



STARTERS

Wagyu Meatballs 16.95
Add Pasta \$6.00
(3) Wagyu of beef and spicy pork sausage, baked with garlic, basil, marinara topped with mozzarella and parmesan Reggiano, served with garlic bread.

Burnt Ends (gf) 17.95
10-hour slow cooked beef brisket, cubed and finished with BBQ sauce served with cornbread and coleslaw

Calamari Steak 18.95
Add Pasta \$6.00
Sautéed with basil, garlic, white wine, lemon, green onions, tomato, capers, butter and Fresno chili

Louisiana Creole Shrimp 18.95
Blackened Mexican Shrimp, sautéed onions, sliced fresh garlic, andouille sausage, creole spiced garlic butter served with crusty baguette

SIGNATURE SOUPS

7.95 Cup/9.95 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

SIDES

French Fries 8.95
Tater Tots 8.95
Mashed Potatoes 8.95
Seasonal Vegetables 8.95
Sweet Potato Fries 9.95

SALADS

**Add Salmon \$10.95 Steak \$9.95
Chicken or Shrimp \$8.95**

Caesar Salad 13.95
Hearts of Romaine, shaved parmesan, corn bread croutons, creamy garlic mustard dressing

Chop Chop Salad (gf) 17.95
Chopped romaine hearts, radicchio, garbanzo beans, aged swiss, pepperoni, genoa salami, kalamata olives, Sicilian oregano, garlic creamy Italian dressing

Spicy Thai Noodle Salad 19.95
Asian vegetables, rotisserie chicken, linguini pasta, mango, avocado, cilantro, mint, roasted peanuts, peanut vinaigrette

Warm Spinach Goat Cheese Salad 15.95
Organic spinach with thick cut bacon, mushrooms, creamy goat cheese crumbles, red onion, soft boiled egg with a warm Dijon bacon dressing

SANDWICHES & BURGERS

**Comes with choice of French Fries, Tater Tots,
Sweet Potato Fries,
side Caesar or Coleslaw**

Tavern Burger 18.95
Angus beef, American cheddar, sliced pickles, sautéed onions, 1000 island, toasted sesame bun

Beef Dip Sandwich 19.95
Herb, garlic, pepper crusted angus beef, caramelized onions, swiss cheese, toasted ciabatta bun, horseradish cream and au jus

**Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your individual dietary needs. Please notify our staff or any severe food allergies. *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.*



BRICK-OVEN PIZZAS

- Sweet Fennel Sausage & Pepperoni 25.95**
Di Napoli tomato sauce, scallions, pickled red peppers, fontina and mozzarella cheeses, fresh garlic and cremini mushrooms
- Fig and Prosciutto 24.95**
White sauce, mozzarella, Italian sliced prosciutto, figs, caramelized onions, French black truffle goat cheese, wildflower honey and fresh rosemary
- Margherita 19.95**
Di Napoli tomato sauce, fresh mozzarella, garden basil, EVOO, blistered tomatoes
- Diver Scallop & Shrimp 29.95**
Di Napoli tomato sauce, fresh mozzarella, garden basil, EVOO, blistered tomatoes
- Prosciutto Di Parma 23.95**
Di Napoli tomato sauce, fresh mozzarella, garden basil, EVOO, blistered tomatoes
- Hawaiian 19.95**
Di Napoli sauce, smoked ham, thinly sliced pineapple, mozzarella, fontina cheese, Fresno chilis, sautéed shallots, cilantro
- Pepperoni 19.95**
Di Napoli tomato sauce, double pepperoni, fontina and mozzarella cheeses
- Cauliflower Quattro Formaggi 17.95**
Housemade grated cauliflower crust topped with white sauce, parmesan, mozzarella, fontina and Pecorino Romano cheeses topped with sliced avocado, tomato and lemon pepper
- Roasted Vegetable 22.95**
Roasted red peppers, red onion, artichoke hearts, mushrooms, Spanish green olives, zucchini, basil pesto, sautéed spinach, garlic and goat cheese
Add Sausage or Pepperoni 3.50
Substitute Vegan Cheese 2.50
- Chicago Style Deep Dish Pizza 27.95**
(Please allow 15-20 minutes to cook)
Layer of Pepperoni, Italian Spicy Sausage with San Marzano Basil, Garlic Tomato Sauce, Fresh Mozzarella, Parmesan Reggiano Cheese in a Flaky Pie Crust

