

FOREST GRILL

SUMMER LUNCH

SOUPS

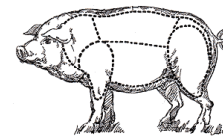
FRENCH ONION SOUP	\$8
TOMATO BISQUE EN CROUTE	\$8
SOUP DE JOUR	Market Price

SALADS & SPECIALTIES

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

SANDWICHES

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



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*

Market Price

PETITE PLATEAU*

Market Price

OYSTERS*

Market Price

ENTREES

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

CLAY OVEN BAKED PIZZAS

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

BRIAN POLCYN - CHEF/PROPRIETOR
DAVID GILBERT - EXECUTIVE CHEF

MONICA REYES- ASSISTANT MANAGER
JOE OLSON- SOUS CHEF

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.

5/13/10