



Appetizers

- FRESH GUACAMOLE Crisp Corn Tortilla Chips 12
QUESO CON PUERCO Crisp Corn Tortilla Chips 10
SHAVED BEEF TENDERLOIN CARPACCIO* Arugula, Horseradish, Red Onion, Capers, Parmesan, Truffle Oil 16
KETTLE OF GREEN CHILE PORK Hot, Buttered Flour Tortillas 12
MUSSELS & CHORIZO* Bowl of Mussels Cooked with Homemade Chorizo, White Wine, Garlic, and Toast Points 18

Soups & salads

- ICEBERG BLT Bleu Cheese, Applewood Bacon, Red Onion, Cherry Tomatoes, Ranch Dressing and Chives 10
CAESAR SALAD* Parmesan Cheese, Croutons, and Traditional Dressing 10
SPINACH CHICKEN WALDORF SALAD Spit-Roasted Chicken, Chopped Spinach, Apples, Avocado, Grapes, Eggs, White Cheddar Cheese, Dates, Candied Walnuts, and Tossed in a Sweet Onion Dressing 16
BEEF TENDERLOIN SALAD* Lightly Marinated Beef Tenderloin, Mixed Greens, Tomatoes, Apples, Candied Walnuts, Bleu Cheese, and Tossed in a White Balsamic Vinaigrette 18
TORTILLA SOUP Rich Tortilla Broth, Rotisserie Chicken, Avocado, and Tortilla Strips 11
FRENCH ONION SOUP Sourdough Croutons Topped with Gruyere Cheese and Chives 11

Burgers & Sandwiches

- THE ROARING FORK "BIG ASS" BURGER* 18, "HALF ASS" BURGER* 15
Poblano Pepper, Cheddar, Cherrywood Smoked Bacon, Lettuce, Tomato, Onions, Pickles, Chipotle Mayo, and French Fries
SPIT-ROASTED CHICKEN BREAST SANDWICH Sliced Tomato, Guacamole, Spicy Slaw, and French Fries 16
BEEF TENDERLOIN SLIDERS* Horseradish Cream, Onion Jus, Caramelized Onions, and French Fries 22
FISH SANDWICH Tartar Sauce, Pickles, Iceberg Lettuce, and French Fries 16

Specialties of the house

- GREEN CHILE PORK ENCHILADAS Chopped Salad Tossed in a White Balsamic Vinaigrette 14
SPIT-ROASTED HALF CHICKEN Green Beans, Elgin Sausage Corn Bread Stuffing, and Roasted Garlic Jus 24
RAINBOW TROUT Sauteed Green Beans, Brown Butter, Fried Capers, Toasted Almonds, Lemon 26
BLACKENED REDFISH Whole Grain Pilaf, Smoked Tomato and Chipotle Tabasco Lemon Butter, lemon 36
CEDAR-PLANKED SALMON Wood Oven Roasted with Apricot-Teriyaki Glaze, and a Chilled Green Bean Salad 28

Steaks

- ALL NATURAL BLACK ANGUS STEAKS
Hand Cut in-house - Caramelized Shallot Butter - Au Jus
8OZ Filet* 44
22OZ BONE-IN RIBEYE* 55
18OZ NEW YORK STRIP* 53
BONE-IN-FILET 3.75 PER OZ
50 DAY DRY AGED STEAKS* 4.50 PER OZ
Specially Aged by Fred Linz in Chicago, Hand Cut in House, Shallot Butter, Au Jus

Steak accompaniments

- BEARNAISE, AU POIVRE, BLUE CHEESE, OR MUSHROOMS & ONIONS 5

Sides

- TRUFFLE FRIES 11
SAUTÉED ASPARAGUS 12
MEXICAN STREET CORN 9
BACON & ONION BRUSSEL SPROUTS 11
STEAK MUSHROOMS 9
GREEN CHILE MAC & CHEESE 10
SAUTÉED SPINACH & ONION 9
CRUSHED YUKON MASHED POTATOES 9