

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

CRISPY FRIED ARTICHOKE 16.95

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

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) 22.95

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

FORTUN'S GOURMET TAVERN BURGER 25.95

Japanese A5 Grade Beef, American Cheddar Cheese, Sautéed Onions, Chimichurri Aioli Dressing, Toasted Sesame Bun, Side Dill Pickle

PRIME ANGUS BEEF DIP 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

*SIGNATURE STOCKPOT SOUPS

NEW ENGLAND CLAM CHOWDER 14.95

Bowl of Award-Winning Chowder, East Coast Ocean Clams, Baby Red Potatoes, Herbs, Onion, Celery

LOBSTER BISQUE 16.95

Bowl of Sautéed Main Lobster Meat, Main Lobster Stock, Brandy, Tarragon, Cream

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

Asparagus + Hollandaise 13.95

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.

DINNER MENU

GOURMET ENTRÉES

PETITE FILET	47.95
6oz Omaha Ranch Seared Beef Tenderloin, Mashed Potatoes, Asparagus, Roasted Cremini Mushrooms, Sautéed Spinach, Red Wine Sauce	
SIGNATURE STEAK SPECIAL	MP
Selected Daily by Chef Keith from A Variety of Prime Cuts	
BRAISED SHORT RIB (GF)	36.95
Slow Braised, Red Wine, Beef Stock Reduction, Baby Carrots, Sautéed Spinach, Mashed Potatoes, Horseradish Cream	
BRAZILIAN SPICED ROTISSERIE CHICKEN	32.95
Mary's Free Range Marinated Half Chicken, Market Vegetables, Mashed Potatoes, Pan Gravy	
SCOTTISH KING SALMON (GF)	38.95
Seared King Salmon, Buttered Leek, Sliced Potato, Locally Farmed Oyster Mushrooms, King Trumpet Mushrooms, Meyer Lemon Vinaigrette	
SIGNATURE FRESH FISH SPECIAL	MP
Selected Daily by Chef Keith from The Freshest Catch	
LOBSTER, SHRIMP, SCALLOPS LINGUINI	42.95
Caribbean Lobster, Mexican Shrimp, Large Hokkaido Scallops, Sautéed Garlic, Tomato, Basil, Lemon, Vodka Cream Sauce, Parmesan Cheese, Linguini Pasta, Garlic Bread	
SMOKED SALMON PASTA	28.95
House Smoked King 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	
ROASTED VEGETABLE	26.95
White Sauce, Roasted Red Peppers, Red Onion, Artichoke Hearts, Mushrooms, Spanish Green Olives, Zucchini, Basil, Pesto, Sautéed Spinach, Goat Cheese	
Add Sausage or Pepperoni	4.00
Substitute Vegan Cheese	3.00
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	
FRESH BAKED FOCACCIA	7.95
Baked to Order from Brick Pizza Oven, Creamy Olive Spread	

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.