



the grill.

## STARTERS

### Southwestern Rolls

Grilled chicken, avocado, black beans, red pepper, jalapeño, red onion, cilantro, corn kernels, Jack and Cheddar cheeses rolled in a flour tortilla, deep fried, with southwestern dip. **8.49**

### Maryland Crab Cake

Traditional Maryland style crab cake with 100% jumbo lump crab meat, served in a bed of chipotle aioli. **8.99**

### Asiago Artichoke Dip

A hearty bowl of our special blend of Asiago cheese, artichoke hearts, spinach, mushrooms, and red chile flakes, served with tortilla chips. **9.49**

### Fried Calamari

Tender Calamari battered and fried to a golden brown, served with both baked lemon and Chipotle aioli sauces. **9.99**

### Artisan Cheese Plate

A collection of local and imported cheeses served with water crackers, fresh fruit and pecans. Please ask your server for this week's selections. **10.99**

## DINNER SALAD

**Small House or Small Caesar Salad 3.49**

## HOMEMADE SOUP

### Soups of the Day

Ask your server for today's selections.

### Cup

Homemade soups . . . fresh daily. **3.49**

### Bowl

Served with garlic cheese bread. **5.99**

### Soup and Salad

A bowl of hearty soup, garlic bread, and a House or small Caesar salad. **8.49**

*In the spirit of the classic grills of the early 1900's, we make from scratch our soups, dressings, sauces and marinades daily to ensure fresh and flavorful dishes.*

## BENT FORK GIFT CARDS

. . . give the gift of good taste.

## SPECIAL OCCASIONS OR PRIVATE EVENTS

. . . ask for details on reserving our private dining room, creating a special menu, or just making sure your next celebration is a success.

**Reservations accepted** - We accept Visa, MasterCard, Discover and American Express - 20% gratuity on parties of eight or more - Cell phones on vibrate would be appreciated - Please make us aware of any food allergies - We appreciate your co-operation and sincerely thank you for your business.

**(please, no personal checks)**

## FROM THE GARDEN

### Spicy Pecan and Gorgonzola

Fresh leaves of spinach tossed with a Balsamic Vinaigrette and topped with spicy pecans, diced pears, mandarin oranges and Gorgonzola cheese. **10.49**

*Add Grilled Breast of Chicken \$3 or Salmon. \$5*

### Roasted BBQ Chicken

Chopped lettuce, black beans, sweet corn, red onion, diced tomatoes, jicama, cilantro, crispy tortilla strips, Monterey Jack and cheddar cheeses tossed together with Ranch dressing, topped with roasted BBQ chicken. **10.49**

### Strawberry, Brie & Chicken

Slices of grilled chicken, Brie cheese, fresh strawberries, and pecans on a bed of baby spring greens tossed with Balsamic Vinaigrette. **11.99**

### Tossed Cobb

Grilled chicken, avocado, hard-boiled egg, diced tomatoes, crumbled Bleu cheese, applewood smoked bacon, tossed in chopped lettuce with Bleu cheese dressing. **10.49**

### Classic Caesar

A traditional favorite of crisp romaine, Parmesan, anchovies and sourdough croutons. **8.49**

*Add Grilled Breast of Chicken \$3 or Salmon. \$5*

## BETWEEN THE BREAD

SERVED WITH FRIES OR HOUSE SLAW

### Roasted Chicken Salad

Slow roasted chicken mixed with pecans, dried tart cherries, tarragon, celery and Bermuda onions on toasted Aspen 7 grain bread with baby spring greens and globe tomatoes. **8.99**

### New Mexico Ribeye

Thinly sliced ribeye sautéed with roasted Poblano chile pepper, diced tomato and creamy horseradish sauce, topped with melted Provolone cheese and served on grilled sourdough bread. **9.49**

### Salmon BLT

Charbroiled fresh salmon fillet, marinated in brown sugar, white wine and soy sauce, topped with applewood smoked bacon, tomato, fresh greens and baked lemon aioli. Served on a toasted bun. **9.99**

### French Dip

Tender beef, caramelized onions, and melted Jack cheese served on a baguette au jus and a side of creamy horseradish. **9.49**

### California Club

Freshly grilled sliced chicken breast, bacon, avocado, globe tomatoes, lettuce and lemon aioli on Aspen 7 grain bread. **9.49**

### Grilled Reuben

Thinly sliced corned beef, sauerkraut, Jack cheese and Thousand-Island dressing grilled on marbled rye. **9.49**

### Monterey Chicken

Breast of chicken in a Pollo Asada marinade, charbroiled and topped with applewood smoked bacon, tomato, Anaheim pepper and Jack cheese. Served on a toasted Rosemary rustic roll with a side of baked lemon aioli. **9.49**

