

the FOREBAY

APPETIZERS

Chipotle Roasted Garlic Hummus*

Pita Bread and grilled Vegetable Garnish

\$7.00

Grilled Marinated Asparagus and Portobello Mushrooms*†

Served with shaved Pecorino Cheese and Extra Virgin Olive Oil

\$10.00

Cocoa Dusted Diver Scallops†

Pan seared Diver Scallops served on a Fennel and Heirloom Tomato Salad
with a Vanilla Beurre Blanc

\$14.00

Chicken Lollipops

Crispy Chicken Drumsticks with Sweet and Spicy Korean Sesame BBQ Sauce

\$8.00

Prawn Cocktail

Very large, sweet Prawns, poached and chilled
with house made Cocktail Sauce

\$11.00

Steamed Mussels

Steamed in White Wine Rosemary Lemon Broth
grilled Country Bread

\$9.00

Forebay Chips*†

Made fresh daily in our own kitchen
served with warm house made Blue Cheese Dip

\$6.00

Nibbles

Roasted Rosemary and Sea Salt Walnuts

\$5.00

Olives marinated in Citrus and Herbs

\$5.00

Warm Figs stuffed with Amish Blue Cheese wrapped in Prosciutto

\$6.00

Sampling of all three Nibbles

\$12.00

*Vegetarian Option †Gluten-free Option

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Please alert your server to any food allergies. All of our food preparations are free from artificial Trans Fats.

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SOUPS

Lobster Bisque

Rich, simmered Lobster Broth garnished with Fresh Lobster Meat
\$9.00

Classic Onion Soup

Caramelized Sweet Onions in Veal Broth with Aged Sherry
topped with Herb Croutons and melted Amish Baby Swiss Cheese
\$8.00

SALADS

Baby Spinach Salad†

Warm Bacon Dressing, Hard Boiled Egg, Red Onion and Mushrooms
\$8.00

Caesar Salad*

Crisp Romaine Leaves, shaved Parmesan Cheese, Herb Croutons
tossed in freshly made Caesar Dressing
\$9.00

Add Chicken - \$13.00

Add Shrimp - \$14.00

Wedge Salad†

Iceberg Lettuce wedge with Heirloom Tomatoes, all natural smoked local Bacon, Scallions
and house made Amish Blue Cheese Dressing
\$9.00

Heirloom Tomato Salad*†

Crisp Romaine Lettuce, Heirloom Tomatoes with Maytag Blue Cheese,
Lemon Oil, Sweet Onions and house made Thousand Island Dressing
\$10.00

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SANDWICHES

Served with Steak Fries, Cup of Onion Soup, or House Salad

Forebay Burger

Half pound of hand-pattied Ground Chuck Steak on a Split Top Roll
\$12.00

Pork Tenderloin Sandwich

Succulent Leidy's Pork Tenderloin, Yuengling Beer battered,
Fresh Slaw, Jack Daniels' BBQ Sauce, on a Butter Top Roll
\$14.00

Lump Crab and Ginger Apple Slaw Po' Boy

Three Mini Crab Cakes on Brioche topped with Ginger Apple Slaw
\$15.00

Grilled Chicken BLT

Grilled Chicken Breast, Bacon, Lettuce, Tomato, and Smoked Gouda Cheese
on a Butter Top Roll with Basil Pesto Mayo
\$11.00

Spiced Avocado Sandwich*

Avocado, Baby Lettuce, Celery, tossed in a Lime, Jalapeño Vinaigrette
served on Sundried Tomato Bread with a Boursin Cheese Spread
\$11.00

Forebay Shaved Steak Sandwich

Medium rare Roast Prime Beef and Pepper Jack Cheese,
with Chipotle Au Jus on a Soft Roll
\$15.00

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FROM THE SEA

Seared Diver Scallops†
Served over Shrimp and Pancetta Risotto
smoked Paprika Oil
\$24.00

Lump Crab Cakes
Mashed Potatoes, Chef's Vegetable Selections, and Apple Ginger Slaw
\$25.00

FROM THE FARM

Roasted BBQ Half Chicken
Dry rubbed then slow roasted
accompanied with Steak Fries and Coleslaw and a side of our house made Barbeque Sauce
\$21.00

Leidy's Farm Pork Tenderloin†
All natural local Pork Tenderloin,
with Mashed Potatoes and Chef's Vegetable Selection
Spicy Granny Smith Apple Marmalade
\$20.00

Dry Rubbed BBQ Ribs
Full Rack of St. Louis-Style Pork Ribs, cured in a smokey dry rub then slow roasted
served with Steak Fries, Coleslaw, and a side of our house Barbeque Sauce
\$23.00

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FROM THE RANCH

All Steaks are accompanied by today's Mashed Potato Creation and Chef's Vegetable Selections

