



Lunch Menu

Beginnings

Grilled Shrimp

Roasted Tomato, Herb Cracker Chive Oil 7

Tian of Spring Vegetables

*Artichoke, Eggplant, Garlic and Shitake
Mushroom 6*

Gratin of Sea Scallops

*Poached with Thyme, Laurel and Chardonnay
7*

Pizza

*Stone Baked with Fresh Basil and Filet of
Tomato 5*

Salads

Charred Ahi Nicoise

*Mizuna, Roast Potato, Quail Egg and Kentucky
Blue Beans 9*

Cobb Salad

*Chicken, Olive, Tomato, Egg, Maple Smoked
Bacon and Maytag Blue Cheese 7*

Desserts

Amaretto Panna Cotta

Fresh Berry Geleé 5

Lemon Curd Tart

Caramelized Pears 5

Chocolate Marble Cheesecake

Espresso Cream 5

**Cappuccino, Espresso or
House Specialty Iced Latte 3**

The Real Deal

Grilled Marinated Breast of Chicken

*Juniper Berries, Apple Cider Vinegar, and
Broccolini 10*

Fresh Rigatoni Pasta

*Roasted Roma Tomato, Leeks, Basil and
Reggiano Parmesan 9*

Seared Red Fish

*Blood Orange, Fennel, Beech Mushrooms and
Rissole Potatoes 11*

Tenderloin of Pork "Schnitzel"

Chive Potato Cake, Capers and Leeks 11

Braised Beef Short Ribs

*Turnip Scallion Smash, Beets and Merlot
Reduction 11*

Roast Duck Cavatelli

*Slow Roasted Duck, Maytag Blue Cheese and
Fresh Herbs 9*

All gratuities will benefit The Art Institute of
California-Orange County
Culinary Arts Scholarship Fund for
current and incoming students.

50 Forks is open for lunch Monday –
Wednesday from 11 a.m. – 1 p.m. Reservations
are recommended. Please call 714.429.0918 to
reserve your table.

Executive Chef Peter Strifolino, CEC
Manager Maura Brondi

All creations on our menu are prepared from scratch.