### BBQ Pulled Pork Sandwich

Tender pulled pork in our homemade BBQ sauce, served on a Kaiser roll **8.99**

## GOURMET BURGERS

OUR AWARD-WINNING 8 OZ. FRESH-GROUND CHUCK BURGERS ARE SERVED ON A FRESHLY BAKED KAISER ROLL, WITH LETTUCE, TOMATO, RED ONION, KOSHER DILL PICKLE, SIDE OF CHIPOTLE AIOLI AND A CHOICE OF FRIES OR HOUSE SLAW

### Classic Cheese

Topped with Cheddar cheese. **8.99**

### Black & Bleu

Covered with cracked peppercorns, sautéed in a burgundy sauce with minced red onion, then topped with crumbled Bleu cheese. **9.49**

### Smoked Bacon

Applewood smoked bacon and Cheddar cheese. **9.49**

### Mushroom

Mushrooms sautéed in garlic butter and topped with Jack cheese. **9.49**

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## BIG BOWL PASTAS

SERVED WITH GARLIC TOAST

### Spicy Penne

Spicy Italian sausage, sautéed mushrooms, sun dried tomatoes and penne pasta mixed in a Creamy Parmesan Garlic Chipotle Sauce. **12.49**

### Chicken Pesto

Diced charbroiled chicken in a pesto sauce, set on a bed of penne pasta with roasted almonds, corn, and sun dried tomatoes. **12.99**

### Roasted Garlic & Asiago Ravioli

Ravioli stuffed with roasted garlic and Asiago cheese, tossed in a Roasted Red Pepper Cream Sauce and topped with roasted Portabellas, Laura Chenel Chevré and pesto drizzle. **14.99**

### Green Chile Mac & Cheese

Jalapeño Elk Sausage mixed in elbow macaroni with roasted Poblano chile peppers, red bell peppers, red onion, corn, garlic and Monterey Jack Pepper cheese. **12.99**

### Chicken Scaloppini

Breast of chicken seasoned and sautéed in lemon butter with capers, mushrooms and artichoke hearts, served on a bed of Capellini. **12.99**

## FROM THE WATER

### Seared Ahi

Black pepper crusted seared Ahi tuna steak, topped with sesame seeds in a bed of soy mustard and sweet soy sauce. Served with seasonal vegetables and Jasmine rice. **17.99**

### Rocky Mountain Salmon

Half-pound fresh salmon fillet, marinated in brown sugar, white wine and soy sauce, then slowly charbroiled and served with seasonal vegetables and Jasmine rice. **15.99**

### Lobster Shells & Cheese

Maine Lobster tossed with Orecchiette shell pasta and Mascarpone cheese in a spicy Lobster Bisque. **17.99**

### Tilapia

Fresh tilapia fillet seasoned and topped with a lemon butter sauce and capers. Served with vegetables panache and our rice pasta blend. **14.99**

### Shrimp Gamberetti

Shrimp sautéed in lemon butter, with garlic, mushrooms, toasted pine nuts and fresh spinach on top of Capellini pasta. Served with Garlic cheese bread. **14.99**

### Fresh Salmon Fish & Chips

Fresh Salmon, beer-battered and deep fried to a golden brown. Served with coleslaw, fries and a side of baked lemon aioli. **13.99**

## FROM THE LAND

### BBQ Baby Back Ribs

Our famous fall-off-the-bone baby back pork ribs, slow-roasted then grilled and basted with our homemade BBQ sauce. Served with coleslaw and fries. **Half 15.99 Full 21.99**

### Lemon Pepper Chicken

Slowly charbroiled tender breasts of chicken, marinated in olive oil and white wine with lemon pepper, served with vegetables panache and our rice pasta blend. **13.99**

### Buffalo Pot Roast

Fork tender braised All Natural Buffalo chuck, slow-roasted and set on Yukon Gold smashed potatoes then topped with Buffalo gravy. Served with Butternut squash. **16.99**

### Oven Roasted Meatloaf

Our take on an old favorite, oven baked and topped with our homemade BBQ sauce. Served with Yukon Gold smashed potatoes and a side of seasonal vegetables. **12.49**

### Jamaican Jerk Pork Chops

Two hearty French Cut bone-in pork chops hand rubbed with jerk spice and topped with Mango Chutney. Served with Yukon Gold smashed potatoes and seasonal vegetables. **17.99**

### Rosemary Chipotle Lamb Shank

Oven roasted until tender and topped with Rosemary Chipotle Demi-glace. Served on Yukon Gold smashed potatoes with Butternut squash. **14.95**

### Filet Oscar

Grilled 8 oz filet with asparagus and Blue Crab served on smashed Yukon gold potatoes and topped with a sauce béarnaise. **25.99**

### New York Pepper Steak

12-ounce New York seasoned with cracked whole pepper, charbroiled then topped with grilled onions and applewood smoked bacon. Served with a side of creamed horseradish, seasonal vegetables and Yukon Gold smashed potatoes. **22.99**

## PREMIUM MARTINIS

### Classic

Grey Goose Vodka or Bombay Sapphire Gin, Dry Vermouth, olive.

