



THE FIFTH FORK

LUNCH

ROASTED BLACK ANGUS STEAK TIPS \$18
Piquillo Romesco, Scallion Chimichurri

MAINE LOBSTER BISQUE \$18
Cognac Cream, Tarragon

KALE CAESAR \$15
Focaccia Croutons, Creamy Anchovy Dressing, Shaved Parmesan

CITRUS QUINOA & FRISEE \$15
Grilled Corn, Baby Tomatoes, Cucumber, Avocado, Local Cheddar, Apple Cider & Honey Emulsion

SALAD ENHANCEMENTS
All Natural Chicken Breast \$7

Grilled Faroe Island Salmon \$12

SUSTAINABLY SOURCED FISH & CHIPS \$30
Local IPA Batter, Hand Cut Fries, Cajun Tartar Sauce

SOUTHERN STEAK SANDWICH \$28
Pimento Pepper, Sweet Onion, Ashe County Cheddar, Hand Cut Fries

GRILLED VEGETABLE FOCACCIA SANDWICH \$22
Baby Mozzarella, Red Pepper Pesto, Herb Salad & Aged Balsamic

NATURALLY RAISED BLACK ANGUS STEAKBURGER \$24
Ashe County Cheddar, Fried Egg, Grilled Bacon, House Made Dill Pickles, Hand Cut Fries

FETTUCINE \$32
Morel Cream, Parmesan, Truffle Oil

PROSCUITTO FLAT BREAD \$24
Lemon Mascarpone Spread, Balsamic Glazed Baby Tomatoes, Arugula

CHOCOLATE TRUFFLE CHEESECAKE \$12
Candied Hazelnuts, Raspberry Coulis

BEIGNETS \$12
Caramel Sauce, Berry Coulis, Milk Chocolate Ganache, Powdered Sugar

WARM STICKY TOFFEE PUDDING \$12
Vanilla Bean Ice Cream

FRESH FRUITS & BERRIES \$11
ICE CREAM & SORBET \$8

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

*An 18% service charge will be added to parties of 6 or more
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