

STARTERS ≡

CHICKEN BROCHETTE

Skewers of tender breast of chicken with chipotle aioli & jicama slaw. 8.99

FRUIT & CHEESE PLATTER

Three selected artisan cheeses served with seasonal fruit & Parmesan toast points. 11.99

MARYLAND CRAB CAKES

Served with jicama slaw & a spicy remoulade. 8.99

SHRIMP COCKTAIL

Fresh, jumbo Gulf shrimp with zesty cocktail sauce & fresh lemon. 11.99

CRISPY CALAMARI

Flash-fried & served with spicy marinara. 7.99

SHRIMP POTATO SKINS

Yukon gold potatoes filled with sauteed shrimp & Parmesan. 7.99

BEER BATTERED GREEN BEANS

Served with miso scallion aioli. 7.99

SMOKED SALMON

Cilantro & orange cured, house-smoked salmon with accompaniments. 11.99

SESAME CRUSTED AHI TUNA

Served with ponzu sauce & Asian fruit compote. 9.99

BRIE EN CROUTE

Served with raspberry sauce & fresh berries. 9.99

SPINACH & CHEESE RAVIOLI

Spinach pasta pillows filled with cheese & tossed with sauteed duck confit, fresh herbs & brown butter sauce. 9.99

SEARED SEA SCALLOPS

Three, jumbo sea scallops, artichoke hearts in a white wine-Parmesan sauce. 13.99

SOUP ≡

ROASTED CORN & GREEN CHILE

A classic combination.
Bowl 6.99 • Cup 4.99

WORLD-FAMOUS CLAM

CHOWDER

New England-style clam chowder.
Bowl 6.99 • Cup 4.99

TOMATO CRAB BISQUE

Bowl 6.99 • Cup 4.99

DAILY SOUP SPECIAL

Ask about today's selection.
Bowl 6.99 • Cup 4.99

SALAD ≡

FIRE & ICE

An iceberg lettuce wedge with fire-roasted pepper vinaigrette, bleu cheese, tomato, spiced pecans & rye croutons. 7.99

SPINACH

Honey-cider pecan vinaigrette, toasted pecans, Gorgonzola & Granny Smith. 5.99

GREEK SALAD

Cucumber, tomato, red onion, pepperoncini, kalamata olives, feta, capers, spring greens & red wine vinaigrette. 7.99

CHOPPED SALAD

Iceberg lettuce, Parmesan Buttermilk Ranch dressing, tomato & bacon. 11.99

COBB SALAD

Mixed greens, tomato, crispy bacon, onion, bleu cheese, cider Dijon vinaigrette & smoked turkey OR grilled chicken. 9.99

LUNA TOMATO & MOZZARELLA

Fresh mozzarella, vine-ripened tomatoes, balsamic vinaigrette. 7.99

CHILI LACQUERED CHICKEN

Sweet, spicy, grilled chicken breast, Jack cheese, tequila-lime vinaigrette. 11.99

SANDWICHES ≡

DEEP FORK BURGER

Nearly a 1/2-pound of premium Angus beef with your choice of toppings. 6.99
Toppings .75 each: Cheddar • Sautéed Onion • Mushrooms
Bleu Cheese • Bacon • Jalapeno Aioli

SHAVED PRIME RIB SANDWICH

Melted Swiss & horseradish sauce on French baguette with au jus. 9.99

GRILLED CHICKEN SANDWICH

A tender, grilled breast of chicken, spicy pepper relish, crisp bacon, melted provolone & basil mayo. 8.99

DEEP FORK DAILY FRESH FISH SANDWICH

The freshest selection of seafood with lettuce, tomato & remoulade on a Prairie Thunder roll. 7.99

TENDERLOIN STEAK SANDWICH

Grilled beef filet, basil aioli, spinach & ripe tomato on a Prairie Thunder Bakery Roll. 11.99

THE CLUB

Ham, turkey, Swiss, bacon, lettuce & tomato on wheat. 7.99

BLEU RYE

Grilled chicken breast, caramelized onion, melted bleu cheese & fresh spinach on toasted rye. 7.99

PECAN CHICKEN SANDWICH

Pecan encrusted chicken breast with chipotle aioli on focaccia. 8.99

REUBEN

Shaved corned beef with thousand island dressing, sauerkraut, Dijon mustard & Swiss cheese on grilled rye. 7.99

SMOKED SALMON SALAD

Bacon, cucumber, tomato, cider Dijon vinaigrette, mixed greens & smoked salmon. 11.99