Choice of Sauce: Red Wine Demi-Glace, Béarnaise, Horseradish Cream,
or Herb Butter

For your health and enjoyment all of our meats are free of antibiotics and steroids

Classic Filet Mignon†

8 oz. Choice Filet, grilled to your desired temperature
\$32.00

NY Sirloin†

Hand Cut 14 oz., 21 Day Aged Angus Center Cut Strip Steak
\$34.00

BBQ Beef Brisket†

Hand cured and slowly cooked until succulent,
served with Cheddar Grits and Wilted Greens
\$26.00

Surf and Turf

6 oz. Filet Mignon with Truffle Herb Butter
with Lobster Tail, Drawn Butter and Lemon – \$45.00†
with Jumbo Crab Cake, Lemon Aioli, and Fried Capers - \$36.00

Vegetables/Sides†*

Asparagus
Sautéed Spinach
Roasted Portobello Mushrooms
Baked Potato with Condiments
Heirloom Tomatoes with Balsamic
Chef's Mashed Potato Creation of the Day
Cheddar Grits
\$5.00 Each

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White Wines

Chardonnay

14 Hands, Horse Heaven Hills, Washington

Bursting with flavors and aromas of melon, apple and pear. Pairs well with poultry and seafood.

By the Bottle - \$32.00

Columbia Crest, Horse Heaven Hills, Washington

This Chardonnay fills your mouth with juicy, tropical fruit like pineapple, as well as pear and apple.

By the Glass - \$8.00 By the Bottle - \$31.00

Terrazas Reserva, Argentina

This wine is deliciously full-bodied and has a rich complexity. Enjoy with prawns or oysters.

By the Bottle - \$47.00

Franciscan Cuvee Sauvage, Napa Valley, California

This Chardonnay has abundant aromas of tasty oak and vanilla. Compliments lamb very well.

By the Bottle - \$75.00

Gewurztraminer

Trimbach, Germany

Dry and exotic, packed with flavors of rose, ginger, and geranium.

By the Glass - \$10.00 By the Bottle - \$50.00

Pinot Blanc

Valley of the Moon, Sonoma Valley, California

A perfectly balanced wine that pairs well with seafood, shellfish, fowl and salads.

By the Bottle - \$40.00

White Wines

Pinot Grigio

Belmondo, Italy

Classic Italian Pinot Grigio with citric notes of green apple and fresh grass. Pairs with salads, fish or fowl.

By the Glass - \$7.00 By the Bottle - \$24.00

Ca' Montini "L" Aristocratico, Italy

Delicate bouquet of fruity notes. Enhances the flavors of roasted pork or lamb.

By the Bottle - \$45.00

Riesling

Trimbach, France

For salads, soups, appetizers and seafood options this medium-bodied Riesling is a delight!

By the Glass - \$10.00 By the Bottle - \$50.00

Sake

Gekkeikan Premium Select, Japan

Premium Sake may be enjoyed with lighter dishes such as fish or poultry.

By the Bottle - \$30.00

Sauvignon Blanc

Veramonte, Chile

This wine has a zesty mouth feel of citrus fruits. Goes with soup, salad or light chicken dishes.

By the Glass - \$7.00 By the Bottle - \$24.00

Casillero del Diablo, Chile

This wine is elegant, round and of great volume. Enjoy with oysters.

By the Bottle - \$30.00

Ferrari-Carano Fumé, Sonoma Valley, California

This Fumé Blanc offers a vibrant fruit entry with a rich mouth feel. Try this with salads.

By the Bottle - \$40.00

White Rioja

El Coto Blanco, Spain

Taste the youthful fruits emphasizing apple and pear. Compliments pork.

By the Bottle - \$35.00

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Blush Wines

White Zinfandel

Salmon Creek, Salmon Creek, California
Best when matched with lighter fare.
By the Glass - \$8.00 By the Bottle - \$36.00

Dry Rosé

Paul Jaboulet Aine Cotes du Rhone Parallele 45, France
Intense and complex bouquet with red fruit aromas. Pairs well with fresh garden salads.
By the Bottle - \$37.00

Red Wines

Cabernet Franc

Ironstone Vineyards, Sierra Foothills, California
Adventurous wine designed to go with steaks.
By the Bottle - \$28.00

Cabernet Sauvignon

Columbia Crest, Horse Heaven Hills, Washington
A wonderful fruit-forward wine. Enjoy with grilled steaks or pork chops.
By the Glass - \$8.00 By the Bottle - \$30.00

Solaris, Napa Valley, California
Enjoy this Cabernet with grilled meat, chicken or vegetables.
By the Glass - \$8.50 By the Bottle - \$36.00

Edna Valley, San Luis Obispo, California
Compliments grilled Filet Mignon or a New York Strip.
By the Bottle - \$52.00

