

NORTH FORK

Bar & Grill

DINNER MENU

COCKTAILS

THE IRONHEAD

Rye whiskey, cranberry juice, lemon juice, ginger beer, mint

THE MORNING CATCH

Vodka, bloody mary mix, salt rim, olives, & lime wedge

DOCKSIDE DAIQUIRI

Rum, lime juice, simple syrup, grenadine float. Served on the rocks

OKLAHOMA SUNSET

Bourbon, peach schnapps, cranberry juice, lime juice

LAKE SPECIAL

Vodka, grapefruit soda, lime juice, soda water, lemon & lime wedge

SANDBAR

Tequila, triple sec, pineapple juice, lime juice, salt rim

STARTERS

CHIPS AND QUESO | 9

Fried corn tortillas served with white queso

FRIED PICKLES | 11

Fried pickle spears served with house-made ranch

ONION RINGS | 12

Golden fried panko breaded onion rings, served with house-made ranch

BUFFALO WINGS | 14

Fried wings tossed in Buffalo sauce, served with blue cheese or house-made ranch dressing, carrots and celery

CHICKEN AND ROASTED CORN QUESADILLAS | 16

Marinated chicken with jalapeño roasted corn, Cholula® cream served with salsa and sour cream

PEEL AND EAT SHRIMP

HALF POUND | 15 POUND | 20

Shell-on shrimp cooked in our Cajun boil, served with cocktail sauce and lemon

SOUP OF THE DAY

CUP | 7 BOWL | 9

SALADS

HAIL CAESAR | 16

Grilled breast of chicken on a bed of crisp romaine, creamy Caesar dressing, shredded parmesan and croutons

THE SOUTH | 16

Grilled breast of chicken, mixed greens, pineapple, strawberry, candied pecans, goat cheese and sweet vinaigrette

SOUTHWEST COBB SALAD 🌶️ | 17

Tajín® seasoned breast of chicken with baby greens, cucumbers, radish, egg, bacon, avocado, tortilla strips and chipotle-lime ranch

BURGERS, SANDWICHES & SUCH

ALL BURGERS AND SANDWICHES COME WITH FRIES SUB ONION RINGS OR SALAD | 2

CHEESEBURGER* | 15

Black Angus burger topped with American cheese, lettuce, tomato, onion and pickles
ADD BACON | 2

CHICKEN CLUB SANDWICH | 16

Grilled or crispy breast of chicken, topped with applewood-smoked bacon, pepper jack cheese, lettuce, tomato, onion and pickles and jalapeño ranch

BACON MUSHROOM SWISS BURGER* | 16

Black Angus burger topped with sautéed mushrooms, Swiss cheese and bacon

PHILLY | 16

Classic Philly steak with sautéed onions, provolone or American cheese, served on a hoagie roll

WHISKEY BACON BURGER* | 17

Black Angus burger topped with cheddar cheese, bacon, onion rings and whiskey BBQ sauce

CLUB WRAP | 16

Thinly shaved turkey, ham, Swiss cheese, bacon, lettuce, tomato and Dijonnaise® wrapped in a flour tortilla

20% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

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DINNER MENU

Established by the Muscogee (Creek) people in 1836, North Fork Town—known in Mvskoke as Mekko—emerged as an important tribal center two miles east of present-day Eufaula, Mvskoke Nation. Located within the fork of the Canadian and North Canadian Rivers, the town became a thriving place of trade and diplomacy due to its position at the crossroads of the Texas and California Roads.

ENTRÉES

CHICKEN FRIED STEAK | 20

Hand-breaded chicken fried, served with country gravy, mashed potatoes and bacon-onion smothered green beans

CORNMEAL CRUSTED CATFISH | 18

Fried catfish with green chile tartar sauce and coleslaw, served with hushpuppies and fries

CHILI LIME SEARED SALMON WITH CILANTRO BUTTER | 26

Pan seared salmon served with cilantro butter, Chef's vegetable and roasted poblano rice

SOUTHWEST CHICKEN BREAST | 19

Southwest spiced breast of chicken, pan seared, topped with roasted jalapeño corn, black beans, diced tomatoes and cheddar cheese, served with sour cream, salsa and roasted poblano rice

COUNTRY-STYLE PORK CHOPS | 22

Two pork chops, hand-breaded and fried, served with country gravy, mashed potatoes and bacon-onion smothered green beans

CHOPPED BEEF STEAK | 18

Grilled chopped beef steak topped with a jus lié, cheddar cheese and green onion, served with mashed potatoes and Chef's vegetable

CENTER CUT SIRLOIN* | 29

Center cut sirloin seasoned with our house seasoning, grilled to your liking, served with baked potato and Chef's vegetable

FRIED SHRIMP | 18

Hand-breaded shrimp, seasoned flour, fried golden and served with fries, coleslaw and your choice of tartar sauce or house-made cocktail sauce

STEAK FINGERS | 18

Breaded steak fingers, fried golden, served with mashed potatoes and bacon-onion smothered green beans

SIDES

FRIES | 5

MASHED POTATOES | 4

ROASTED POBLANO RICE | 5

LOADED BAKED POTATO | 6

BACON ONION SMOTHERED GREEN BEANS | 4

SAUTÉED MUSHROOMS | 5

ROASTED CORN WITH JALAPEÑO | 4

CHEF'S VEGETABLE | 4

COLESLAW | 4

SIDE HOUSE SALAD | 5

SIDE CAESAR SALAD | 5

SALAD DRESSINGS | RANCH, BLUE CHEESE, HOUSE VINAIGRETTE, FRENCH, THOUSAND ISLAND, HONEY MUSTARD

DESSERTS

CARROT CAKE | 8

Three layers with carrots, toasted nuts with a cream cheese icing

CHEESECAKE WITH STRAWBERRY COMPOTE | 9

Cheesecake with a graham cracker crust, topped with strawberry compote

GERMAN CHOCOLATE CAKE | 9

Chocolate cake layered with German chocolate icing

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