



STARTERS

*CRISPY FRIED ARTICHOKES

Panko Crusted, Imported Italian Artichoke Hearts, Garlic Lemon Hollandaise Sauce 18.95

WAGYU MEATBALLS

(3) Wagyu Of Beef And Spicy Pork Sausage, Garlic, Basil, Marinara, Mozzarella, Parmigiano Reggiano, Garlic Bread 18.95
Add Pasta 6.00

BURNT ENDS (GF)

10-hour Slow Smoked Beef Brisket, Cubed, Barbecue Sauce, Cornbread, Coleslaw 19.95

CALAMARI STEAK

Sautéed With Basil, Garlic, White Wine, Lemon, Green Onions, Tomato, Capers, Butter, Fresno Chili 19.95 | Add Pasta 6.00

LOUISIANA CREOLE SHRIMP

Blackened Mexican Shrimp, Sautéed Onions, Garlic, Andouille Sausage, Creole Spiced Garlic Butter, Crusty Baguette 19.95

SIGNATURE SOUPS

8.95 Cup | 10.95 Bowl

*CLAM CHOWDER

Award-winning New England Style, Ocean Clams, Baby Red Potatoes, Onion, Celery

*SOUP OF THE DAY

Ask Your Server

*FRENCH ONION

Sautéed Onions, Rich Beef Bone Broth, Garlic Crouton, Melted Gruyere, Swiss Emmental Cheese Au Gratin 14.95

SIDES

FRENCH FRIES 8.95

TATER TOTS 8.95

MASHED POTATOES 8.95

SEASONAL VEGETABLES 8.95

SWEET POTATO FRIES 9.95

BURGERS & SANDWICHES

INCLUDES CHOICE OF:

French Fries | Tater Tots | Sweet Potato Fries
Side Caesar Salad | Coleslaw

TAVERN BURGER

Angus Beef, American Cheddar, Sliced Pickles, Sautéed Onions, Thousand Island Dressing, Toasted Sesame Bun 19.95

*PRIME ANGUS BEEF DIP SANDWICH

Herb, Garlic, Pepper Crusted Angus Beef, Sautéed Onions, Swiss Cheese, Horseradish Cream, Beef Au Jus, Toasted Ciabatta Bun 21.95

*TURKEY DIP WITH GRAVY & AU JUS

Diestel Family Ranch Rotisserie Whole Turkey Breast, Thinly Sliced, Havarti Cheese, Beef Au Jus, Turkey Gravy, Toasted Spanish Baguette, French Fries 21.95

SALADS

Add Salmon 14.95 | Steak 14.95 | Chicken 11.95 | Shrimp 11.95

CAESAR

Hearts Of Romaine, Shaved Parmesan, Cornbread Croutons, Creamy Caesar Dressing 15.95

CHOP CHOP (GF)

Chopped Romaine Hearts, Radicchio, Garbanzo Beans, Aged Swiss, Pepperoni, Genoa Salami, Kalamata Olives, Sicilian Oregano, Creamy Garlic Italian Dressing 18.95

SPICY THAI NOODLE

Asian Vegetables, Rotisserie Chicken, Linguini, Mango, Avocado, Cilantro, Mint, Roasted Peanuts, Peanut Vinaigrette 19.95

ROMAINE WEDGE

Imported Blue Cheese, Cherry Smoked Bacon, Cornbread Croutons, Pickled Red Onions, Cherry Tomatoes, Cracked Black Pepper, Blue Cheese Dressing 16.95

GARDEN (GF) (V)

Organic Baby Greens, Heirloom Tomatoes, Shaved Fennel, Watermelon Radish, Sliced Avocado, Crisp Cucumber, Homemade Balsamic Dressing 12.95

***WE PROUDLY SERVE FORTUN'S FINISHING TOUCH SOUPS & SAUCES (AVAILABLE NATIONWIDE TO RESTAURANTS AND GROCERY STORES).**

20% Gratuity included for parties of six or more. Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your 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 foodborne illness, especially if you have a medical condition.



ENTRÉES

PETRALE SOLE ALMONDINE

Pan Seared, Toasted Almonds, Capers, Lemon Butter Dill, Rock Shrimp, Potato Puree, Asparagus 32.95

SCOTTISH KING SALMON (GF)

Sautéed Fennel, Orange Segments, Cherry Tomatoes, Sliced Garlic, Spanish Green Olives, Haricot Verts Green Beans, Meyer Lemon, Butter, Extra Virgin Olive Oil 35.95

*BEEF STROGANOFF

Fork Tender Braised Beef Cheeks, Sautéed Mushrooms, Brandy Red Wine, Beef Stock, Sour Cream, Tarragon, Italian Fusilli 29.95

SAUSAGE RIGATONI

Spicy Fennel Sausage, Garlic, Red Wine, Rosemary, Tomato, Cream, Parmesan Cheese, Italian Rigatoni 27.95

PETITE FILET (GF) 6OZ

Seared Beef Tenderloin, Mashed Potatoes, Asparagus, Roasted Cremini Mushrooms, Sautéed Spinach, Red Wine Sauce 44.95

ROTISSERIE CHICKEN

Mary's Free Range Marinated Half Chicken, Market Vegetables, Mashed Potatoes, Pan Gravy 29.95

BRAISED SHORT RIB (GF)

Slow Braised Short Rib, Red Wine, Beef Stock Reduction, Baby Carrots, Sautéed Spinach, Mashed Potatoes, Horseradish Cream 35.95

BRICK OVEN PIZZAS

SWEET FENNEL SAUSAGE & PEPPERONI

DiNapoli Tomato Sauce, Scallions, Pickled Red Peppers, Fontina, Mozzarella, Fresh Garlic, Cremini Mushrooms 26.95

FIG & PROSCIUTTO

White Sauce, Mozzarella, Italian Sliced Prosciutto, Figs, Caramelized Onions, French Black Truffle Goat Cheese, Wildflower Honey, Fresh Rosemary 24.95

MARGHERITA

DiNapoli Tomato Sauce, Mozzarella, Garden Basil, Extra Virgin Olive Oil, Blistered Tomatoes 21.95

PROSCIUTTO DIPARMA

DiNapoli Tomato Sauce, Mozzarella, Prosciutto Crudo, Shaved Parmesan, Blistered Tomatoes, Extra Virgin Olive Oil, Arugula 24.95

PEPPERONI

DiNapoli Tomato Sauce, Double Pepperoni, Fontina, Mozzarella 23.95

CAULIFLOWER QUATTROFORMAGGI (GF)

Housemade Grated Cauliflower Crust, White Sauce, Parmesan, Fontina, Mozzarella, Pecorino Romano, Sliced Avocado, Tomato, Lemon Pepper 21.95

ROASTED VEGETABLE

White Sauce, Roasted Red Peppers, Red Onion, Artichoke Hearts, Mushrooms, Spanish Green Olives, Zucchini, Basil Pesto, Sautéed Spinach, Garlic, Goat Cheese 24.95

Add Sausage Or Pepperoni 3.50 | Substitute Vegan Cheese 2.50

CHICAGO-STYLE DEEP DISH

(Please Allow 15-20 Minutes To Prepare)

Pepperoni, Italian Spicy Sausage, San Marzano Basil, Garlic Tomato Sauce, Mozzarella, Parmigiano Reggiano, Flaky Pie Crust 29.95

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