Sterling Reserve, Napa Valley, California
Aromas of sweet, toasty oak, elegant black plum and briar abound.
Pair with a Rib- Eye Steak.
By the Bottle - \$95.00

Sagelands, Wapato, Washington
Intense nose of Bing cherries, blackberry and licorice aromas.
Enjoy with hearty dishes.
By the Bottle - \$45.00

Red Wines

Merlot

Glass Mountain, Napa Valley, California
A good, friendly wine that is perfect for a steak or chicken.
By the Glass - \$7.00 By the Bottle - \$24.00

Casillero del Diablo, Chile
This Merlot is big in volume with fresh fruit flavors.
By the Glass - \$8.00 By the Bottle - \$30.00

M. Cosentino, Napa Valley, California
Plum and blackberry pair that delight with moderate oak and hints of chocolate.
By the Bottle - \$45.00

Robert Mondavi, Napa Valley, California
This Merlot unfolds with layers of berry and plum. Enjoy with a Filet Mignon.
By the Bottle - \$45.00

Provenance, Napa Valley, California
This Merlot is firm, intense, and concentrated. Compliments pastas and lamb.
By the Bottle - \$70.00

Pinot Noir

Mark West, Napa Valley, California
Rich in texture with a lingering finish and versatile enough to compliment a hamburger.
By the Glass - \$6.00 By the Bottle - \$30.00

A from Acacia, Napa Valley, California
Perfect with shrimp or chicken.
By the Bottle - \$47.00

Bouchaine, Napa Valley, California
Try this wine with pork tenderloin.
By the Bottle - \$55.00

Orogeny, Napa Valley, California
Enjoy with fish and pastas.
By the Bottle - \$62.00

Red Blends

M. Cosentino "Ol' Red", Napa Valley, California
Structured and well-balanced with supple, ripe tannins and long, smooth finish. A unique experience.
By the Bottle - \$30.00

Coppola Diamond Claret, Napa Valley, California
This wine features wild berry and plum flavors. Pairs well with beef and lamb.
By the Bottle - \$27.00

Red Wines

Syrah/Shiraz

Wyndham Estates bin 555, Australia
Blackberry fruit aromas abound. Enjoy with poultry and fish.
By the Bottle - \$32.00

Jacobs Creek, Shiraz, Australia
This Shiraz shows fresh cherry and plum fruit aromas.
By the Bottle - \$30.00

Summerland, Santa Barbara to Monterey, California
Compliments Ahi Tuna and Filet Mignon.
By the Bottle - \$45.00

Tuscan

Castello Banfi Centine, Italy
This wine is medium to full bodied with soft tannins. Enjoy with pasta and fresh seafood.
By the Bottle - \$36.00

Zinfandel

Ravenswood Vintners Blend, Sonoma Valley, California
Up-front, fruit forward and immediately enjoyable. Perfect match with red meat.
By the Glass - \$8.00 By the Bottle - \$32.00

Ravenswood Zen of Zin, Sonoma Valley, California
This Zin bottling has a bouquet of raspberry and cheery. Enjoy with tuna.
By the Bottle - \$45.00

Simi Zinfandel, Sonoma Valley, California
Fresh berry flavors and a kick of black pepper spice.
By the Bottle - \$52.00

Red Wines

Other Red Varietals

Carmenere, Chile

This South American wine begins with notes of plums, black fruit and chocolate.
By the Bottle - \$30.00

Tempranillo, Spain

Distinct scents of black raspberries, coconut and toasted oak.
Goes well with grilled Rib-Eye and tuna.
By the Bottle - \$30.00

Malbec, Argentina

This wine's best qualities include its round flavor with a touch of truffles.
Delightful treat with beef and lamb chops.
By the Bottle - \$28.00

Reinares, Spain

Beautiful color and ruby nose, flavors of blackberry and chocolate
By the Glass - \$6.00 By the Bottle - \$28.00

Entre Castillos Roble, Spain

Made of 100% Tempranillo grapes, the color is clean with flavors of soft, dark, berries.
By the Glass - \$7.00 By the Bottle - \$28.00

Sparkling Wines and Champagnes

Veuve Clicquot Brut Yellow Label, France

This signature Brut non-vintage is loved all over the world for its crisp, full flavors,
consistent quality and celebratory yellow label.
By the Half Bottle - \$50.00 By the Full Bottle - \$90.00

Mums Carte Classique, France

This round, rich, fruity Champagne finishes with subtle sweetness.
By the Half Bottle - \$35.00 By the Full Bottle - \$60.00

Rosa Regale, Italy

This sparkling wine is perfect for fruit salads, strawberries or whipped cream based desserts.
By the Half Bottle - \$35.00 By the Full Bottle - \$60.00