

the *Start*

- V CAULIFLOWER WINGS / cauliflower, breadcrumb coating, crisp fried, tossed with buffalo hot sauce, gorgonzola cheese crumbles, side ranch or bleu cheese. 9
- gf ASIAGO ARTICHOKE DIP / asiago cheese blend,
V artichoke hearts, spinach, mushrooms, red chile flakes, tortilla chips, garlic rosemary crostinis. 12
- gf STEAMED MUSSELS / sautéed p.e.i. mussels with roasted red peppers, tomatoes, onions, and garlic, simmered in a saffron seafood stock served with garlic rosemary crostinis. 13
- gf SMOKIN' HOT DATES / brown sugar-rubbed, smoked bacon-wrapped medjool dates, stuffed with spicy pecans, citrus gastrique. 8.5

SOUTHWESTERN ROLLS /

grilled chicken, avocado, black beans, red pepper, jalapeño, red onion, cilantro, corn, pepper jack cheese, flour tortilla, southwestern dip. 10.5

Soups & Small Salads

CUP 4.5 / BOWL 7

CREAM OF MOREL MUSHROOM SOUP / creamy blend of morel, button, portabella mushrooms.

- gf TOMATO FENNEL BISQUE /
V julienned onions, fennel, orange zest, chives, tomatoes, cream.
- gf "LOADED" WEDGE SALAD / iceberg lettuce wedge, smoked bacon, vine ripe tomatoes, red onions, spicy pecans, crumbled bleu cheese, balsamic vinaigrette. 8.5
- gf HOUSE SALAD 5.5
V
- SOUP AND SALAD / bowl of soup, garlic bread, house or caesar salad. 11.5

V vegetarian gf gluten free

gf gluten free option available
(please ask your server)

the *Garden*

- gf SPICY PECAN GORGONZOLA SALAD / fresh spinach,
V spicy pecans, diced pears, mandarin oranges, gorgonzola cheese, balsamic vinaigrette.
11.5 / half 8 add grilled: chicken breast / salmon 6
- gf STRAWBERRY, BRIE & CHICKEN SALAD / grilled chicken, spring greens, strawberries, brie cheese, spicy pecans, balsamic vinaigrette. 15.5 / half 10.5
- gf INDIO SALAD / grilled diced chicken, field greens, quartered medjool dates, grape tomatoes, diced avocado, red onions, goat cheese, cornbread croutons, spicy pecans, red wine vinaigrette 14 / half 10

ALL SALADS ARE MADE FRESH. IF YOU'D PREFER A DIFFERENT CHOICE IN LETTUCE, PLEASE TELL YOUR SERVER.

Between the Bread

SERVED WITH HOUSE SLAW OR FRIES
(SUBSTITUTE SWEET POTATO FRIES - ADD \$1)

- gf ALL SANDWICHES CAN BE SERVED WITH GLUTEN FREE BREAD FOR \$1
- gf FRENCH DIP / tender beef, caramelized onions, melted jack cheese, baguette, side creamy horseradish, au jus. 12.5
- gf GRILLED FOUR CHEESE & TOMATO BISQUE / havarti, gorgonzola, white cheddar, fresh mozzarella, sliced tomatoes, fresh basil, butter toasted sourdough, cup of tomato fennel bisque. 12.5
- gf NEW MEXICO RIBEYE / thinly sliced and sautéed with roasted poblanos, diced tomato, creamy horseradish, melted provolone cheese, butter toasted sourdough. 13
- gf SALMON BLT* / grilled salmon fillet, marinated in brown sugar, white wine, g/f soy sauce; smoked bacon, tomato, baby spring greens, lemon aioli, toasted kaiser roll. 14
- gf CLASSIC CHEESE BURGER* / grilled half pound ground Angus chuck, kaiser roll, lettuce, sliced tomato, red onion, dill pickle slices, chipotle aioli, choice of cheese. 12.5



FOOD TO GO: 970.613.9333
LET US GRILL, SO YOU CAN CHILL

the *Tagueria*

- gf** SHORT RIB TACOS / (3) braised short rib, caramelized onions, goat cheese, salsa verde, shoestring yukon potatoes, corn tortillas. 12.7
- gf** CRISPY TOFU TACOS / (3) sambal chili marinated tofu, plum & fresh lime sauce, pickled vegetables, spicy cashews, corn tortillas. 12.7
- MAHI-MAHI TACOS / 12.7
 - BAJA STYLE – (3) thin strips of mahi-mahi beer battered and crispy fried, topped with sriracha aioli, sweet corn and napa slaw.
 - gf** GRILLED – (3) thin strips of mahi-mahi grilled and topped with jalapeno arugula aioli, sweet corn and napa slaw.

the *Water*

- gf** ROCKY MOUNTAIN STYLE SALMON* / grilled salmon fillet, marinated in brown sugar, white wine, g/f soy sauce, seasonal vegetables, wild rice. 21
- gf** SEARED AHI* / salt and pepper seared ahi, crimini mushrooms, swiss chard, ponzu sauce, pickled onions, jasmine rice. 22
- FRESH SALMON FISH & CHIPS / marinated in brown sugar, white wine, g/f soy sauce and beer battered, with house slaw, fries, lemon aioli. 16.5

RARE - cool red center
 MEDIUM RARE - warm red center
 MEDIUM - hot red center
 MEDIUM WELL - hot pink center
 WELL - no pink

V vegetarian **gf** gluten free

gf gluten free option available
 (please ask your server)

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

FOR THOSE WITH SPECIAL DIETARY NEEDS, WE CAN PROVIDE NUTRITIONAL ANALYSIS FOR MOST OF OUR MENU RECIPES.

the *Pasta*

SERVED WITH GARLIC CHEESE BREAD

gf GLUTEN FREE PASTA AVAILABLE FOR \$1

- gf** LOBSTER MAC & CHEESE / maine lobster, orecchiette shell pasta, mascarpone cheese, spicy creamy lobster bisque, topped with parmesan cheese. 26.5
- gf** BEEF SHORT RIB STROGANOFF / braised short rib, sliced mushrooms, shallots, garlic, dijon, heavy cream, au jus, demi glace, pappardelle pasta, parmesan cheese. 22
- gf** SPICY ITALIAN PENNE / spicy italian sausage, sautéed mushrooms, sun-dried tomatoes, penne pasta, creamy parmesan garlic chili sauce. 18

the *Land*

- GREEK MEATLOAF / baked ground chuck mixed with fresh herbs and feta cheese, topped with a tomato and brown sugar glaze, yukon mashed potatoes, seasonal vegetables. 18
- gf** BBQ CAMPFIRE BABY BACK RIBS / half rack, homemade bbq sauce, house slaw, fries. 20 / add extra half rack 10
- gf** BUFFALO POT ROAST / braised all-natural bison chuck, gravy, parmesan scalloped potatoes, butternut squash. 19
- gf** COLORADO RIB-EYE STEAK* / hand cut 12oz, house rub, scalloped potatoes, seasonal vegetables, side house worcestershire. 28

FEATURED BUTCHER'S CUT* / we offer a variety of grilled butcher's selections, cut in-house every day ^{MKT}

www.bentforkgrill.com

THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Don't see your favorite item, please ask the waitstaff as our inventory is changing frequently and we may have it on special or limited quantities.