### Classic Dirty

Grey Goose Vodka, or Bombay Sapphire Gin, Dry Vermouth, olive juice and more olive juice.

### Orange

Grey Goose L'Orange, Triple Sec, Sweet and Sour, Splash of 7up with an orange twist.

### The Marked Man

Maker's Mark Bourbon and Sweet Vermouth.

### Pomegranate

Ketel One Vodka, Pama Pomegranate Liqueur, splash of Triple Sec and a splash of Sweet and Sour.

### Raspberry Lemonade

Chambord Raspberry Liqueur, Ketel One Citroen, twist of lemon.

### Azure Margatini

Patron Gold Tequila, Grand Marnier, Blue Caracau, Sweet and Sour.

### The Ultimate Cosmo

Ketel One Citroen, Triple Sec, lime juice and cranberry juice.

### The Ultimate Lemon Drop

Ketel One Citroen, Triple Sec, Sweet and Sour, sugar, with a sugared rim.

## LIQUID DESSERT

### Chocolate Martini

Godiva Chocolate Liqueur, Stoli Vanil, Crème de Cacao, half and half.

### French Martini

Grey Goose Vodka, Chambord, Pineapple juice and a lemon twist.

### Key Lime Pie Martini

Ke Ke Beach Key Lime Liqueur, Grey Goose Vodka, twist of lime, with a graham cracker rim.

### Irish Coffee

Jameson Irish Whiskey, Crème de Menthe, sugar, whip cream.

### Hot Apple Pie

Tuaca, hot apple cider, whip cream and cinnamon.

### Keoke Coffee

Kahlua coffee liqueur, Crème de Cacao, brandy, coffee, whip cream.

## BEERS FROM NEAR AND FAR

### Draft

Fat Tire Amber Ale  
Sunshine Wheat  
Coors Light  
Pilsner Urquell  
New Belgium (Seasonal)

### Bottle

(Seasonal)  
Blue Moon / Michelob Ultra / Budweiser / Bud Light / Bud Light Lime / Stella Artois / Sam Adams Boston Lager / Corona Extra / Miller Genuine Draft / Heineken / 90 Schilling / Miller Lite / Guinness Pub Draught Can

# from the vine

## WHITES

	Full / Glass		Full / Glass
<b>SEGURA VIUDAS RESERVA HERADAD</b> , <i>Sparkling, Penedes, Spain</i> crisp apple and sweet citrus flavors	55	<b>CLINE</b> , <i>Viognier, CA</i> rich and distinctive aromas of peaches, apricots, orange blossoms, and honeysuckle	24 7
<b>SEGURA VIUDAS BRUT RESERVA</b> , <i>Sparkling, Penedes, Spain</i> this fine cuvee is crisp with interesting floral notes and creaminess	Split 7.5	<b>FOUR GRACES</b> , <i>Pinot Gris, Dundee Hills, OR</i> asian pear, lemon and honeysuckle, granny smith apples, key lime and red grapefruit. Sustainably farmed, Oregon-certified organic	34 9.5
<b>LA CREMA</b> , <i>Chardonnay, Sonoma Coast, CA</i> exotic floral and tropical fruit on the nose with butterscotch, lemon peel, and spice notes	45	<b>BELLA SERA</b> , <i>Pinot Grigio, Italy</i> aromas of apple and lemon with pear overtones	21 6
<b>KENDALL JACKSON</b> , <i>Chardonnay, Sonoma, CA</i> mango and pineapple dance with aromas of peach, apple and pear	32 9	<b>SULTRY</b> , <i>White Blend, CA</i> chardonnay, sauvignon blanc, muscat. A touch of sweetness, reminiscent of orange blossoms and white peach flowers.	24 7
<b>MONTGRAS RESERVE</b> , <i>Chardonnay, Chile</i> sweet aromas of pear and pineapple mingle with hints of vanilla	28 8	<b>ST. M.</b> , <i>Riesling, Germany</i> crafted in a medium-dry style with crisp acidity, and finishes with a nice touch of minerality and honeysuckle	28 7.5
<b>STERLING VINTNER'S COLLECTION</b> , <i>Chardonnay, CA</i> aromas of fresh pineapple, citrus and stone fruit, with subtle oak and shadows of caramel	26 7.5	<b>NEW GEWURZ</b> , <i>Gewurztraminer, Alexander Valley, CA</i> expressive nose of pineapple, lychee and pear with flavors of grapefruit and apple	24 6.5
<b>CALINA RESERVE</b> , <i>Chardonnay, Chile</i> aromas of fresh citrus, peaches, melons, tropical fruit, and hints of minerality	24 7	<b>BERINGER</b> , <i>Moscato, CA</i> peach and honeysuckle aromas with fresh, sweet flavors of juicy stone fruit, honeydew melon, fuji apple and ripe pears	22 6
<b>MATUA</b> , <i>Sauvignon Blanc, New Zealand</i> lively floral and blossom characters with an underlying green apple	26 7.5	<b>BERINGER</b> , <i>White Zinfandel, CA</i> fresh red berry, citrus and melon aromas and flavors round these out with subtle hints of nutmeg and clove	22 6
<b>MURPHY-GOODE</b> , <i>Fume Blanc, North Coast, CA</i> pronounced flavors and aromas of citrus and tropical fruit with a bright, yet rich mouth feel	24 7		

