

STARTERS

- Meatballs** 14.95/13.95 HH
(3) Wagyu of beef and spicy pork sausage, baked with garlic, basil, marinara topped with mozzarella and parmesan Reggiano, served with garlic bread.
Add Pasta \$6.00
- Crispy Fried Artichokes** 12.95
Panko crusted; Italian imported artichoke hearts served with garlic lemon hollandaise sauce
- Burnt Ends (gf)** 16.95
10-hour slow cooked beef brisket, cubed and finished with BBQ sauce served with cornbread and coleslaw
- Pork Belly Lollipops (gf)** 12.95/11.95HH
Kurobuta Pork Belly with Korean chili paste, yuzu and toasted sesame reduction, broccoli coleslaw
- Calamari Steak** 15.95/13.95HH
Sauteed with basil, garlic, white wine, lemon, green onions, tomato, capers, butter and fresno chili
Add Pasta \$6.00
- Shrimp Scampi** 16.95
White wine, green garlic, shallots, preserved lemons, fine herbs, butter with garlic bread and fried artichokes
Add Pasta \$6.00
- Thai Chicken Meatball** 13.95/12.95HH
Lettuce Wraps
Spicy Thai homemade chicken meatballs with red pepper, cilantro, carrot, cucumber, mango slaw with cashew coconut lime dressing, bib lettuce leaves and Thai dipping sauces
- Fresh Baked Focaccia** 5.95
Baked to order out of our pizza oven, served with creamy olive spread

SIGNATURE SOUPS

6.95 Cup/8.95 Bowl

Clam Chowder

Award winning New England style, chock full of ocean sea and cockle clams, baby red potatoes, onion, celery

Kobe Beef Chili

Kobe beef, red beans, roasted beef stock, garlic and our special blend of herbs and spices

SALADS

- Caprese Salad** 13.95
Heirloom cherry tomatoes, burrata mozzarella, basil pesto, reduced balsamic dressing, gourmet Cortina EVOO served with garlic bread
- Caesar Salad** 10.95
Hearts of Romaine, shaved parmesan, corn bread croutons, creamy garlic mustard dressing
+ Salmon \$9.95 Steak \$8.95 Chicken \$7.95
- Chop Chop Salad (gf)** 13.95
Chopped romaine hearts, radicchio, garbanzo beans, aged swiss, pepperoni, genoa salami, kalamata olives, Sicilian oregano, garlic creamy Italian dressing
- Romaine Wedge** 12.95
Imported blue cheese, cherry smoked bacon, corn bread croutons, pickled red onions, cherry tomatoes, blue cheese dressing
+ Salmon \$9.95 Steak \$8.95 Chicken \$7.95
- Spicy Thai Noodle Salad** 17.95/15.95HH
Asian vegetables, rotisserie chicken, linguini pasta, mango, avocado, cilantro, mint, roasted peanuts, peanut vinaigrette
- Oven Roasted Turkey Cobb** 17.95
Cherry smoked bacon, avocado, dried cherries, imported blue cheese crumbles, tomato, hard boiled eggs, balsamic dressing

SANDWICHES/BURGERS

Comes with choice of: French Fries, Tater Tots, Sweet Potato Fries or Coleslaw

- Wagyu Burger** 19.95
Pan seared wagyu beef, sautéed Hen of the Woods mushrooms, swiss cheese, truffle butter, peppery arugula, herb Dijon aioli, toasted semolina potato bun
- Tavern Burger** 15.95/12.95HH
Angus beef, American cheddar, sliced pickles, sautéed onions, 1000 island, toasted sesame bun
- Beef Dip Sandwich** 18.95/16.95HH
Herb, garlic, pepper crusted angus beef, caramelized onions, swiss cheese, toasted ciabatta bun, horseradish cream and au jus

****Straws available upon request**

****Water available upon request**

GOURMET

ENTREES & PASTA

Canadian King Salmon (gf) 26.95
Sautéed fennel, orange segments, cherry tomatoes, sliced green garlic, green onions, green beans, Meyer lemon butter, EVOO

Sausage Rigatoni 21.95/16.95HH
Spicy fennel sausage, garlic, red wine, rosemary, tomato, cream, pecorino Romano, Italian rigatoni

Beef Stroganoff 24.95
Fork tender braised beef cheeks, sautéed mushrooms with a brandy red wine beef stock, sour cream, tarragon, Italian fusilli pasta

Petite Filet (gf) 27.95
Beef tenderloin seared in a cast iron skillet, garlic mashed potatoes, asparagus, roasted mushrooms and shallots

Rotisserie Chicken 26.95
Mary's Free Range marinated half chicken, market vegetables, garlic mashed potatoes with pan gravy

Short Rib (gf) 26.95
Slow braised short rib, red wine, beef stock reduction with glazed carrots, sautéed spinach, garlic mashed potatoes, horseradish cream

Chicken Pot Pie 16.95/14.95HH
Pulled rotisserie chicken, onion, celery, carrots, English peas, roasted chicken velouté topped with puff pastry

Vegan Bowl (gf) 16.95/15.95HH
Coconut red curry broth, firm tofu, Hen of the Woods mushrooms, roasted eggplant, baby bok choy, red bell pepper, toasted cashews, Thai basil, green onion and jasmine rice

****Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your individual dietary needs. Please notify our staff of any severe food allergies. *Consuming rare or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food Borne illness, especially if you have a medical condition**

BRICK OVEN PIZZAS

Fortun's pizzas are all handmade and to order using only the freshest and finest ingredients possible and baked in our brick oven. *Gluten Free Crust +\$2.50*

Margherita 16.95/15.95HH
Di Napoli tomato sauce, mozzarella, garden basil, EVOO, blistered tomatoes

Prosciutto Di Parma 21.95
Di Napoli tomato sauce, mozzarella, prosciutto crudo, arugula, shaved parmesan, blistered tomatoes, EVOO topped with arugula salad

Hawaiian 18.95
Di Napoli sauce, Smoked ham, rotisserie pineapple, mozzarella, fontina cheese, Fresno chilis, sautéed shallots, cilantro

Sweet Fennel Sausage 21.95
Di Napoli tomato sauce, scallions, pickled red peppers, fontina, mozzarella cheese, cremini mushrooms

Pepperoni 18.95/15.95HH
Di Napoli tomato sauce, double pepperoni, fontina, mozzarella

Wild Mushroom Pizza 23.95
Wild mushroom, guanciale, thin crust topped with poached egg, creamy white sauce, mozzarella cheese, Hen of the Woods mushrooms, Truffle butter, burrata cheese, Rosemary, cracked black pepper

Fig Prosciutto 22.95
White sauce, mozzarella, Italian sliced prosciutto, figs, caramelized onions, French black truffle goat cheese, wildflower honey and fresh rosemary

Sides:

Fries \$7.95 . Tater Tots \$7.95 . Sweet Fries \$8.95 . Seasonal Vegetables \$7.95 . Mashed Potato \$7.95

GF = Gluten Free

****18% Gratuity automatically added to parties of 8 or more**

06.20.19