

125 North Main Street (Route 7) • Lanesborough, MA 01237

413-442-6797 • yeoldeforge.com



Specials

Turkey Burnt Ends Quesadilla

Caramelized Onions, Cheddar Cheese, Cranberry BBQ Dipping Sauce \$15.95

Spicy Chorizo Shimp (spicy)

Jumbo Colossal Shrimp Seared in a Ground Chorizo, Butter, White Wine, Garlic, Minced Onion and Red Pepper Flakes, Portuguese Hot Pepper Sauce, Grilled Bruschetta Bread for Dipping \$18.50

Winter Solstice Salad

Fresh Greens, Roasted Butternut, Brussels Sprouts and Cauliflower, Apple wood Bacon, Toasted Pecans, Blue Crumble, Lightly Tossed in a Sherry Shallot Vinaigrette \$16.95



Grilled Black Angus "Choice" Boneless Ribeye

This steak is special! Limited edition while supplies last

Grilled to order with crispy French Fries or whipped mashed potatoes. \$45.00

Sausage Tortellini Bake

Italian Sausage, Peppers, Onions, Mushrooms & Eggplant with a Red Wine Marinara & Melted Provolone Cheese \$19.50

Chicken Almondine

Chicken Breast coated in a mixture of Almonds and Bread Crumbs sauteed to a golden crispy brown then drizzled with a Delicate Amaretto Cream Sauce. \$23.95

Roasted Moroccan Spice Rubbed Salmon

In a skillet with Roasted Brussels Sprouts & Sweet Potatoes \$24.95

Etouffee (Spicy)

Take Some Spicy Andouille Sausage, Sliced Chicken add a Couple Jumbo Colossal Shrimp, Simmer it all in Classic Cajun Etouffee Sauce and serve it all with Steamed White Rice \$24.95



Appetizers

Roasted Butternut Squash Quesadilla

Two Flour Tortillas layered with a mixture of Roasted Butternut Squash, Onions, Garlic topped with Monterey Jack Cheese, Grilled and served with a Smokey Jalapeño Lime Sauce \$14.75

Skillet of Mushrooms

Fresh Mushrooms Roasted then Sautéed in a Butter, Garlic and Wine Sauce served with Garlic Bread \$14.75

Hand Made Baked Pretzel

Beer and Mustard Cheese Dip \$8.50

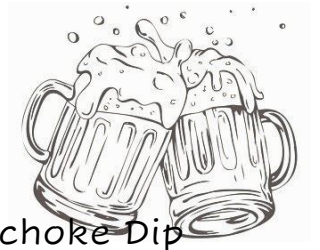
Steamed Mussels

Steamed in White Wine and Garlic Butter served with garlic bread \$18.50





Appetizers



Don't Double Dip

Homemade Buffalo Chicken Dip & Spinach and Artichoke Dip
served with Homemade Fresh Pitas for your dipping Pleasure \$14.50

Dipped Chicken Fritters

Tender Chicken with a Crunchy Coating, Dipped in All Your Favorite Sauces
Original, Hot, Super Hot, Buff Orpingtons, Dean's Traditional,
Sesame Ginger, Pineapple Chipotle \$16.50
Plain \$14.50

Buffalo Cauliflower

Buttermilk Marinated Cauliflower and Banana Peppers,
Lightly Breaded in a Corn Meal, Paprika & Garlic Mix,
Delicately Fried Served Half & Half with Deans & Original
with a Side of Blue Cheese Dipping Sauce \$14.50



7 Layer Dip

Refried Beans, Spicy Beef, Black Bean Salsa, Salsa, Sour Cream, Jack Cheese,
topped with Jalapenos. Served with Nacho Chips \$17.50

Lanesboro Nacho

Crispy Tortilla Chips topped with Spicy Beef, Jack Cheese, Shredded Lettuce,
diced Tomatoes, sliced Black Olives, & Jalapenos
served with sour cream & salsa \$16.50

Fried Calamari

Golden Fried Beer Battered Calamari served with Cocktail Sauce \$12.95

Mozzarella Sticks

Gently Fried Served with Marinara Sauce \$9.50
or a Raspberry Melba Sauce Add \$1.00