## REDS

	Full / Glass		Full / Glass
<b>JORDAN</b> , <i>Cabernet Sauvignon, Alexander Valley, CA</i> mouth-filling flavors of cassis, blackberry and vanilla with a complex toastiness	69	<b>FRANCISCAN</b> , <i>Merlot, Napa, CA</i> aromas of ripe cherries and dark plum are interwoven with anise and peppercorn	39
<b>CHATEAU ST. JEAN</b> , <i>Cabernet Sauvignon, CA</i> aromas of blackberry, black tea and hints of leather with a ripe fruit core of dark berry fruit	32 9	<b>STERLING VINTNER'S COLLECTION</b> , <i>Merlot, CA</i> red fruit and a hint of toasted oak. Black cherry and plum flavors with ripe tannins. Extensive barrel aging imparts a hearty dose of vanilla.	30 8.5
<b>CALINA RESERVE</b> , <i>Cabernet Sauvignon, Chile</i> dark and rich, laced with flavors ranging from plums, cassis and cherry to earth, cedar and anise	28 7.5	<b>RED ROCK</b> , <i>Merlot, CA</i> blackberry and raspberry fruit flavors complemented by soft, rounded tannins	24 7
<b>14 HANDS</b> , <i>Cabernet Sauvignon, Columbia Valley, WA</i> flavors of cherries and spice accentuated by fine, round tannins	26 7	<b>MURPHY-GOODE LIARS DICE</b> , <i>Zinfandel, Sonoma, CA</i> imparts rich, fruit flavors of black cherry and blackberry jam. Soft tannins perfectly balance the sweetness of the fruit	38
<b>ANTINORI SANTA CHRISTINA</b> , <i>Sangiovese, Italy</i> fresh red fruit flavors with pleasant floral hints	26 7	<b>RAVENSWOOD LODI</b> , <i>Zinfandel, CA</i> berries, zippy spice and a well-balanced finish	30 8.5
<b>CONDESA DE LEGANZA</b> , <i>Crianza, Spain</i> deep blackberry with a touch of sweetness, expressive ripe fruit with fine tannins and a soft dryness	24 7	<b>BENZINGER</b> , <i>Syrah, CA</i> earthy aromas of tobacco and herbs with fruit flavors of ripe plum and black raspberry finishing with hints of pepper and spice	34
<b>GUENOC</b> , <i>Victorian Claret, CA</i> fruity nose of black cherry, plum, and blueberry with a rich and soft finish hinting of vanilla and nutmeg	28 8	<b>ROSEMOUNT</b> , <i>Shiraz, Australia</i> ripe blackberry fruits with soft tannins and a spicy finish	26 7.5
<b>APOTHIC RED</b> , <i>Winemaker's Blend, CA</i> a blend of syrah, zinfandel, and merlot. Flavors of blackberry and dark cherry with hints of mocha, chocolate and brown spice	26 7.5	<b>EMERITUS</b> , <i>Pinot Noir, CA</i> rich berry flavors, crisp acidity, integrating with complex spices	59
<b>STERLING VINTNER'S COLLECTION</b> , <i>Meritage, CA</i> a blend of five varietals. Aromas of bright red cherries, plums and berry pie, with a kiss of sweet caramel and vanilla	26 7.5	<b>CARMEL ROAD</b> , <i>Pinot Noir, Monterey, CA</i> rich and complex, marked by black cherry and roses with warm spice and refreshing raspberry tones on the velvety finish	36 10
<b>ANDELUNA</b> , <i>Malbec, Argentina</i> intense aromas of cherry, black currant, cassis and vanilla with notes of cherry liqueur and dark chocolate	28 7.5	<b>MARK WEST PINOT NOIR</b> , <i>Pinot Noir, CA</i> cherry, plum and strawberries with hints of spice	28 7.5