

THE Forklift

SOUPS & SALADS

Soup of the Day Cup \$4.95 Bowl \$8.25

House Salad \$4.95

Spring mixed greens, tomatoes, onions, cucumbers and a red wine vinaigrette.

Caesar Salad \$9.25

Hearts of romaine, kalamata olives, Roma tomatoes, shaved Asiago cheese, herbed croutons and creamy Caesar dressing.

Add seared or Buffalo chicken* \$3.50

Soup & Salad \$11.50

Bowl of soup and your choice of a Caesar or house salad.

Steak Salad* \$14.95

Butterleaf and spring mixed greens tossed with seared 6 oz. sirloin steak, tomatoes, cucumbers, red onions, celery and toasted almonds with a lime vinaigrette.

Boston Bibb Salad* \$10.25

Butterleaf and spring mixed greens tossed with seared chicken, toasted almonds, sliced Granny Smith apples, Gorgonzola crumbles and red wine vinaigrette.

BREAKFAST SELECTIONS

Breakfast Burrito* \$9.95

Scrambled eggs, refried beans, red salsa, sour cream, cheddar and Jack cheese, served in a chipotle tortilla with onion-dill hash browns.

Eggs as You Like* \$8.50

Two eggs any style, onion-dill hash browns and choice of sourdough, nine grain toast, English muffin or biscuit.

Add Applewood smoked bacon, maple breakfast sausage links or grilled ham* . . . \$3.00

French Toast \$9.95

Cinnamon raisin bread and strawberries. Served with whipped butter and powdered sugar.

Steak & Eggs* \$14.95

6 oz. sirloin steak, two eggs any style, onion-dill hash browns and choice of sourdough, nine grain toast, English muffin or biscuit.

Biscuits and Country Gravy* \$9.50

Biscuits with country gravy, two eggs any style, maple breakfast sausage links and onion-dill hash browns.

House Made Granola \$7.95

Oats, almonds, sesame seeds, walnuts, peanuts, raisins, sunflower seeds, brown sugar and molasses. Served with seasonal fruit and plain non-fat yogurt on the side.

LUNCH SELECTIONS

All items are served with your choice of french fries, house salad or cottage cheese.

Forklift Burger* \$9.95

Half-pound charbroiled burgers are made with Snowbird's own Double R Ranch American Kobe sustainable beef blend.

Add your favorite toppings \$1.00 each

portobello mushrooms Applewood smoked bacon cheddar cheese provolone cheese Swiss cheese Veggie patty available upon request.

Steak Sandwich* \$14.95

6 oz. sirloin steak, Swiss cheese, caramelized onions, mozzarella cheese, tomatoes, roasted-garlic aioli on ciabatta bun.

Turkey Panini* \$10.95

Oven-roasted turkey, smoked Gouda, baby spinach and red pepper aioli on a toasted ciabatta bun.

French Dip* \$10.95

Roast beef, Swiss cheese, horseradish mayonnaise on a hoagie roll with au jus.

Gad Valley Grill* \$10.25

Sliced turkey breast with sharp cheddar and sliced tomatoes on grilled sourdough bread.

Black Forest Vegetable Sandwich \$9.75

Portobello mushrooms, sun-dried tomatoes, red onions, Jack cheese and herbed mayonnaise on a ciabatta bun.

Salmon Fish & Chips* \$12.75

Beer-battered salmon served with tartar sauce and french fries.

Southwestern Grilled Chicken Sandwich* \$11.25

Grilled chicken breast, lettuce, tomatoes, onions, Applewood smoked bacon, provolone cheese, avocado ranch and chipotle mayonnaise on a ciabatta bun.

White Pine Wrap \$9.50

A whole wheat wrap with cucumbers, roasted red peppers, carrots, tomatoes, feta cheese, herbed sour cream and black bean hummus dipping sauce.

Blue Plate Special AQD

BEVERAGES

Pepsi • Diet Pepsi • Mountain Dew • Dr. Pepper • Sierra Mist • Lemonade • Raspberry Lemonade • Iced Tea \$2.95

Fruit Juice (apple, orange, cranberry, grapefruit, V8) \$3.50 small \$4.50 large

Hot Chocolate • Cider • Hot & Herbal Tea • Coffee & Decaf \$2.95

Whole, 2% or Skim Milk Small \$2.95 Large \$3.95

An 18% gratuity will be added to parties of 6 or more. Split plate charge \$3.00.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

THE Forklift BRUNCH



Printed on Domtar EarthChoice, a socially and environmentally friendly paper.