Onion Chips

Thinly sliced Onion Petals then Fried
served with our Honey Mustard Dressing \$7.50



Golden Fried Potato Scoops

with Bacon, Cheese, Sour Cream \$10.95

Basket of French Fries \$6.50

Basket of Waffle Fries

with Garlic Aioli \$8.95

Tater Tot Kegs

Giant Tater Tots Filled with Bacon, Cheese, Sour Cream & Chives
served with a Creamy Southwestern Dipping Sauce \$10.50



Consuming raw or undercooked meats, fish, shellfish or fresh eggs
may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy



Sandwiches

Sweet & Spicy Korean Fried Chicken Sandwich

Sriracha Buttermilk Fried Chicken-Kimchee Slaw-Sweet & Spicy Pickled Cukes Savory Gochujang Sauce-Sweet Honey Butter Brioche Roll.....

Savory-Sweet-Spicy \$21.95

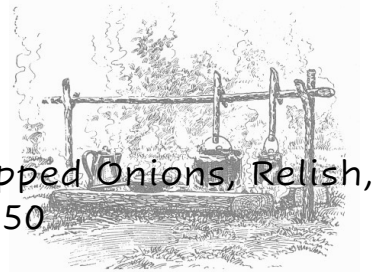
Basil & Buttermilk Breaded Fried Chicken Sandwich

Roasted Garlic Aioli, Arugula & Tomato with Chimay Style Grand Cru Cheese on a Toasted Jalapeno Ciabatta Roll. \$22.95

"The Big Dog"

(It's Big...It's Really Big)

Simmered in Ale and Grilled Served with Mustard, Chopped Onions, Relish, French Fried Potatoes & a Pickle \$14.50



Vegetarian "Anna Mia's

"Not" Chicken Garden Sandwich

A Fried **"Not"** Chicken Cutlet on a Toasted Jalapeno Ciabatta Roll, Lettuce, Tomato with a Sriracha Mayo, Cucumber, Carrot & Onion Slaw \$15.95

Turkey Focaccia Sandwich

A Tomato Basil Focaccia Roll Stuffed with Turkey, Fresh Mozzarella Roasted Red Peppers served with a Creamy Pesto Mayonnaise \$18.50

Olde Forge Grilled Cheese

American Cheese, Tomato and Spinach served on Country Bread \$14.95
Add Bacon \$2.50

Forge Style Roast Beef

Sliced Beef Simmered in Au jus, served on a Hard Roll with Melted Cheese, Lettuce, Tomato & Onion \$17.95

BBQ Chicken

Covered with BBQ Sauce & Caramelized Onions, then topped with Melted Cheese on a Hard Roll \$15.50



Buffalo Chicken

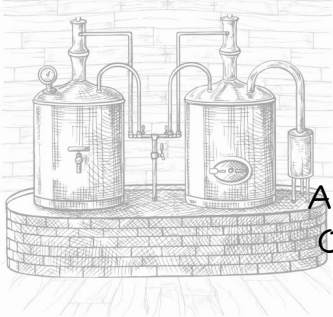
Grilled Chicken Breast Basted with Dean's (Traditional) Wing Sauce and served on a Hard Roll with Lettuce, Tomato, Onion & Blue Cheese Dressing \$15.50

Veggie Burger

A Garden Burger served with Lettuce, Tomato, Onion & Remoulade on a Toasted Roll \$14.50

All of the above served with French fries and a pickle

(Substitute Onion Chips add 2.50)





Entrees



Shepherd's Pie

Seasoned Ground Beef Simmered in Broth
topped with Whole Kernel Corn & Fresh Whipped Mashed Potatoes \$17.50

Fancy Macaroni & Cheese

Gemelli Pasta Baked with Asiago Cheese, shaved Prosciutto & Fresh Cream
\$14.50

Pulled Pork Flat Bread

Grilled Flatbread, Olde Forge Slow Roasted Pulled Pork
Topped with Cole Slaw, BBQ Sauce, Cheddar Cheese \$17.50

