FORTUN'S
KITCHEN + BAR

STARTERS

Crispy Fried Artichokes 14.95
Crispy panko crusted , Italian imported artichoke hearts served with garlic lemon hollandaise sauce

Burnt Ends (GF) 16.95
Ten hour slow smoked prime beef brisket, cubed and finished with our house made burnt ends sauce. Served with coleslaw, corn bread

Oyster Rockefeller 18.95
(3) oysters poached in white wine, over sautéed spinach with red pepper and a touch of Pernod, with citrus hollandaise sauce

Calamari Steak 16.95
Sauteed with shallots, garlic, white wine, lemon, green onions, tomato, capers, butter and fresno chilies
add pasta $6

Wagyu Meatballs 15.95
(3) Wagyu of beef and spicy pork sausage meatballs baked in a cast iron skillet, garlic, basil, marinara topped with mozarella, parmesan reggiano. Served with garlic bread
add pasta $6

Pork Belly Lollipops (GF) 13.95
Kurobuta Pork Belly bites with Korean chili paste, yuzu and toasted sesame reduction and brocolli coleslaw

Louisiana Creole Shrimp 17.95
Blackened white Mexican shrimp, sautéed onions, sliced fresh garlic, andouille sausage, creole spiced garlic butter served with crusty baguette

SOUPS

Clam Chowder 6.95 | 8.95
Award winning New England style clam chowder chock full of ocean sea and cockle clams, baby red potatoes, onion, and celery

French Onion 12.95
Sauteed Onions, rich beef bone broth topped with garlic crouton, melted Gruyere, Swiss Emethal cheese au gratin

Kobe Beef Chili 6.95 | 8.95
Kobe beef, red beans, roasted beef stock, garlic and our special blend of herbs and spices

Soup of the Day 6.95 | 8.95
Fresh soup made daily

SALADS

Caprese Salad (GF) 15.95
Oven roasted heirloom cherry tomatoes, fresh burrata mozzarella, basil pesto, reduced balsamic dressing, gourmet Coratina EVOO served with garilc bread

Caesar Salad 11.95
Organic Hearts of romaine, shaved parmesan, corn bread croutons, and creamy garlic mustard dressing

Chop Chop Salad (GF) 16.95
Organic Chopped romaine hearts, radicchio, garbanzo beans, aged swiss, pepperoni, genoa salami, kalamata olives, Sicilian oregano, garlic creamy Italian dressing

Organic Romaine Wedge 13.95
Imported blue cheese, cherry smoked bacon, corn bread croutons, pickled red onions, cherry tomatoes, drizzled with house made blue cheese dressing

Warm Spinach Goat Cheese Salad 12.95
Organic Spinach with thick cut bacon, mushrooms, creamy goat cheese crumbles, red onion, soft boiled egg with a warm Dijon bacon dressing

Garden Salad (GF) (V) 10.95
Organic Baby greens salad, heirloom tomatoes, shaved fennel, watermelon radish, sliced avocado, crisp cucumber with house made balsamic dressing

Add 9.95 Salmon, 8.95 Steak, or 7.95 Chicken

GOURMET PIZZAS

Fortun's pizzas are all handmade using only the finest ingredients baked in our brick oven. Vegan Cheese available.

Margherita (V) 17.95
Di Napoli tomato sauce, mozzarella, garden basil, EVOO, and blistered tomatoes. A classic!

Sweet Fennel Sausage & Pepperoni 24.95
Di Napoli tomato sauce, scallions, pickled red peppers, fontina and mozzarella cheeses, garlic, and cremini mushrooms

Fig and Proscuitto 23.95
White sauce, mozzarella, Italian sliced proscuitto, dried figs, caramelized onions, French black truffle goat cheese, drizzled wildflower honey and fresh rosemary

Fresh Maine Lobster & Shrimp 28.95
White sauce, mozzarella, fontina, live Maine lobster, shrimp, goat cheese, truffle butter, lemon basil pesto

Add $2.50 for gluten free crust.

FORTUN'S KITCHEN + BAR

MEAT

Prime New York 14oz (GF) 59.95
Omaha Prime New York steak heavily seared in a cast iron skillet to your perfection. Served with sauce Bordelaise, sauteed spinach, Bearnaise on the side

Filet Mignon 8oz (GF) 48.95

Petite Filet Mignon 6oz (GF) 36.95
Beef Tenderloin seared in a cast iron skillet, creamy mashed potatoes, asparagus, roasted mushrooms and shallots

Steak Oscar (GF) 49.95
Omaha Beef Tenderloin 6 ounces, seasoned and pan seared in a cast iron skillet to your perfection and served with Canadian Cold Water Lobster Tail, asparagus, and spinach, topped with House crafted Bearnaise sauce

Steak Diane (GF) 42.95
Omaha Filet 6 ounces seared in a cast iron skillet until golden brown. Served with Cognac, dijon, red wine sauce, cremini mushrooms, sautéed asparagus and creamy mashed potatoes

Rack of Lamb (GF) 49.95
Herb crusted Australian rack of lamb. Perfectly prepared medium rare with a house crafted red wine sauce and seasoned sautéed spinach

Rotisserie Chicken (GF) 26.95
Organic Mary's Free Range house rotisserie chicken with market vegetables, creamy mashed potatoes and made-to-order pan au jus

Braised Short Rib (GF) 27.95
Slow braised short rib, red wine, beef stock reduction with baby carrots, sautéed spinach, creamy mashed potatoes, and housemade horseradish cream

House Smoked BBQ Ribs (GF) 32.95
Three hour house smoked Applewood baby back ribs served with housemade country coleslaw and warm corn bread

SIDES

French Fries	7.95
Tater Tots	7.95
Mashed Potatoes	7.95
Seasonal Vegetables	7.95
Sweet Potato Fries	8.95
Baked Potato *the works*	8.95
Cauliflower Au Gratin	11.95

SEAFOOD

Ahi Hawaiian Tuna (GF) 32.95
Sesame seed encrusted Ahi Hawaiian Tuna, seared rare with jasmine rice, baby bok choy, asparagus, cilantro, ponzu sauce, garnished with pickled ginger and wasabi

Chilean Seabass (GF) 38.95
Furikake seasoned basmati rice with fresh delicate pan seared Seabass, green curried coconut sauce, tomato chutney, baby bok choy, and sesame seeds

Canadian King Salmon (GF) 28.95
Canadian King Salmon, sautéed fennel, orange segments, cherry tomatoes, sliced garlic, green onions, green beans, white wine, meyer lemon butter, evoo

Diver Scallops (GF) 38.95
Pan seared diver scallops, giant lump crab, wild morel and Hen of the Woods mushrooms, meyer lemon risotto, parmesan and mascarpone cheese

Twin Lobster Tails (GF) mp
Maine twin lobster tails served with drawn in sweet butter and lemon

PASTA

Sausage Rigatoni 22.95
Spicy fennel sausage, garlic, red wine, rosemary, tomato cream sauce, pecorino romano, and Italian rigatoni. Served with garlic bread

Beef Stroganoff 27.95
Fork tender braised beef cheeks, sautéed mushrooms, old school red wine demi-glaze, sour cream, tarragon, and Italian fusilli pasta

Seafood Pasta 32.95
Maine Lobster, shrimp, giant lump crab with spicy tomato basil cream sauce, linguini pasta and shaved parmesan. Served with garlic bread

SAUCES

6
Red Wine
Stroganoff
Bernaise

GF = Gluten Free ◆ V = Vegetarian

*Consuming rare or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness, especially if you have a medical condition.
**18% Gratuity included for parties of 6 or more.
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