

SMALL PLATES

JALAPEÑO POPPER POTATO SKINS \$12

jalapeños, bacon, cheddar cheese, sour-cream smashed potatoes

BANG-BANG CAULIFLOWER \$13

baked gluten-free breaded cauliflower, sweet-chili glaze, bang-bang sauce, scallions, cilantro

CHARCUTERIE PLATTER \$18

select meats & cheeses, assorted fruits & spreads, with grilled baguette

SOUP AND SALADS

Add chicken (\$4) or grilled salmon (\$8) to salads

HOUSE-MADE CHILI \$8

three beans, certified angus beef, tomatoes, cilantro, onion, cheese, sour cream, chives

SOUP OF THE DAY \$6/\$9 *cup/bowl*

served with grilled sourdough

CALIFORNIA CAESAR SALAD \$12

romaine, kale, sunflower seeds, parmesan, garlic croutons, lemon caesar dressing
(can be gluten free by subbing crispy chickpeas for croutons)

PEARS, POMEGRANATES & PEPITAS \$14

arugula, maple-mustard vinaigrette, manchego crisp

PANINIS

TURKEY CAPRESE \$13

shaved turkey, tomato-basil relish, fresh mozzarella, pesto

CUBANO \$13

black forest ham, swiss cheese, mustard, dill pickles

ENTREES

SHORT RIB RAGÙ \$26

red wine braised short ribs, pappardelle pasta, burrata cheese, fresh basil

CHICKEN POT PIE \$19

mary's chicken, english peas, carrots, onion, thyme, topped with puff pastry

BUTTERNUT SQUASH MANICOTTI \$22

ricotta cheese, fresh sage, oven-roasted butternut squash in garlic cream sauce on bed of spinach

FLATBREADS

MARGARITA \$14

three cheeses, fresh basil, roma tomatoes

BBQ CHICKEN \$16

oven-roasted chicken, red onion, cilantro, three-cheese blend, chives

FIG & PIG \$17

fig compote, prosciutto, arugula, black pepper, truffle oil

STEAK & BLEU \$18

rib-eye tips, bleu-cheese crumbles, creamy-garlic horseradish, scallions

ITALIAN \$15

salami, pepperoni, roma tomatoes, pepperoncini, marinara

MIDDLE
FORK
BAR + BISTRO





MIDDLE FORK

BAR + BISTRO

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