

A family tradition
since 1995.



BECAUSE *life*
WAS MEANT TO
BE ENJOYED!



Carryout available
2205 Southgate Parkway
Cambridge, OH 43725
740-439-2777

Online Ordering
is available
theforumrestaurant.com

APPETIZERS

GREEK SAMPLER FORUM SIGNATURE DISH!

Our Yiayia's original recipes!
SPANIKOPITA: Savory spinach pie.
TYROPITA: 3 cheeses in phyllo
dough. DOLMADES: Stuffed grape
leaves. Fried calamari, feta cheese,
Greek olives and pepperoncinis 15.99

KOPANISTI

Feta cheese, extra virgin olive oil,
minced garlic, red pepper flakes,
roasted red peppers and pepperoncinis
blended into a dip and served with
fried pita chips 10.99

FORUM'S FLOWERING ONION

Fried giant onion battered and
breaded with housemade seasonings
served with our special sauce 12.99

DEEP FRIED RAVIOLI

Breaded and deep fried
with a little kick 10.99

ARTICHOKE DIP 11.99

PARTY PLATTER*

Chicken Fingers, Potato Skins
& Cheese Sticks 13.99

CHEESE STICKS 9.99

WILD WINGS* 12.99

FLAMING CHEESE SAGANAKI

Flaming, semi-sweet Kasserri cheese
dusted with our unique herbs &
spices, then pan fried and served on
a hot skillet with lemon wedges and
fried pita bread 10.99

STUFFED SPUDS 9.99



ENTREES

CHICKEN FINGERS & FRIES* FORUM SIGNATURE DISH!

Housemade hand-dipped fresh chicken tenders, served crispy
golden brown with our creamy Honey Dijon dressing and served
with fries 15.99 / 3 pc. with fries 11.49

FAJITAS*

A sizzling platter of grilled steak or chicken, grilled onions and
peppers, fresh tomatoes, served with warm tortilla shells, sour
cream, cheese and salsa 15.99 / Add guacamole for 1.99

Entrees listed below come with choice of two classic sides.

Add sauteed mushrooms or onions to any entree for 1.49 each

MARINATED CHICKEN* FORUM SIGNATURE DISH!

Tender, boneless chicken breasts charbroiled in our housemade
marinade with white wine, fresh lemon and fresh herbs 16.99
Get it blackened for 1.99
Add our housemade lemon butter sauce 1.49

ELVIS PORK CHOPS

The "King" of chops, marinated until tender, seasoned with
Mama's herbs and spices and charbroiled 16.99

NEW YORK STRIP

Top quality grain fed western beef, aged, trimmed and
charbroiled with our own blend of seasonings
12 oz 27.99 / 8 oz 22.99

RIBEYE

A 10 oz juicy cut of tender Ribeye steak that is perfectly seasoned
with our blend of special seasonings and charbroiled for that
outdoor grill flavor 28.99

HADDOCK*

A mild white fish delicately seasoned and broiled in white wine,
lemon juice and our special blend of herbs 17.99
Add our housemade lemon butter sauce for 1.49

PRIME RIB*

Slow-roasted and perfectly seasoned, 10 oz cut, cooked just the
way you like it, served with housemade au jus 28.99

FORUM SALMON*

8 oz Farm raised salmon charbroiled with lemon juice and herbs
until tender served with cucumber dill sauce 20.99
Get it blackened for 1.99
Add our housemade lemon butter sauce 1.49

PASTA

Served with one classic side.

CHICKEN PARMIGIANA

FORUM SIGNATURE DISH!

Boneless, charbroiled chicken
breast, marinara sauce, melted
mozzarella cheese, side of
spaghetti 18.99

PARISIAN SHRIMP

FORUM SIGNATURE DISH!

Shrimp sauteed in butter,
herbs and white wine,
housemade cream sauce over
fettuccine 19.99

FETTUCINE ALFREDO

Fettuccine, creamy alfredo
sauce 12.99
Charbroiled Chicken 16.99
Sauteed Shrimp 18.99
Add broccoli or mushrooms
for 1.99

MAMA'S HOMEMADE LASAGNA

Seasoned ground beef, cheeses
and housemade tomato sauce
layered between pasta sheets
Mama 11.99 Papa 12.99

OLYMPIC CHICKEN FORUM SIGNATURE DISH!

Tender chicken breast,
onions, green peppers,
sliced mushrooms, broccoli,
tomatoes and artichoke hearts
sauteed in olive oil, with
garlic, herbs and white wine.
Served atop fettuccine with
parmesan cheese 19.99
Veggie Olympic for 14.99

FORUM'S ITALIAN COMBO

Spaghetti with marinara
sauce, Mama's Lasagna and
Chicken Parmigiana 18.99

TUSCAN CHICKEN

Sauteed chicken with
tomatoes, spinach, garlic
and house seasonings in a
parmesan cream sauce over
angel hair pasta 19.99

Create Your Own PASTA

A steaming plate of tender spaghetti or angel hair pasta
topped with your choice of:

- HOMEMADE HERB TOMATO SAUCE 12.49
- THICK MEAT SAUCE* 13.99
- SAUTEED MUSHROOMS & MARINARA SAUCE 13.99
- SAUTEED MUSHROOMS & MEAT SAUCE 14.99
- ITALIAN SAUSAGE & MEAT SAUCE* 16.49
- MEATBALLS & MEAT SAUCE* 16.49
- ADD MORE MEATBALLS to your meal for just 1.99 each

SANDWICHES WRAPS

Served with a pickle spear and French fries unless otherwise noted • Substitute Side House Salad for 2.49

FORUM GYRO* **FORUM SIGNATURE DISH!**

Your choice of chicken or lamb with lettuce, red onion, feta cheese, tomatoes and our own housemade cucumber dill sauce in a grilled pita bread 11.99
Make it a Veggie Gyro! 9.99