ENTREES & PASTAS

- Fortun's Country Fried Chicken & Biscuits with Gravy 26.95** **NEW!**
Buttermilk brined, Fried Chicken breast and thigh with Country Sausage gravy with buttered biscuit, greenbeans and mashed potatoes
- Seafood Guanciaie Linguini 32.95** **NEW!**
Sautéed shrimp, scallops, clams, salmon with white wine, lemon, red chili, parmesan, herbs and garlic butter
- Canadian King Salmon (gf) 29.95**
Sautéed fennel, orange segments, cherry tomatoes, sliced green garlic, green onions, green beans, Meyer lemon butter, EVOO
- Sausage Rigatoni 23.95**
Spicy fennel sausage, garlic, red wine, rosemary, tomato, cream, Pecorino Romano, Italian rigatoni
- Beef Tenderloin Stroganoff 28.95**
Fork Tender Tenderloin of Beef, Sauteed Mushrooms with Brandy Red Wine Beef Stock, Sour Cream, Tarragon, Italian Fusilli Pasta
- Petite Filet (gf) 6oz 37.95**
Beef tenderloin seared in a cast iron skillet, garlic mashed potatoes, asparagus, roasted mushrooms and sautéed spinach
- Rotisserie Chicken 27.95**
Mary's Free Range marinated half chicken, market vegetables, garlic mashed potatoes with pan gravy
- Braised Short Rib (gf) 29.95**
Slow braised short rib, red wine, beef stock reduction with baby carrots, sautéed spinach, garlic mashed potatoes, horseradish cream
- House Smoked BBQ Ribs 33.95**
Applewood smoked center cut Duroc baby back ribs with country pineapple coleslaw and sweet corn bread. Served with Franklin Style BBQ Sauce



30% OFF ALL FINE WINE BOTTLES

Please See Wine Menu

COCKTAILS

FRESH-SQUEEZED MARGARITAS

PERFECT 14.00

Casa Noble Blanco Tequila, Grand Marnier & fresh lime

PINEAPPLE & SERRANO CHILE 13.00

Casa Noble Reposado Tequila, roasted pineapple, Serrano Chile, agave nectar, fresh lemon & lime juice

SKINNY 13.00

Casa Noble Tequila, agave nectar, & lime juice

BLACKBERRY 13.00

Casa Noble Reposado Tequila, organic blackberries, simple syrup, fresh lime juice

FORTUN'S HOUSE COCKTAILS

STEVE'S FAVORITE 15.00

Grey Goose Vodka stirred ice cold and finished with blue cheese stuffed olives

FORTUN'S MANHATTAN 15.00

Redemption Rye Whiskey, Antica Sweet Vermouth, Angostura bitters, Luxardo cherries

RUBY RED COSMO 14.00

Absolut Grapefruit Vodka, Cointreau, fresh grapefruit & lime juice

WHISKEY SOUR 13.00

Caskmates Jameson, fresh lemon juice, egg white, dash of simple syrup

KEITH'S OLD FASHION 13.00

Knob Creek Rye Whiskey, bitters, orange slice, Luxardo cherries and a large square ice cube

COCONUT MARTINI 14.00

Absolut Vanilla Vodka, Malibu Rum, and cream of coconut

DESSERTS

HOUSE MADE COCONUT 13.95

CREAM PIE

Light custard with toasted shaved coconut in a flaky piecrust topped with seasonal berries and homemade rum whipped cream set on a caramel drizzle.

CARROT CAKE 15.95

Sweet indulgence of 4 layers of carrot cake with walnuts, carrots, coconut and cream cheese frosting.

COFFEE TOFFEE CRUNCH 11.95

MOUSSE CAKE

AFTER DINNER COCKTAILS

BRANDY ALEXANDER 12.00

Cream, Cognac, Godiva Chocolate Liqueur

FRENCH CONNECTION 15.00

Cognac, Grand Marnier

CHAMPAGNE COCKTAIL 12.00

Cognac, Bitters, Sugar

SIDE CAR 14.00

Cognac, Lemon Juice

ESPRESSOTINI 12.00

Espresso, Vanilla Vodka, Godiva Chocolate Liqueur