

FORTUN'S KITCHEN + BAR DINNER MENU

SIGNATURE STARTERS

WAGYU MEATBALLS (3)	21.95
Wagyu of Beef, Spicy Pork Sausage, Garlic, Basil, Marinara, Fresh Mozzarella, Parmigiano Reggiano, Garlic Bread • Add Pasta 6.00	
LOUISIANA CREOLE SHRIMP	21.95
Blackened Mexican Shrimp, Sautéed Onions, Garlic, Andouille Sausage, Creole Spiced Garlic Butter, Crusty Baguette	
SAUTÉED CALAMARI STEAK	22.95
Basil, Garlic, White Wine, Lemon, Green Onions, Tomato, Capers, Butter, Fresno Chili • Add Pasta 6.00	
BURNT ENDS (GF)	22.95
10-Hour House Smoked Beef Brisket, Cubed, Barbecue Sauce, Cornbread, Coleslaw	
FRESH BAKED FOCACCIA	7.95
Baked to Order from Brick Pizza Oven, Creamy Olive Spread	

LOCAL GREENS

ADD SALMON 14.95 | STEAK 14.95 | SHRIMP 11.95

CHEF'S ROMAINE WEDGE SALAD	16.95
Imported Blue Cheese Crumbles, Cherry Smoked Bacon, Pickled Red Onions, Cherry Tomatoes, Cracked Black Pepper, Cornbread Croutons, Blue Cheese Dressing	
WARM SPINACH + GOAT CHEESE SALAD	17.95
Thick Cut Bacon, Mushrooms, Creamy Goat Cheese Crumbles, Red Onion, Soft Boiled Egg, Warm Dijon Bacon Dressing	
GARDEN SALAD (GF) (V)	14.95
Organic Baby Greens, Heirloom Tomatoes, Shaved Fennel, Watermelon Radish, Sliced Avocado, Crisp Cucumber, Housemade Balsamic Dressing	
CAESAR SALAD	16.95
Hearts of Romaine, Shaved Parmesan, Cornbread Croutons, Creamy Caesar Dressing	
CHOP CHOP SALAD (GF)	21.95
Chopped Romaine Hearts, Radicchio, Garbanzo Beans, Aged Swiss Cheese, Pepperoni, Genoa Salami, Kalamata Olives, Sicilian Oregano, Creamy Garlic Italian Dressing	

BURGERS + SANDWICHES

INCLUDE CHOICE OF: FRENCH FRIES | TATER TOTS | SWEET POTATO FRIES | COLESLAW | SIDE CAESAR SALAD

GOURMET TAVERN BURGER	24.95
Angus Omaha Beef, American Cheddar Cheese, Sliced Dill Pickles, Sautéed Onions, Chili Aioli Sauce, Toasted Sesame Bun	
PRIME ANGUS BEEF DIP SANDWICH	25.95
Pepper Crusted Angus Beef, Herbs, Garlic, Sautéed Onions, Swiss Cheese, Horseradish Cream, Beef Au Jus, Toasted Ciabatta Bun	
TURKEY DIP WITH GRAVY + AU JUS	25.95
Diestel Family Ranch Rotisserie Turkey Cooked Daily, Thinly Sliced, Havarti Cheese, Beef Au Jus, Turkey Gravy, Toasted Spanish Baguette	
BARBECUE BURNT ENDS SANDWICH	25.95
House Smoked Prime Brisket, Housemade Barbecue Sauce, Coleslaw, Roasted Pineapple, Jalapeño, Toasted Ciabatta Bun	

*SIGNATURE STOCKPOT SOUPS

NEW ENGLAND CLAM CHOWDER

10.95 Cup | 13.95 Bowl

Award-winning Chowder, East Coast Ocean Clams, Baby Red Potatoes, Herbs, Onion, Celery

FRENCH ONION - HOUSE SPECIALTY 14.95

Caramelized Onions, Beef and Chicken Stock, Herbs, Sherry Wine, Garlic Croutons, Melted Gruyere Cheese, Swiss Emmental Cheese, Au Gratin

SAVORY SIDES

French Fries	10.95
Tater Tots	10.95
Mashed Potatoes	10.95
Sweet Potato Fries	10.95
Seasonal Vegetables	12.95

A 4% surcharge will be added to all checks to help with increased costs and living wages.

*OUR SOUPS ARE FRESHLY MADE AND PREPARED BY OUR SISTER COMPANY, STOCKPOT SOUPS AND SAUCES. AVAILABLE NATIONWIDE TO RESTAURANTS AND GROCERY STORES.

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GOURMET ENTRÉES

PETITE FILET (GF) 47.95

6 oz Omaha Ranch Seared Beef Tenderloin, Mashed Potatoes, Asparagus, Roasted Cremini Mushrooms, Sautéed Spinach, Red Wine Sauce

BRAISED SHORT RIB (GF) 36.95

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

SCOTTISH KING SALMON (GF) 38.95

Seared Salmon, Buttered Leek, Sliced Potato, Locally Farmed Oyster Mushrooms, King Trumpet Mushrooms, Meyer Lemon Vinaigrette

SMOKED SALMON PASTA 28.95

House Smoked Salmon, Creamy Parmesan, Pine Nuts, Basil, Lemon Zest, Capers, Linguini Pasta

SAUSAGE RIGATONI 32.95

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

BEEF STROGANOFF 32.95

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

BRICK OVEN PIZZAS

PROUDLY MADE TO ORDER BY OUR DEDICATED PIZZA CHEF FROM HOMEMADE PIZZA DOUGH + THE FINEST, FRESHEST INGREDIENTS

SWEET FENNEL SAUSAGE + PEPPERONI 28.95

Housemade Italian Sausage, Pepperoni, DiNapoli Tomato Sauce, Scallions, Pickled Red Peppers, Fontina Cheese, Fresh Mozzarella, Fresh Garlic, Cremini Mushrooms

MARGHERITA 24.95

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

FIG + PROSCIUTTO 26.95

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

DOUBLE PEPPERONI 26.95

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

CHICAGO-STYLE DEEP DISH 32.95

(Please Allow 30 Minutes to Prepare)

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

**A SPECIAL OCCASION OR
BUSINESS EVENT THIS FALL?
ASK ABOUT OUR
PRIVATE UPSTAIRS DINING ROOM!**

20% Gratuity is 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.