DEEP FORK HOUSE SALAD

Fresh cucumber, grape tomato & carrot on fresh greens. 4.99

ROASTED BEET SALAD

Chopped beets, balsamic reduction, lemon zest & queso fresco. 7.99

PECAN CHICKEN SALAD

Field greens, pecan-encrusted chicken breast, honey lavender vinaigrette & julienne vegetables. 10.99

CAESAR

Classic with croutons. 5.99

DEEP FORK WEDGE

Iceberg lettuce, bacon, blue cheese dressing, onion, tomato & bleu cheese crumbles. 6.99

BLACKENED SHRIMP SALAD

Shrimp, mixed greens, caramelized onions, caramelized walnuts & bleu cheese with balsamic vinaigrette. 13.99



DEEP FORK

BRICK OVEN PIZZA

MARGHERITA

Roma tomato, basil & roasted garlic. 11.99

LOMBARDI

Italian sausage, pepperoni, jalapeno, red onion, tomato & mozzarella with red sauce. 11.99

QUATTRO FORMAGGIO

Fontina, mozzarella, provolone & Parmesan, roasted garlic & fresh basil. 11.99

BOVINO

Bacon, spinach, mushrooms, mozzarella & Alfredo. 11.99

PEPPERONI

Traditional. 11.99

ALL-AMERICAN

Bacon, sausage, pepperoni, hamburger, mozzarella & red sauce. 11.99

BIANCO

Grilled chicken, mushroom, bacon, mozzarella, Parmesan & Alfredo. 11.99

BARBEQUE CHICKEN

Grilled chicken, red onion, barbeque sauce & cilantro. 11.99

HOUSE SPECIALTIES ≡

HOUSEMADE MEATLOAF

Premium ground beef tenderloin & Southwest seasonings. Served with buttery mashed potatoes & grilled vegetables. 17.99

ROTISSERIE CHICKEN

Half roasted chicken, buttery mashed potatoes & roasted green beans. 14.99

CHICKEN PICCATA

Lemon, white wine & capers over angel hair pasta. 13.99

PEPPER STEAK

A coffee & black pepper crusted, 8 oz, baseball-cut sirloin steak, buttery mashed potatoes & grilled asparagus. 15.99

FILET MIGNON

From **Creekstone Farms Black Anugs**. Basted with red wine sauce during grilling & served with buttery mashed potatoes. 7 oz - 23.99 • Add bleu cheese 2

THE "PTL"

Pecan-crusted pork tenderloin from Oklahoma's own Seaboard Farms with poblano-peach salsa, buttery mashed potatoes & steamed broccoli. 15.99

RIVERS, LAKES & OCEANS ≡

CEDAR PLANK SALMON

Our house specialty. Covered with a sweet mustard glaze & served with Parmesan risotto. 18.99

GRILLED ALASKAN HALIBUT

Served with tomato, artichoke & basil risotto & grilled asparagus. 19.99

BLACKENED CATFISH

Jalapeno tartar sauce, buttery mashed potatoes & grilled vegetables. 13.99

WALNUT CRUSTED TILAPIA

Farm-raised tilapia with a mango coulis, buttery mashed potatoes, sauteed spinach & grape tomatoes. 14.99

NEW ZEALAND ORANGE ROUGHY

Lightly seasoned, grilled & served with artichoke & basil risotto, lemon butter sauce & roasted green beans. 14.99

PASTA ≡

DEEP FORK FETTUCCINE

Al dente pasta with Alfredo sauce. 11.99 Add grilled chicken breast 4
Add grilled shrimp 8 • Add cold-water lobster 12 • Add grilled vegetables 4

MAC & CHEESE

Truffled Asiago cream with smoked tomatoes. 11.99 Add pulled rotisserie chicken 4
Add sauteed jumbo Gulf shrimp 6 • Add cold-water lobster 12

SAUTEED GULF SHRIMP & PENNE

Smoked tomato, crushed red pepper, bacon, fresh basil & vodka butter sauce served over penne. 17.99

STEAK FETTUCCINE

Grilled beef filet with mushroom, brandy, tomato, basil & spinach. 15.99

ANGRY PEPPERS

Roasted poblano & red bell peppers tossed with mascarpone & ricotta cheeses, mushroom, fresh spinach & fettuccine. 14.99

CHICKEN & DUMPLINGS

Grandma Gatewood's special recipe. Housemade dumplings with rotisserie chicken. 9.99

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.