

THE FORGE

◆ STEAKHOUSE ◆

SHAREABLES

GF HOT ROCKS

Sliced Filet Mignon or Sashimi grade Ahi Tuna for cooking at your table on our granite rocks.

Filet Mignon- served with Montreal steak seasoning and your choice of steak sauce. \$16

Ahi Tuna- served with sesame seeds, Asian ginger sauce, & creamy wasabi on the side. \$14

CRAB STUFFED MUSHROOMS

Mushroom caps, stuffed with our crab cakes and oven roasted. Our crab cakes are made with premium Blue Crab. Served with our Lemon Caper Aioli. **\$19**

CRAB CAKES

Four 1 oz. house-made crab cakes served with our Lemon Caper Aioli.

Our crab cakes are made with premium Blue Crab. **\$13**

HOUSE MUSHROOM CAPS

Mushroom caps battered and deep fried, topped with crispy bacon and cheddar jack cheese.

Served with creamy horseradish sauce. **\$9**

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**

SALADS & SOUPS

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

Crab Cakes \$6 | Top Sirloin** \$8

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

GF CAESAR SALAD

Chopped Romaine lettuce with shaved Parmesan, chopped bacon, and tossed in a creamy Caesar dressing.

Entrée Salad \$8 Side Salad \$4

GF COBB SALAD

Chopped Romaine lettuce topped with tomato, crumbled blue cheese, crispy bacon, hard boiled egg & avocado with a dressing of your choice. **\$9**

GF HOUSE SALAD

Chopped Romaine lettuce with tomato, crispy bacon, hard boiled egg, with your choice of cheese and dressing.

Entree Salad \$8 Side Salad \$4

**ASK YOUR SERVER ABOUT
OUR SOUP DU JOUR \$5**

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 \$4

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. **\$14**

Try it as our Garlic Bacon Burger! \$16

SALMON BLT

Salmon fillet with lettuce, tomato, bacon, avocado, and garlic aioli on ciabatta. **\$15**

SIRLOIN STEAK SANDWICH

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

BLT

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

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**

ENTREES

Served with your choice of two sides.

Upgrade your side to Mac n' Cheese for \$2 or to Crab Cakes for \$4.

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

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

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**

CRAB CAKES

A pair of 3 oz. house-made crab cakes. Our crab cakes are made with premium Blue Crab and served with Lemon Caper Aioli.

\$27

GF PORK OSSO BUCCO

20 oz of deliciously moist and tender pork shank served with garlic mashed potatoes and choice of one additional side.

Limited availability. **\$30**

GF NEW YORK STRIP**

A well marbled, 14 oz. New York Strip. **\$36**

GF FILET MIGNON**

8 oz of our most tender cut. Available to be grilled in our kitchen or "On the Rock" for cooking table side. **\$36**

GF RIBEYE**

A crowd favorite. 12 oz of excellent marbling and flavor throughout. **\$32**

GF SIRLOIN**

A 6 oz, classic sirloin cut grilled to perfection. **\$21**

GF SALMON FILET**

A 8 oz, skinless, boneless filet finished with your choice of Asian ginger glaze or Dill butter. *Gluten free when served with Dill butter or plain.* **\$26**

GF AHI TUNA STEAK**

Sashimi grade Ahi Tuna pan seared in our kitchen or "On the Rock" for cooking table side.

\$24

GF CHICKEN

Two 6 oz. skinless, boneless chicken breasts, Rosemary seasoned, pan seared and then finished in the oven. Also available blackened or plain.

\$18

GF V VEGETABLE MEDLEY

Seasonal vegetables and our house famous brussel sprouts roasted and topped with delicious parmesan cheese.

\$16

V - Vegetarian 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**

ALA CARTE SIDES

CRAB CAKES \$6

BAKED POTATO

Available after 4pm **\$4**
Make it Loaded! **\$2**

BAKED SWEET POTATO

Available after 4pm **\$4**

**GARLIC MASHED
POTATOES**

Available after 4pm **\$4**

BRUSSEL SPROUTS \$5

BROCCOLINI

Available after 4pm **\$5**

GF **VEGETABLE MEDLEY**
\$4

GF **SAUTÉED
MUSHROOMS \$4**

SIDE CAESAR SALAD \$4

GF **SIDE HOUSE SALAD \$4**

MAC N' CHEESE \$5

TWIST FRIES \$4

OUR SAUCES

Ranch, Lime Ranch, 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. 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/ Sweet 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

THE MORTON BLACKSMITH SHOP

The Forge Steakhouse and CyberFire Lounge are located in the former Morton Blacksmith Shop building. This building operated as a blacksmith shop as far back as 1910. The fireplace in the dining room was formerly used as a forge in the blacksmith work that was performed here. Pieces of the "Shop's" history can be found around the dining room and near our host stand.

ABOUT THE OWNERS

The Forge Steakhouse and CyberFire Lounge are family owned and operated by John and Amber Thomas. The Thomas's have lived in Morton for over 10 years. John and Amber are excited to add their business to downtown Morton, to add to the history of the Morton Blacksmith Shop, to be providing jobs in their community, and to be serving Morton and the surrounding area.

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**