FORUM BUFFALO WRAP* **FORUM SIGNATURE DISH!**

Our signature chicken fingers, tomato, lettuce, mozzarella cheese, Frank's Red Hot and our housemade ranch dressing 11.99

ORIGINAL CLUB SANDWICH*

Turkey, ham, hickory smoked bacon and American cheese with lettuce, tomato and mayo on your choice of toasted bread. Served with potato chips and a pickle spear 13.99

HOUSEMADE DRESSINGS:

- Greek
- Southwest Ranch
- Dark Balsamic Greek
- Ranch
- 1000 Island

DRESSINGS:

- French
- Italian
- Honey Dijon
- Pomegranate Blueberry
- Raspberry Vinaigrette + 50¢
- Chunky Bleu Cheese + 50¢
- Extra Dressing + 50¢

SALADS

Substitute salmon for chicken on any salad for 6.99

CHICKEN IN THE GREENS*

Fresh greens, tomatoes, mushrooms, onions, olives, cheddar cheese, hickory smoked bacon and marinated charbroiled chicken breast 12.99

SIRLOIN STEAK SALAD*

Fresh mixed greens, charbroiled sirloin steak, shredded mozzarella cheese, mandarin oranges, fried onion rings, tomatoes and cucumbers 15.99

BBQ CHICKEN FINGER SALAD

Fresh greens, topped with our BBQ chicken fingers, housemade corn salsa, tomatoes, Monterey Jack cheese and Southwest ranch dressing 12.99

CHICKEN ROMA TORTELLINI* **FORUM SIGNATURE DISH!**

Fresh greens, topped with cheese stuffed tortellini, charbroiled chicken breast, garden vegetables and your choice of feta, mozzarella or cheddar cheese 12.99

COBB SALAD*

Fresh greens, cucumbers, red onion, diced tomatoes, hickory smoked bacon, egg, bleu cheese and charbroiled chicken breast 13.99

SOUTHWEST CHICKEN SALAD*

Fresh greens, topped with seasoned grilled chicken breast, tomatoes, housemade corn salsa, Monterey Jack cheese and Southwest ranch dressing 12.99

CHICKEN CAESAR SALAD*

Charbroiled chicken, shaved parmesan, croutons and tomatoes on top of a fresh-cut romaine Caesar salad 12.99

OUR AUTHENTIC GREEK SALAD **FORUM SIGNATURE DISH!**

Fresh mixed greens, tomatoes, Greek olives, pepperoncini, onions, SPANIKOPITA (spinach pie), TYROPITA (cheese pie), DOLMADES (stuffed grape leaves). Topped with feta cheese and the Forum's Famous Greek dressing! 14.99
Lamb or Chicken +6.99 / Salmon* +9.99*

PRIME RIB POWERHOUSE WRAP **FORUM SIGNATURE DISH!**

Slices of tender slow roasted prime rib, cooked to your specifications with our housemade ranch, lettuce, tomato and cheddar cheese 16.99

PRIME RIB POWERHOUSE SANDWICH

Tender, juicy cut of our slow roasted prime rib on a grilled hoagie bun and au jus 16.99

PHILADELPHIA STEAK SANDWICH*

Sliced, grilled sirloin stacked on a grilled hoagie bun with sauteed onions, green peppers and melted mozzarella 11.99

CHICKEN BACON RANCH WRAP*

Sliced charbroiled chicken breast with homemade ranch, lettuce, tomato, hickory smoked bacon and mozzarella cheese 11.99

REUBEN

Sliced, tender and lean corned beef, Swiss cheese, sauerkraut and The Forum's special sauce served with a side of potato salad 11.99

100% BLACK ANGUS BURGERS

Fresh • 8 ounces • All burgers served with French fries
Substitute a house salad for the fries for 2.49.

Gluten free bun +1.00

All hamburgers are cooked to at least 160° (med-well) for the safety of our guests.

CAMBRIDGE MUSHROOM BURGER*

Sauteed mushrooms and your choice of cheese 14.99

NEW YORK BELT BUSTER*

Hickory smoked bacon and your choice of cheese 14.99

CALIFORNIA BELT BUSTER*

Hickory smoked bacon, sauteed mushrooms and your choice of cheese 15.99

- BUILD YOUR OWN -

ANGUS OR VEGGIE BURGER

BYO burgers are served on a toasted kaiser bun with French fries.

ANGUS BURGER*

1/2 pound black Angus ground beef 12.99

BLACK BEAN CHIPOTLE VEGGIE BURGER

Grilled seasoned black bean burger 11.99

TOPPINGS:

Bacon 1.99 • Fried Egg 1.99
Sauteed Onions or Sauteed Mushrooms 1.49

ADD CHEESE: 75¢

American, Swiss, Mozzarella, Cheddar, Pepper Jack, Feta, Bleu

CLASSIC SIDES

House Garden Salad, Baked Potato, French Fries, Rice, Potato Salad, Applesauce, Cottage Cheese, Coleslaw, Vegetable of the Day

PREMIUM SIDES

Ad'l 1.99 each
Sweet Potato Fries, Broccoli, Onion Rings, Mac n Cheese

We proudly serve Pepsi products.

Menu items and pricing subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The following major food allergens may be used as ingredients in this facility:

Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

18% Gratuity will be added to parties of 8 or more. Sorry no checks.

HOUSE-MADE SOUP

FRENCH ONION

cup 3.99 / crock 4.99
Loaded with onions then topped with croutons and melted mozzarella cheese

AVGOLEMENO **FAMILY RECIPE!**

Chicken lemon rice soup. cup 3.99 / bowl 4.99