

FORRESTER'S

APPETIZERS

FLATBREAD \$16

Caramelized onion, bacon, boursin cheese, roasted grapes, and mozzarella

PIMENTO CHEESE DIP \$12

Served with carrots, celery, and fire crackers.

Sub cucumber for crackers to make it gluten-free.



LIGHTER FARE

WEDGE SALAD \$16

Iceberg wedge, cucumbers, cherry tomatoes, pickled red onion, bacon, & homemade blue cheese dressing & crumbles. Served with a roll.

CHICKEN WILD RICE SOUP \$7/10

A creamy classic made with hearty wild rice, tender chicken, and slow-simmered vegetables, finished with rich herbs and seasoning. Served with a dinner roll.

BIEROCK \$10

A Nebraska “Kansas” classic—savory ground beef and tender cabbage, served with our house-made creamy horseradish and crunchy potato chips.

Dressing choices:

House-made Blue Cheese, Ranch, and Lemon Garlic, plus the classic Dorothy Lynch

SIDE DISHES

Side Salad \$6



Rosemary Mashed \$5



Roasted Carrots \$7



Cheddar Grits \$5



ENTRÉES

All entrées are served with a dinner roll & butter.

STEAK POINTS \$28



Sirloin tip, cowboy butter, rosemary mashed potatoes and roasted carrots

CHICKEN MUSHROOM \$26

MARSALA



Tender chicken, savory marsala sauce, garlic & parmesan cheese, served over rosemary mashed potatoes. Make it vegetarian by substituting cauliflower.

PORK MEDALLIONS \$25



Pork medallions with roasted garlic demi, apple compote, served over cheddar grits

KIDS' MEALS

CHICKEN STRIPS \$12

Breaded chicken strips served with tater tots

GRILLED CHEESE \$10

SANDWICH

Grilled cheese sandwich grilled to perfection and served with tater tots

DESSERTS

CHOCOLATE MOUSSE \$8



Our homemade chocolate mousse is rich, smooth, and irresistibly creamy—made from scratch for a melt-in-your-mouth finish.

PEACH COBBLER \$8



Homemade peach cobbler with sweet, tender peaches baked beneath a golden, buttery topping.



= Gluten Free