



## the *Start*

**V** CAULIFLOWER WINGS / cauliflower, breadcrumb coating, crisp fried, tossed with buffalo hot sauce, gorgonzola cheese crumbles, side ranch or bleu cheese. 8

**gf** ASIAGO ARTICHOKE DIP / asiago cheese blend, artichoke hearts, spinach, mushrooms, red chile flakes, tortilla chips, garlic rosemary crostinis. 10

SMOKED PORK SLIDERS / (3) Pulled pork, dijon aioli, sweet corn and napa slaw, housemade spicy pickle, brioche bun. 8

**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. 12.5

**gf** SMOKIN' HOT DATES / brown sugar-rubbed, smoked bacon-wrapped medjool dates, stuffed with spicy pecans, citrus gastrique. 8

SOUTHWESTERN ROLLS / grilled chicken, avocado, black beans, red pepper, jalapeño, red onion, cilantro, corn, pepper jack cheese, flour tortilla, southwestern dip. 9.5

POKE NACHOS / raw ahi tuna in a spicy soy marinade, topped with avocado, cilantro, serrano peppers, fresh chives, sesame seeds, sweet soy sauce, sriracha aioli, served over crispy wonton chips. 13

**gf** CRACKED BLACK PEPPER FONDUE / garlic, chili flakes, shredded provolone, aged parmesan, heavy cream, with freshly cracked black pepper, served with sea salt pita chips and cubes of french baguette. 9

## *Soups & Small Salads*

CUP 4.5 / BOWL 6.7

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

**gf** TOMATO FENNEL BISQUE / julienned onions, fennel, orange zest, chives, tomatoes, cream.

**gf** SOUP OF THE DAY (SEASONAL)

**gf** "LOADED" WEDGE SALAD / iceberg lettuce wedge, smoked bacon, vine ripe tomatoes, red onions, spicy pecans, crumbled bleu cheese, balsamic vinaigrette. 7.3

**gf** HOUSE SALAD 4.5

**V**

**gf** SMALL CAESAR SALAD 4.5

SOUP AND SALAD / bowl of soup, garlic bread, house or caesar salad. 10.7

## the *Garden*

**gf** BEET SALAD / spring mix and arugula topped with red wine-braised beets, gorgonzola, spicy pecans, pomegranate seeds, tossed with a honey truffle vinaigrette. 10

**gf** BLACKENED AHI TUNA SALAD\* / cajun blackened seared rare ahi tuna steak, field greens, mandarin oranges, diced tomato, red onion, orange chipotle vinaigrette, wasabi sour cream. 15

**gf** SPICY PECAN GORGONZOLA SALAD / fresh spinach, spicy pecans, diced pears, mandarin oranges, gorgonzola cheese, balsamic vinaigrette. 10.9 / half 7.5 add grilled: chicken breast / salmon / shrimp 5

**gf** STRAWBERRY, BRIE & CHICKEN SALAD / grilled chicken, spring greens, strawberries, brie cheese, spicy pecans, balsamic vinaigrette. 14.5 / half 9.9

**gf** GRILLED SALMON CAESAR SALAD\* / grilled salmon fillet, marinated in brown sugar, white wine, g/f soy sauce, crisp romaine, parmesan, sourdough croutons. 14.7

**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 13.5 / half 9.8

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 UDI'S GLUTEN FREE BREAD.

**gf** WILD MUSHROOM FRENCH DIP / hazel dell farms wild mushrooms, roasted and sautéed with fresh herbs, served with arugula, caramelized onions, provolone cheese, and mushroom au jus. 11

**gf** FRENCH DIP / tender beef, caramelized onions, melted jack cheese, baguette, side creamy horseradish, au jus. 12

**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

**gf** CHICKEN SALAD / mixed with spicy pecans, dried tart cherries, celery, bermuda onions, country french roll, spring greens, tomatoes, mayo. 10.5

**gf** NEW MEXICO RIBEYE / thinly sliced and sautéed with roasted poblanos, diced tomato, creamy horseradish, melted provolone cheese, butter tosted sourdough. 12.5

**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. 13

**gf** PASTRAMI / thinly sliced pastrami sautéed with caramelized red onions and simmered in chicken stock, melted havarti, dijon, mayo, and spicy housemade pickles, on a country french rustic roll. 14

**gf** GOCHUJANG BURGER\* / half pound ground chuck rubbed with sweet spicy korean gochujang chili paste, pickled vegetables, sriracha aioli, kimchi, arugula, kaiser roll. 12.5

**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 / substitute buffalo patty. 4.5

## the *Tagueria*

**gf** SHORT RIB TACOS / (3) braised short rib, caramelized onions, goat cheese, salsa verde, shoestring yukon potatoes, corn tortillas. 12.5

**gf** CRISPY TOFU TACOS / (3) sambal chili marinated tofu, plum & fresh lime sauce, pickled vegetables, spicy cashews, corn tortillas. 12.5

**gf** MAHI-MAHI / 12.5

BAJA STYLE – (3) thin strips of mahi-mahi beer battered and crispy fried, topped with sriracha aioli, sweet corn and napa slaw.

