



# DINNER MENU

Thursday - Saturday, 5:00 pm - 9:00 am



## APPETIZERS

**Crab Dip** **P** **\$11.50**  
Lump Crab in a Spicy Béchamel Sauce, served with warm corn and pita chips.

**Cheddar Ale Fondue** **VC** **\$9.00**  
Cheddar & Cabarrus Cotton Blonde Beer Sauce, served with Soft Pretzel Bites.

**Chicken Quesadilla** **\$8.50**  
Seasoned Roast Chicken, Vegetables, and Pepper Jack Cheese, seared in flour tortillas, served with Salsa & Sour Cream.

**Vegetable Tempura** **V** **\$8.50**  
Asparagus, Mushrooms, Carrots, Zucchini and Peppers in a light tempura batter with Asian Dressing.

**Crispy Flatbread** **\$8.00**  
Grilled Flatbread topped with Garlic & Onion Confit, Prosciutto, Baby Arugula, Asiago and Parmesan.



**V** = Vegetarian

**VC** = Vegan

**P** = Pescatarian

**GF** = Gluten Free

What is Pescatarian? In addition to fish and/or shellfish, a Pescatarian diet typically includes all of vegetables, fruit, nuts, grains, beans, eggs and dairy.

\*Contains raw or undercooked ingredients. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## RESERVATIONS

Please call 704-250-4646 to make reservations. Reservations are not confirmed until you have received a confirmation phone call from Forty Six.



## SALADS

**Forty Six Salad** **GF**  
**SIDE** **\$5.00**  
**ENTRÉE** **\$9.00**

Mixed Greens, Grape Tomatoes, Julienned English Cucumbers, Carrots, Dried Cranberries, Red Onion Slivers, Chia Seeds and Walnuts.

Served with your choice of dressing.‡

**Forty Six Caesar Salad**  
**SIDE** **\$6.50**  
**ENTRÉE** **\$10.00**

Chopped Romaine Hearts, Diced Tomatoes, Caesar Dressing, Croutons and Parmesan Cheese

**Spinach & Apple Salad**  
**SIDE** **\$6.50**  
**ENTRÉE** **\$10.00**

A mix of fresh baby Spinach and Romaine tossed with chopped Turkey Bacon, Blue Cheese Crumbles, Green Apple, Turkish Apricots and Sunflower Seeds. Tossed in our Cashew-Dijon Vinaigrette.

**Fig & Arugula Salad** **GF** **VC**  
**SIDE** **\$6.50**  
**ENTRÉE** **\$10.00**

Fresh Baby Arugula, Black Mission Figs, Crumbled Goat Cheese, Toasted Pistachios & Oranges. Tossed in Champagne-Vanilla Vinaigrette.

**Pecan & Pear Salad** **VC**  
**SIDE** **\$6.50**  
**ENTRÉE** **\$10.00**

Romaine Lettuce with Slivered Pears, Bourbon Candied Pecans, crumbled Feta and Maple-Cider Vinaigrette

**Dinner Cobb Salad (entrée only)** **GF** **\$12.50**  
Spinach & Mixed Greens with Chopped Egg, Avocado, Diced Ham, Tomatoes and Cheddar Cheese.

Served with your choice of dressing.‡

### Entrée Salads

Add your choice of protein to any Entrée Sized Salad above...

Grilled Chicken **\$4**  
Seared Salmon **\$8**  
Sautéed White Shrimp **\$6**  
Seared Tempeh **\$3**

‡Served with your choice of dressing:  
Ranch, Balsamic Vinaigrette, Red Pepper Vinaigrette, Thousand Island or Golden Italian



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## SEAFOOD

### Fresh Catch

Today's market fresh seafood selection.  
Please ask your Server for tonight's preparation.

Market

### Seared Salmon <sup>P</sup>

Fresh Seared Salmon with Lobster Mashed Potatoes and Roasted Asparagus.

\$23

### Shrimp and Scallop Risotto <sup>P</sup> <sup>GF</sup>

Pan Seared Shrimp & Scallops with sliced Mushrooms, Diced Tomatoes & Fresh Herbs in Made-to-order Risotto.

\$24

### Thai Seared Snapper <sup>P</sup>

Griddled Mutton Snapper Fillet, glazed with Sweet & Spicy Ginger Sauce, served over Soba Noodles and warm Broccoli-Kale Slaw in a Peanut Dressing.

\$24

### Grilled Rainbow Trout

Fresh regional Rainbow Trout over Sautéed Gnocchi with Bacon, Onions, Mushrooms and Spinach, served with Lemon Caper Aioli.

\$20

## PORK

### Pork Chop

House brined Pork Chop stuffed with Smoked Gouda, Bacon and Jalapeño. Served over Pimiento Mac 'n Cheese and Steamed Broccoli

\$21

## CHICKEN

### Chicken Parmesan

Boneless breast of Chicken, breaded and seared, topped with homemade Marinara, Provolone and Parmesan, served over Angel Hair Pasta.

\$16

### Citrus "Brick" Chicken <sup>GF</sup>

Statler Breast of Chicken, Grill Pressed and Basted with Citrus Glaze, served over AAA Risotto (Apricot, Almond & Arugula) with Fresh Steamed Broccolini

\$16

### Buttermilk Chicken

Crispy Breaded boneless Breast of Chicken with Mashed Potatoes, Steamed Baby Green Beans and Creamy Black Pepper Gravy

\$16

## BEEF

### Filet Mignon\*

8oz. certified Angus Tenderloin Filet.  
Please ask your Server for tonight's preparation.

Market

### Ribeye <sup>GF</sup>

Grilled 10oz Certified Angus Ribeye Steak topped with Caramelized Onions & Mushrooms, served with Mashed Potatoes and Asparagus.

\$28

### Forty Six Meatloaf

Fine Ground Beef and Turkey with Fresh Herbs. Served over Potato-Vegetable Hash. Topped with Red Wine Demi-glace.

\$16

### Boneless Beef Short Ribs <sup>GF</sup>

Braised Beef Boneless Short Ribs. Served over Red Skin Mashed Potatoes and Collard Greens with Red Wine Demi-glace.

\$20

## VEGETARIAN

It changes every week, so ask your server for tonight's selection!

### Penne Pesto <sup>VG</sup> <sup>GF</sup>

Sautéed Roma Tomatoes with Garlic, Basil, White Wine, Fresh Spinach, Artichoke Hearts and Kalamata Olives tossed with Gluten Free Penne Pasta and Basil Pecan Pesto

\$15

ADD CHICKEN \$4  
ADD SHRIMP \$6

### Vegetable Curry <sup>V</sup>

Mixed Vegetables, Cauliflower, Peas and Sweet Potatoes in Madras Curry Sauce, topped with crushed Cashews served with Warm Naan.

\$13

ADD CHICKEN \$4  
ADD SHRIMP \$6

### Vegetable Stir Fry <sup>V</sup>

Sautéed Mixed Vegetables in our homemade Stir Fry Sauce, served over Brown Rice Pilaf.

\$13

ADD CHICKEN \$4  
ADD SHRIMP \$6

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CALL FOR DINNER RESERVATIONS 704-250-4646