

Salt Fork Dinner Menu

Starters

French Onion	\$3.95
Rich beef broth slow cooked with caramelized onions. Served with garlic croutons and melted Provolone cheese.	
Lobster Bisque	\$4.25 Cup
Chef Ken's very own, laced with lobster, fresh vegetables and Creole seasonings, most say it is the "Best they have ever had."	
	\$5.25 Bowl
Quesadilla	\$7.95
Cheddar jalapeno tortilla grilled with mozzarella and cheddar cheese.	
Chicken Wings	\$8.95
Crispy fried chicken wings tossed with our chefs fiery Thai peanut sauce or southwestern chipolte sauce.	
Sweet Potato Fries	\$5.95
Drizzle with warm maple syrup for a unique appetizer.	

Fresh Salads

Chicken Cutlet Salad	\$7.95
Fresh lettuce tossed with cucumber, tomato, red onion and house vinaigrette served with pan fried chicken cutlet.	
Heartland	\$8.95
Bacon bits, cheddar, mozzarella, hard boiled egg, tomato, cucumber, red onion and romaine lettuce tossed with buttermilk ranch dressing, topped with fried chicken tenderloins.	
Chef	\$7.95
Turkey, ham, Swiss, American, tomato, cucumbers, red onion and hard boiled egg with fresh romaine lettuce.	
Caesar with Grilled Chicken	\$8.95
Romaine lettuce tossed with Caesar dressing and homemade garlic croutons. Topped with grilled chicken breast and parmesan.	
House Salad Selections	\$2.95
Vinaigrette Tossed with Almonds Caesar Salad	

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Hot off the grill...

Peter Luger Style NY Strip Steak	\$39.95
<i>Served for Two Family Style</i>	
18-ounce center cut NY Strip steak served sliced for two with shoestring onions, demi glace and garlic butter.	
Grilled Pork Chop	\$16.95
Marinated and grilled to perfection with caramelized onions, shoestring onions and demi glace.	
Delmonico Ribeye	\$23.95
Twelve-ounce ribeye steak seasoned and grilled to perfection with caramelized onions and demi glace .	
Prime Rib au Jus	12 oz - \$22.95
Slow roasted prime rib served with demi glace, potato sticks and horseradish cream sauce.	
	8 oz - \$16.95

Seafood

Salmon Oscar	\$19.95
Broiled salmon crowned with crabmeat, asparagus and hollandaise sauce.	
Walleye Olivia	\$21.95
Great Lakes walleye filet sautéed with lemon and Chablis.	
Coconut Shrimp	\$17.95
Crispy fried with cocktail sauce and sweet chile pepper sauce.	

Note from the Chefs'...

The following menu is an expression of the freshest available seasonal ingredients, your comments and our culinary talents. The use of the freshest ingredients, and creative presentations will always be our approach to cooking.

Our ultimate goal is to consistently provide you with a first class dining experience in food and service. Thank you for your continual support, and we look forward to serving you often.

Ken Diederich, Executive Chef
Aaron Murphy, Executive Sous Chef

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Sandwiches

Served with your choice of chips, French fries, or coleslaw.

Salt Fork Burger \$8.95
Eight-ounce certified angus beef hamburger grilled with Chefs' seasoning. Served on a Kaiser roll with your choice of cheese.

Chicken Club \$7.95
Grilled chicken breast topped with bacon, Swiss cheese, lettuce and tomato served on a Kaiser roll.

Deli Club Wrap \$7.95
Roasted turkey, black forest style ham and crisp bacon with American, Swiss, lettuce, tomato, red onion and mayonnaise.

Desserts

Bananas Foster \$2.95
Bananas flamed with butter and brown sugar served over vanilla bean ice cream.

Salt Fork Pretzel *Served for Two* \$5.95
Whipped cream cheese stuffed pretzel topped with vanilla bean ice cream, chocolate, caramel, candied pecans, cinnamon, and powdered sugar.

Maple Crust Apple Pie \$3.95
Fresh baked apple pie with a maple crust served a la mode.

Buckeye Pie \$4.25
Creamy and delicious...Oreo cookie crust, peanut butter mousse center, topped with chocolate ganache.

New York Cheesecake \$4.95
Just as big as the "Big Apple", served plain or topped with chocolate, raspberry melba, or caramel sauce.

Chocolate Cake \$4.95
For the chocolate lover...layers of decadent chocolate cake with whipped cream and shaved chocolate.

On the Side...

French Fries	\$1.95	Coleslaw	\$1.95
Fresh Sliced Fruit	\$3.95	Potato Salad	\$1.95
Sweet Potato Fries	\$2.95	Homemade Chips	\$1.95

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