GRILLED – (3) thin strips of mahi-mahi grilled and topped with jalapeno arugula aioli, sweet corn and napa slaw.



vegetarian



gluten free



gluten free option available  
(please ask your server)



## the *Water*

**gf** ROCKY MOUNTAIN STYLE SALMON\* / grilled salmon fillet, marinated in brown sugar, white wine, g/f soy sauce, seasonal vegetables, wild rice. 18.5

**gf** SEARED AHI\* / salt and pepper seared ahi, crimini mushrooms, swiss chard, ponzu sauce, pickled onions, jasmine rice. 19

FRESH SALMON FISH & CHIPS / marinated in brown sugar, white wine, g/f soy sauce and beer battered, with house slaw, fries, lemon aioli. 15.5

TODAY'S FRESH FISH\* / always fresh, filleted in-house. MKT

## the *Pasta*

SERVED WITH GARLIC CHEESE BREAD

**gf** LOBSTER MAC & CHEESE / maine lobster, orecchiette shell pasta, mascarpone cheese, spicy creamy lobster bisque, topped with parmesan cheese. 25.9

**gf** SHRIMP BLT CAVATAPPI / applewood smoked bacon, swiss chard, and grape tomatoes, sautéed with jumbo shrimp in black-pepper parmesan fondue, with cavatappi pasta, garlic bread. 21.5

**gf** SQUASH PAPPARDELLE / pappardelle and squash noodles, sautéed **v** and tossed with fresh basil pesto, spicy pecans, and parmesan cheese. 16.5

**gf** BEEF SHORT RIB STROGANOFF / braised short rib, sliced mushrooms, shallots, garlic, dijon, heavy cream, au jus, demi glace, pappardelle pasta, parmesan cheese. 21.5

**gf** SPICY ITALIAN PENNE / spicy italian sausage, sautéed mushrooms, sun-dried tomatoes, penne pasta, creamy parmesan garlic chili sauce. 16

CAN BE MADE VEGETARIAN UPON REQUEST / GLUTEN FREE PASTA AVAILABLE.

## 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. 16.7

STUFFED PORK CHOP\* / 12oz. center cut pork chop stuffed with italian sausage and cornbread stuffing, topped with makers mark bourbon glaze, scalloped potatoes, seasonal vegetables. 21

**gf** BBQ CAMPFIRE BABY BACK RIBS / half rack, homemade bbq sauce, house slaw, fries. 19 / add extra half rack 8

**gf** BUFFALO POT ROAST / braised all-natural bison chuck, gravy, parmesan scalloped potatoes, butternut squash. 17.8

**gf** COLORADO RIB-EYE STEAK\* / hand cut 12oz, house rub, scalloped potatoes, seasonal vegetables, side house worcestershire. 25

**gf** SLOW ROASTED PRIME RIB\* / (available after 5:00 pm friday - sunday) herb crusted slow roasted 12 oz., au jus, side creamy horseradish, parmesan scalloped potatoes, seasonal vegetables. 24.5

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

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 *Sweet Endings*

RASPBERRY BREAD PUDDING / warm bread pudding topped with bourbon crème anglaise and raspberry sauce.

BROWNIE SAMPLER / german dark chocolate and iced caramel pecan blonde brownies, topped with caramel & chocolate sauce, with vanilla bean ice cream.

**gf** CRÈME BRULÉE / vanilla custard topped with caramelized sugar and fresh berry.

AMARETTO WHITE CHOCOLATE RASPBERRY CRÈME BRULÉE / white chocolate raspberry custard topped with caramelized sugar, white chocolate and fresh berry.

**gf** PEANUT BUTTER PIE / gluten-free peanut butter pie topped with caramel and chocolate sauce.

SKILLET FRUIT COBBLER / ask server for seasonal fruit.

CHEF-MADE IN HOUSE CHEESECAKE / ask server for current selection.

## the *Café*

ESPRESSO, CAFÉ DEL FIAGE / served with lemon twist.

CAPPUCCINO / espresso with a bit of steamed milk and foam.

CAFÉ LATTE / espresso with steamed milk and a bit of foam.

AMERICANO / espresso with hot water.

CHAI LATTE / local sherpa chai tea with steamed milk and cinnamon.

add vanilla, hazelnut, mocha, or caramel flavor to any café drink.

## the *Non-Alcoholic*

FRESH BREWED ICED TEA

FRESH SQUEEZED LEMONADE OR ARNOLD PALMER / optional flavors: strawberry, peach, raspberry.

SAN PELLEGRINO SPARKLING MINERAL WATER

"REPUBLIC OF TEA" UNSWEETENED FLAVORED ICED TEA / inquire for current flavors.

FRESH GROUND BREWED COFFEE AND DECAF

CHINA MIST HOT TEA

## the *Beverages*

pepsi / diet pepsi / mountain dew / mug root beer / mist twist / dr pepper / diet dr pepper

[www.benforkgrill.com](http://www.benforkgrill.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.