



STARTERS

WAGYU MEATBALLS

(3) Wagyu of Beef and Spicy Pork Sausage, Garlic, Basil, Marinara, Mozzarella, Parmigiano Reggiano, Garlic Bread 20.95
Add Pasta 6.00

BURNT ENDS (GF)

10-hour Slow Smoked Beef Brisket, Cubed, Barbecue Sauce, Cornbread, Coleslaw 21.95

CALAMARI STEAK

Sautéed With Basil, Garlic, White Wine, Lemon, Green Onions, Tomato, Capers, Butter, Fresno Chili 21.95
Add Pasta 6.00

LOUISIANA CREOLE SHRIMP

Blackened Mexican Shrimp, Sautéed Onions, Garlic, Andouille Sausage, Creole Spiced Garlic Butter, Crusty Baguette 21.95

BAKED CAMEMBERT CHEESE

Baked Canadian Camembert Cheese In Phyllo Dough, Wild Berries, Honeycomb, Green Apples, Candied Walnuts, Toasted Baguettes 17.95

FRESH BAKED FOCACCIA

Creamy Olive Spread 7.95

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 23.95

*PRIME ANGUS BEEF DIP SANDWICH

Herb, Garlic, Pepper Crusted Angus Beef, Sautéed Onions, Swiss Cheese, Horseradish Cream, Beef Au Jus, Toasted Ciabatta Bun 24.95

*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 24.95

SIGNATURE SOUPS

8.95 Cup | 10.95 Bowl

FRENCH ONION

Sautéed Onions, Rich Beef Bone Broth, Garlic Crouton, Melted Gruyere, Swiss Emmenthal Cheese Au Gratin 17.95

*CLAM CHOWDER

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

*KOBE BEEF CHILI

Kobe Beef, Red Beans, Roasted Beef Stock, Garlic, Special Blend of Herbs and Spices

SALADS

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

WARM SPINACH GOAT CHEESE

Organic Spinach, Thick Cut Bacon, Mushrooms, Creamy Goat Cheese Crumbles, Red Onion, Soft Boiled Egg, Warm Dijon Bacon Dressing 17.95

CAESAR

Hearts of Romaine, Shaved Parmesan, Cornbread Croutons, Creamy Caesar Dressing 16.95

CHOP CHOP (GF)

Chopped Romaine Hearts, Radicchio, Garbanzo Beans, Aged Swiss, Pepperoni, Genoa Salami, Kalamata Olives, Sicilian Oregano, Creamy Garlic Italian Dressing 21.95

SPICY THAI NOODLE

Asian Vegetables, Rotisserie Chicken, Linguini, Mango, Avocado, Cilantro, Onion, Mint, Roasted Peanuts, Peanut Vinaigrette 21.95

GARDEN (GF) (V)

Organic Baby Greens, Heirloom Tomatoes, Shaved Fennel, Watermelon Radish, Sliced Avocado, Crisp Cucumber, Homemade Balsamic Dressing 14.95

SIDES

FRENCH FRIES 9.95 TATER TOTS 9.95
SWEET POTATO FRIES 11.95
MASHED POTATOES 8.95
SEASONAL VEGETABLES 11.95



ENTRÉES

SCOTTISH KING SALMON

Sautéed Fennel, Orange Segments, Cherry Tomatoes, Sliced Garlic, Spanish Green Olives, Haricot Verts Green Beans, Meyer Lemon, Butter, Extra Virgin Olive Oil 39.95

*BEEF STROGANOFF

Fork Tender Braised Beef Cheeks, Sautéed Mushrooms, Brandy Red Wine, Beef Stock, Sour Cream, Tarragon, Italian Fusilli 30.95

SAUSAGE RIGATONI

Spicy Fennel Sausage, Garlic, Red Wine, Rosemary, Tomato, Cream, Parmesan Cheese, Italian Rigatoni 29.95

ROTISSERIE BRAZILIAN CHICKEN

Mary's Free Range Marinated Half Chicken, Market Vegetables, Mashed Potatoes, Pan Gravy 30.95

SWORDFISH

Pan Seared With Asparagus, Meyer Lemon, Parmesan Risotto, Roasted Garlic, Roasted Peppers, and Caper Sauce. 40.00

AUSTRALIAN RACK OF LAMB

Herb Crusted Rack of Lamb, Caramelized Root Vegetables, Celery Root Potato Puree. Served Medium Rare Plus. 55.00

PETITE FILET (GF) 6OZ

Seared Beef Tenderloin, Mashed Potatoes, Asparagus, Roasted Cremini Mushrooms, Sautéed Spinach, Red Wine Sauce 47.95

BRAISED SHORT RIB (GF)

Slow Braised Short Rib, Red Wine, Beef Stock Reduction, Baby Carrots, Sautéed Spinach, Mashed Potatoes, Horseradish Cream 36.95

BRICK OVEN PIZZAS

SWEET FENNEL

SAUSAGE & PEPPERONI

DiNapoli Tomato Sauce, Scallions, Pickled Red Peppers, Fontina Cheese, Mozzarella, Fresh Garlic, Cremini Mushrooms 27.95

FIG & PROSCIUTTO

White Sauce, Mozzarella, Italian Sliced Prosciutto, Figs, Fontina Cheese, Goat Cheese, Wildflower Honey, Fresh Rosemary 25.95

MARGHERITA

DiNapoli Tomato Sauce, Fresh Mozzarella Cheese, Fontina Cheese, Garden Basil, Extra Virgin Olive Oil, Blistered Tomatoes 22.95

PROSCIUTTO DIPARMA

DiNapoli Tomato Sauce, Fresh Mozzarella, Prosciutto Crudo, Shaved Parmesan, Blistered Tomatoes, Extra Virgin Olive Oil, Arugula 25.95

PEPPERONI

DiNapoli Tomato Sauce, Double Pepperoni, Fontina Cheese, Fresh Mozzarella 25.95

ROASTED VEGETABLE

White Sauce, Roasted Red Peppers, Red Onion, Artichoke Hearts, Mushrooms, Spanish Green Olives, Zucchini, Basil Pesto, Sautéed Spinach, Garlic, Goat Cheese 25.95
Add Sausage or Pepperoni 3.50
Substitute Vegan Cheese 2.50

CHICAGO-STYLE DEEP DISH

(Please Allow 30 Minutes To Prepare)
Pepperoni, Italian Spicy Sausage, San Marzano Basil, Garlic Tomato Sauce, Fresh Mozzarella, Parmigiano Reggiano, Flaky Pie Crust 31.95

4% Service Charge is added to every check to help assist with the higher cost of labor.

***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.