Mexican Pizza (Beef or Chicken)

Flour Tortilla, Refried Beans, Black Bean Salsa, Tomato Salsa & Jack Cheese
baked to a Golden Brown topped with Shredded Lettuce & Sour Cream.
\$16.95



Enchiladas



Chicken Enchiladas, Tender Poached Seasoned Pulled Chicken, Melted Cheese
topped & baked with our Traditional Enchilada Sauce

Vegetable Enchiladas Roasted Corn, Mushrooms, Onions, Peppers and Black
Beans topped with our Enchilada Sauce and Sour Cream
\$16.95

Fish and Chips

Olde Forge Famous Beer-Battered, Deep Fried Scrod
served with French Fries and Cole Slaw \$20.50

Cajun Butter Steak

Sirloin Steak, Marinated, Grilled, Sliced then Topped
with a Buttery New Orleans Sweet n Spicy Bourbon Glaze \$28.95

Chicken Piccata Pasta

Sauteed Chicken with Garlic, Capers, Fresh Lemon Juice Parsley
over Linguini \$19.95

Chicken Forge Style

Breast of Chicken Sautéed in a Rich Mushroom Wine Sauce \$21.50

Wild Mushroom Ravioli

Ravioli filled with Wild Mushrooms and Mozzarella and Romano Cheese,
served with a Sundried Tomato and Basil Cream Sauce \$23.95



Roasted Haddock, Steak House Style

Butter, Garlic, Bread Crumbs, Paprika & Parsley \$23.50

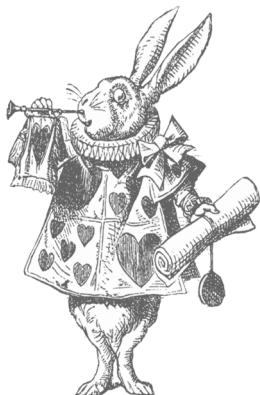
Roasted Scallops Steak House Style

Butter, Garlic, Bread Crumbs, Paprika & Parsley \$32.95



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may increase your risk of food-borne illness.

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Our Famous & Delicious Award-Winning Wings

\$12.50 (6) \$22.50 (12)

Olde Forge Original Wings

Original, Hot, Super Hot

Buff Orpingtons

A Sweet and Spicy Wing with a hint of Curry

Dean's-A Traditional Style Buffalo Wing

Just what it says Buffalo Style

Sesame Ginger

Sweet & Sticky

Pineapple Chipotle

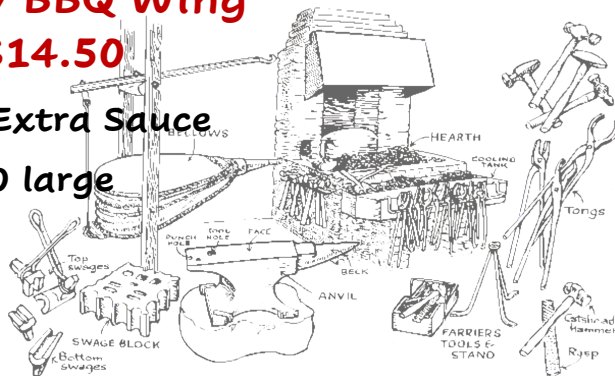
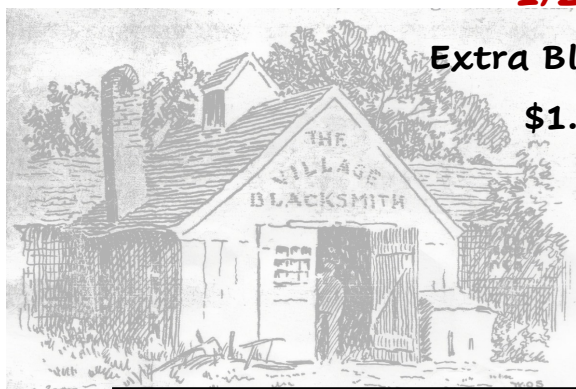
Smoky, Spicy & Sweet

"Spicy Korean Honey BBQ Wing"

1/2 DZ ONLY \$14.50

Extra Blue Cheese or Extra Sauce

\$1.50 small \$3.00 large



Kids Corner

(Under 12 only)

Pasta & Sauce \$5.50 Chicken Tender & French Fries \$7.95 Burger \$6.50
Mini Hot Dogs \$4.95 Mac n Cheese Bites with Carrot Sticks \$5.50

Kids Grilled Cheese & French Fries \$7.50.

