FORAKER

SOUPS AND SALADS

SEAFOOD CHOWDER 6/8
Clams, Halibut, Salmon, Bacon, Potatoes, Celery, Leeks, White Wine, Heavy Cream, Lemon Juice

FRENCH ONION SOUP 9
Caramelized Onions, Sourdough, Fresh Thyme, Swiss, Parmigiano Reggiano, Gouda, Brandy

ORGANIC MIXED GREENS 9
Cherry Tomatoes, Red Onion, Shaved Carrots, Sunflower Seeds, Cranberries, White Balsamic Vinaigrette

CAESAR SALAD 10
Hearts of Romaine, House Caesar Dressing, Parmigiano Reggiano, Garlic Focaccia Croutons

THE LODGE WEDGE SALAD 9
Crumbled Bacon, Scallions, Cherry Tomato, Red Onion, Toasted Almonds, Monterey Jack, House Thousand Island

DUCK AND BABY ARUGULA SALAD 14
Duck Confit, Grilled Corn, Radishes, Bell Peppers, Scallion, Queso Fresco, Cherry Tomatoes, Blue Corn Tortilla, Honey Lime Vinaigrette

APPETIZERS

PORK RILLETTES 14
Rosemary, Coriander, Bacon-Onion Chutney, Garam Masala Mustard, Crostini, House Pickles

SMOKED GOUDA STUFFED ARANCINI 12
Arborio Rice, Shaved Parmigiano Reggiano, White Truffle Oil, Arugula, Sofrito, Garlic Chips

CHARCUTERIE BOARD 16
Prosciutto, Sopressata, Birchworks Orange Birch Mustard, Grissini, Crostini, Parmigiano Reggiano, House Pickles, Black Garlic Aioli, Radish

SMOKED SALMON SPREAD 14
Cream Cheese, Crema, Dill, Chives, Lemon Zest, Pickled Red Onion, Capers, Cucumber, Naan Chips

THE ALASKAN SCOTCH EGG 15
Garlic Sausage, Boiled Egg, Birchworks Orange Birch Mustard, Crispy Beets, Fried Kale, Radish Sprouts

The consumption of raw or uncooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.
A 20 % gratuity will be added to all parties of six (6) or more.

FORAKER

ENTREES

PAN SEARED ALASKAN HALIBUT 36
Sautéed Leeks, Bell Peppers, Asparagus, Griddled Polenta, Prosciutto, Kale Pistachio Pesto, Lemon Brown Butter

1 lb. BARIDI SNOW CRAB LEGS 44
Sautéed Fingerling Potatoes, Bacon and Prosciutto Creamed Corn, Clarified Brown Butter, Lemon

CRISPY DUCK CONFIT 31
Cranberry Cous Cous Salad, Cashews, Grilled Asparagus, Crispy Beets, Curried Golden Raisin and Apple Gastrique

PASTA BOLOGNESE 25
Ground Ribeye, Fennel Sausage, Mushrooms, Spinach, Basil Marinara, Parmesan Béchamel, Truffle Oil, Ricotta, Italian Parsley

PAPPARDELLE PASTA 23
Sautéed Vegetables, Spinach, Cherry Tomatoes, White Wine, Parmesan Cream Sauce, Parmigiano Reggiano, Toasted Pine Nuts

10oz. RIBEYE STEAK 34
Fingerling Potatoes, Sautéed Onions, Mushrooms, Wilted Spinach, Veal Demi-Glace, Red Wine Duxelles Butter, "Frites"

SEARED ALASKAN SALMON 32
Crème Fraiche Potato Puree, Grilled Corn, Caramelized Fennel, Edamame, Cherry Tomatoes, Scallions, Sherry Tomato Beurre Blanc

SWEET PEA RISOTTO 22
Edamame, Shaved Vegetables, Arugula, White Wine, Shaved Parmesan, Roasted Garlic, White Truffle Oil

Add: Crab 10 Prosciutto $4

GRILLED CHICKEN BREAST 24
Crème Fraiche Potato Puree, Sweet Corn, Baby Carrots, Bell Peppers, Kale, Lemon Thyme Chicken Jus

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