

FOREST GRILL

WINTER LUNCH

SOUPS

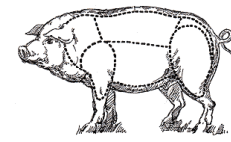
FRENCH ONION SOUP	\$8
TOMATO BISQUE EN CROUTE	\$8
SOUP DE JOUR	Market Price

SALADS & SPECIALTIES

WHOLE LEAF CAESAR Hearts of Romaine, Hass Avocado, Garlic Croutons, Parmesan Chip, Spanish White Anchovy <i>Add Chicken For</i> <i>Add Salmon For</i>	\$8 \$6 \$8
CHERRY TOMATO & BUFFALO MOZZARELLA Basil Pesto, 25 Year Old Aged Balsamic Vinegar	\$9
BABY HEIRLOOM BEET SALAD Warm Goat Cheese, Candied Walnuts, Petite Organic Lettuce <i>Add Chicken For</i> <i>Add Salmon For</i>	\$9 \$6 \$8
CHOPPED CHICKEN COBB Chicken, Corn, Avocado, Tomato, Blue Cheese, Egg, Lardons, Buttermilk Dressing	\$10
MAINE LOBSTER TACO Chiffonade of Baby Spinach, Pepper Jack Cheese, Jicama Slaw, Handmade Tortillas, Yellow Cherry Tomato Chutney	\$12
CHICKEN PAILLARD* Wild Mushrooms, Baby Arugula, Asparagus, Parmesan, Aged Balsamic, Parmesan Reggiano	\$12
MUSSELS & FRIES* Prince Edward Island Mussels, White Wine, Crisp Fries, Lemon Garlic Aioli	\$11

SANDWICHES

GRILLED CHICKEN CLUB House Made Crisp Pancetta, Pesto Aioli Avocado, Tomato, Bibb Lettuce	\$12
TOASTED HAM & CHEESE SANDWICH Black Forest Ham, Gruyere Cheese, Mornay Sauce, French Fries	\$10
CUCUMBER AND RADISH SANDWICH English Cucumber, Honey Mascarpone, French Breakfast Radish, Bibb Lettuce, Brioche	\$8
HOUSE SMOKED SALMON Toasted Brioche, Capers, Red Onion, Spring Mix, Tomato Confit Schmear	\$9
FRENCH DIP Loin of Lamb, Au Jus, Provolone, French Fries	\$11
LOBSTER MELT Maine Lobster, Brie Cheese, Spring Mix, French Fries	\$12
FG BURGER*	\$9
KILLER CHIP SANDWICH Spicy Capacolla, Provolone Cheese, Chips	\$10
TURKEY AND SWISS Lettuce, Vine Ripe Tomato, and Mayonnaise	\$8



CHARCUTERIE

CHARCUTERIE ASSORTMENT DE JOUR*

House Made Mustard

Includes Choice of Three Salads:

Marinated Olives
Celeriac & Remoulade Salad
Carrot & Garbanzo Salad
Cornichons
Heirloom Beet Salad
\$16

PROSCIUTTO DI PARMA

Freshly Sliced, White Truffle Oil
\$14

RAW BAR

GRAND PLATEAU*

PETITE PLATEAU*

OYSTERS*

Market Price

ENTREES

WHITEFISH* Lemon, Capers, Artichokes, Haricot Vert, Potato Purée, Tomato Confit Butter Sauce	\$15
STEAK FRITES* House Prime Stripsteak, French Fries, Maitre D'hôtel Butter, Béarnaise Sauce	\$17
CLAY ROASTED FREE RANGE CHICKEN* Lemon, Garlic, Herbs, Potato Purée, Haricot Vert	\$14
PASTA DE JOUR House Made Specialty Pasta of the Day	\$12
VEGETARIAN PARISIAN GNOCCHI Spring Vegetables, Wild Mushrooms	\$14

CLAY OVEN BAKED PIZZAS

PIZZA PROSCIUTTO Serrano Ham, Baby Arugula, Asiago Cheese, Truffle Oil	\$11
PIZZA BISTRO House Made Sweet Italian Sausage, Pecorino Toscano, Bell Peppers	\$12
PIZZA MARGHERITA Buffalo Mozzarella, Basil, Olive Oil	\$9

BRIAN POLCYN - CHEF/PROPRIETOR
DAVID GILBERT - EXECUTIVE CHEF

MARIO PLAZA - GENERAL MANAGER/SOMMELIER
EMILY CARLSON- ASSISTANT MANAGER

735 Forest Avenue, Birmingham, Michigan 48009 248-258-9400 www.theforestgrill.com

*Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs can increase your chances for a foodborne illness. All meats and fish cooked to order. Please inform your server of any food allergies.

12/15/09