Children's Drinks (unlimited refills) Includes: Coke, Diet Coke, Sprite, Orange,
Ginger ale & lemonade \$1.50

Bottle Drinks: Fruit Punch, Lime, Pineapple, Crème,
Orange Crème, Shirley Temple, and Root Beer

Seasonal Drinks:

Ice Fishing!

Frosty Blue Lake Water.

Pineapple Juice and Sprite, with a Swedish Fish to
catch!



Soups & Salad

Baked French Onion

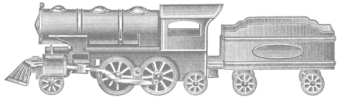
Started with Rich Homemade Stock,
Finished with Golden Oozing Cheese
\$8.50

Olde Forge Homemade Chili Bowl

Tangy, Sweet and Spicy \$6.00

Cast Iron Pot of Homemade Soup

Served with Oyster Crackers \$6.50



The Salad Bar

Unlimited Trips (Per Person) \$16.50

Single Trip (Per Person) \$10.00

From the Kitchen

Small Side Salad

Fresh Garden Salad Dressed with Your
Choice of Dressing \$5.75

Grilled Chicken Waldorf Salad

Fresh Greens, walnuts, Cranberries,
Raisins, Oranges, Apples and Blue
Cheese with an Apple Ginger Dressing
\$16.95

Greek Grilled Chicken Salad

Tomatoes, Red Onions, Greek Olives,
Banana Peppers, Feta and Artichoke all
with Crisp Greens and Italian Dressing
\$16.95



The Forge Burger

The Famous & Delicious 1/2 lb.
Charbroiled Burger \$13.95

Cooked to order and served on a Hard
Roll with Lettuce, Tomato and Onion
served with French fries and a pickle

American, Swiss, Provolone or Cheddar
Cheese add \$1.50

Fried Peppers & Onions, or Sautéed
Mushrooms add \$1.50

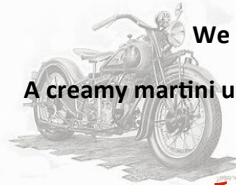
Bacon add \$3.00

Substitute Onion Chips add \$2.50

Winter Cocktails



GINGERBREAD MARTINI



We caught the gingerbread man!

A creamy martini using Baileys, Absolute, Amaretto, Cream and
his gingerbread syrup!

Apple Pie on the Rocks

An apple a day keeps the doctor away!

Well maybe not this apple.

A delicious blend of Apple Whiskey, Lemon Juice, Cinnamon Syrup,
and Apple Spice Syrup.



Noel 75'

A classic with a Christmas twist

Bombay Gin, Lemon Juice, Simple syrup, and raspberry Liquor

all topped with Prosecco



HOT BUTTERED RUM/BOURBON

A warm buttery cocktail made with sugar, spice, and everything
nice, Topped with whipped cream and dusted with cinnamon

Grinch Mimosa

When his heart grew three sizes he shared this drink with us!

Orange Juice, Champagne, Blue Curacao, and Green fuzz

Frosty The Snowman

This cocktail will give you a jolly happy soul!

Stoli Vanilla Vodka, Amaretto, And Eggnog

Frosted Blue Lagoon

Wouldn't want to swim in these icy waters.

But we'll drink them!

Bacardi Rum, Blue Curacao, Lime Juice, topped with sprite



Spiced Cran Old Fashioned

A spiced up version of the classic Old Fashioned with cinnamon
syrup and cranberry juice.

Back By popular demand!

Not Your Fathers Chocolate Milk

Everything you'd want in a chocolate milk!

Baileys, Kahlua, Vodka, and of course Chocolate Milk

