, garlic and crushed red pepper flakes. Served on a bed of sliced tomato, celery and topped with candied walnuts.
- Lodge Caesar Salad.....10  
Romaine hearts tossed in our house Caesar dressing topped with croutons and parmesan cheese. Add salmon, chicken, flat iron steak.
- Mediterranean Spinach Salad.....12  
Young spinach tossed with herb Balsamic vinaigrette, Kalamata olives, diced tomatoes, smoked bacon, sweet red pepper and a soft poached egg. Topped with feta cheese and shaved red onions.
- Roasted Asparagus with Pancetta.....12  
Roasted, chilled asparagus drizzled with cranberry-citrus vinaigrette, capers, sun dried tomatoes, green olives and a soft poached egg. Topped with feta cheese and crispy Pancetta.

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## Entrées

Portabella Mushroom Ravioli.....	19
Ravioli stuffed with Portabella mushrooms and mozzarella cheese. Simmered in a vegetable broth, tomato concasse, bell pepper, sweet red onion and asparagus. Topped with shredded parmesan cheese.	
Roasted Center Cut French Pork Chop.....	24
Pan roasted 10 oz French pork chop on a bed of roasted Pimiento Tarragon Coulis. Served with sweet potato hash and braised apple red cabbage.	
Chicken Confit Au Vin.....	22
French classic chicken breast and thigh meat braised in duck fat. Simmered in red wine, pearl onions, mushrooms, fresh herbs and smoked bacon. Served with a soft herb polenta.	
Lavender Pomegranate Glazed Duck Breast.....	25
Muscovy duck breast pan roasted and glazed with a lavender pomegranate reduction. Served with sweet potato hash and seasonal vegetables.	
Fillet of Salmon Meuniere.....	25
Fillet of Sockeye salmon with browned butter, white wine, lemon juice and fresh tarragon sauce. Served with pesto Risotto and seasonal vegetables.	
Jumbo Sea Scallops.....	29
Pan seared jumbo sea scallops and topped with a roasted Pimiento Tarragon Coulis. Served with a soft herb polenta and wilted greens.	
Seared Alaskan Halibut Rustica.....	28
Alaskan Halibut atop of pesto Risotto, wild mushrooms, sun dried tomatoes, capers, Spanish green olives and accented with white Balsamic vinaigrette.	
Spicy Cajun Seafood Gnocchi with Andouille Sausage.....	26
Medley of prawns, scallops, halibut and Ricotta dumplings simmered in a light, creamy Cajun sauce. Topped with sweet onions, bell peppers, mushrooms and shredded parmesan cheese.	
Prosciutto Wrapped Filet of Beef.....	32
Pan roasted 8 oz filet of beef served with a Rosemary Port wine reduction and roasted garlic. Atop of blue cheese potato cake and wilted greens.	
Alaskan King Crab Legs.....	Market Price
One pound of Alaskan king crab legs. Served with pasta, seasonal vegetables and Drawn butter.	