

SHAREABLES

GF HOT ROCKS

Pre-sliced Filet Mignon or Sashimi grade Ahi Tuna for cooking at the table on our granite rocks.
Filet Mignon- served with Montreal steak seasoning and our signature Peppercorn Horseradish sauce on the side. \$15
Ahi Tuna- served with sesame seeds, Asian ginger sauce, & creamy wasabi on the side. \$13

BREADED AVOCADO FRIES

Ancho-chili breaded & deep fried avocado slices. Served with Cilantro-Lime Ranch. \$9

TWIST FRIES

Thick and hearty twisted fries served with our house made garlic aioli. \$6

HOUSE MUSHROOM CAPS

Mushroom caps, battered and deep fried, topped with crispy bacon and cheddar jack cheese.
Served with creamy horseradish sauce. \$9

CRAB CAKES

Four 1 oz. house made crab cakes served with our Lemon Caper Aioli. \$9

CRAB STUFFED MUSHROOMS

Mushroom caps, stuffed with crab and oven roasted. Served with our Lemon Caper Aioli. \$15

SALADS & SOUPS

Add to ANY salad: Chicken \$4 | Sesame Crusted Ahi Tuna** \$6 | Salmon \$6 | Crab Cakes \$6 | Sirloin** \$8

Dressings (All Gluten Free): French, Caesar, Ranch, Cilantro-Lime Ranch, Balsamic Glaze, Bleu Cheese, Italian, Honey Mustard, Balsamic Vinaigrette

GF CAESAR SALAD

Chopped romaine lettuce with shaved parmesan, chopped bacon, and topped with house made Caesar dressing.
Entree Salad \$8
Side Salad \$4

GF COBB SALAD

Chopped romaine lettuce topped with tomato, crumbled bleu cheese, crispy bacon, hard boiled egg & avocado with a dressing of your choice. \$8

GF HOUSE SALAD

Chopped romaine lettuce with tomato, crispy bacon, hard boiled egg, with your choice of cheese and dressing.
Entree Salad \$6
Side Salad \$4

SOUP DU JOUR

Ask your server for today's soup. \$5

OUR SAUCES

Garlic Aioli, Ketchup, Mustard, Mayo, A1 Steak Sauce, BBQ, Frank's Hot Sauce, Soy Sauce, Asian Ginger, Creamy Wasabi, Creamy Horseradish, Peppercorn Horseradish, Lemon Caper Aioli, Ranch, Cilantro-Lime Ranch

Our Asian Ginger sauce is not Gluten Free. All other sauces are Gluten Free.

REFRESHMENTS

FROM THE FOUNTAIN

Coke, Diet Coke, Doc Rock, Diet Dr. Pepper, Mountain Dew, Grimey Limey (Lemon-Lime), Lemonade, Georgie Forgie's Root Beer
\$2.50

Free Refills

FRESH BREWED

Coffee & Decaf Coffee, Iced Tea \$2.50
Free Refills

"ANVIL" PALMER

Iced Tea/ Sweet Tea & Lemonade \$2.50
Free Refills

FINLEY FIZZ

Lemonade, Sprite, & Grenadine \$3.00
Free Refills

GF - Gluten Free

All steaks within The Forge Steakhouse are Certified Angus Beef.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please keep that in mind when ordering.

**Rare - very red, cool center | Medium rare - red, warm center | Medium - pink center
Medium well - slightly pink | Well done - cooked through**



SANDWICHES

Served with one side of your choice.

Upgrade your side to Mac n' Cheese for \$2 or to Crab Cakes for \$3

Add: Bacon \$1 | Avocado \$1

THE BLACKSMITH'S BURGER**

1/2 lb custom blend burger of short rib, brisket, and chuck with your choice of cheese & toppings on a brioche bun. **\$13**

Try it out as a *Garlic Bacon Burger!* **\$15**

BLT

Bacon, lettuce, tomato, and garlic aioli on ciabatta **\$10**

SALMON BLT

Salmon fillet with lettuce, tomato, bacon, avocado, and garlic aioli on ciabatta. **\$14**

CHICKEN SANDWICH

Grilled or crispy chicken breast with your choice of cheese & toppings on a brioche bun. **\$11**

CHICKEN WRAP

Grilled or crispy chicken with lettuce, tomato, cheese, ranch or Caesar dressing wrapped in a tortilla. **\$10**

SIRLOIN STEAK SANDWICH

Sirloin Steak with a pepper & onion mix and provolone cheese on a hoagie roll. **\$15**

ENTREES

Served with your choice of two sides.

Upgrade your side to Mac n' Cheese for \$2 or to Crab Cakes for \$3.

Add a topping! Sautéed Mushrooms \$3 | Sautéed Onions \$3

Blue Cheese Crust \$4 | Parmesan Crust \$4 | Crab Cake \$6

GF SIRLOIN**

A 6 oz classic sirloin cut grilled to perfection. **\$19**

GF RIBEYE**

A crowd favorite. 12 oz of excellent marbling and flavor throughout. **\$30**

GF FILET MIGNON**

8 oz of our most tender cut. Available to be grilled in our kitchen or "On the Rock" for cooking at your table. **\$34**

GF MARINATED NEW YORK STRIP

14 oz of tender, house marinated New York Strip. **\$36**

GF "TOMAHAWK"***

28 oz of bone-in heaven. Our signature bone-in style ribeye is delicious, visually stunning, and selfie worthy. **\$64**

Tomahawk for 2 (Served with 4 sides) **\$72**

GF V VEGETABLE MEDLEY

Seasonal vegetables and our house famous brussel sprouts roasted and topped with delicious parmesan cheese. **\$15**

GF BONE-IN PORK CHOP

Seasoned and grilled, 14 oz savory bone-in pork chop. **\$26**

GF AHI TUNA STEAK**

Sashimi grade Ahi Tuna Sesame crusted & pan seared in our kitchen or "On the Rock" for cooking at your table. **\$22**

GF SALMON FILET**

A 8 oz boneless, skinless filet prepared with your choice of Asian ginger glaze or Dill butter. *Gluten free when served with Dill butter or plain.* **\$24**

GF CHICKEN

Two 6 oz skinless, boneless chicken breasts, seasoned, pan seared and then finished in the oven. Also available blackened. **\$17**

CRAB CAKES

A pair of 3 oz house made crab cakes served with our Lemon Caper Aioli. **\$20**

SIDES

SIDE CAESAR SALAD **\$4**

CRAB CAKES **\$6**

GF SIDE HOUSE SALAD **\$4**

MAC N' CHEESE **\$5**

BRUSSEL SPROUTS **\$5**

TWIST FRIES **\$4**

GF VEGETABLE MEDLEY **\$4**

GF SAUTÉED MUSHROOMS **\$4**

GF BROCCOLINI **\$5**
available after 4pm

GF GARLIC MASHED POTATOES

available after 4pm **\$4**

GF BAKED POTATO **\$4**
available after 4pm

Make it Loaded! **\$2**

GF BAKED SWEET POTATO **\$4**
available after 4pm

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