

fortitude

EXECUTIVE CHEF Romy Prasad
SOUS-CHEF Johnmichael Symmonds
dinner · printed march 2nd · 1:12pm

APPETIZERS

POTATO & LEEK SOUP 8½
crispy pancetta, herb oil, celery leaves

WARM OCTOPUS SALAD 14½
potatoes, kalamata olives, tomatoes

BEET SALAD 14 
mt lehman chèvre, seed granola, mandarin orange, citrus vinaigrette

SRIRACHA HONEY WINGS 9
soya sauce, white sesame seed

MUSHROOM BRUSCHETTA 12 
truffle oil, parmesan, sourdough

LOCAL OYSTERS MP
horseradish, seasonal mignonette
— with a 1oz shot of grey goose vodka +4

BEEF TARTARE 14
egg yolk gel, shallots, crispy potatoes, mustard emulsion


MAINS


BUCATINI CARBONARA 18
bacon, onion, parmesan, cured egg yolk

VEGETARIAN ENTREE 22 
chef's market inspired creation

BRAISED RABBIT 21½
roasted tomatoes, olive oil, rosemary, fresh pappardelle

CIOPPINO STEW 26
prawns, rockfish, local shellfish, fennel, saffron tomato broth

WILD COHO SALMON 26 
manila clams, fennel, celery, carrots, potatoes, chowder cream

FLAT IRON STEAK 25 
6oz, fingerling potatoes, cremini mushrooms, tomatoes, salsa verde

SEARED ALBACORE TUNA 24½
du puy lentils, edamame beans, smoked bacon, soy balsamic

SIDES - FOR THE TABLE -or- ADD TO YOUR MAIN

HOUSE CUT FRIES 6 
with house made fortitude ketchup

MIXED MARINATED OLIVES 6½ 
chilis, lemon zest, spanish olive oil

SAUTEED MUSHROOMS 8 
garlic, lemon zest, parsley

FOR THE KIDS 12 YEARS & UNDER

GRILLED HAM & CHEESE 8
house cut fries

GORGONZOLA GNOCCHI 15
house-made, chives, bacon crumbs

CAESAR SALAD 15
brioche croutons, crispy pancetta, grated parmesan, garlic dressing
— add garlic marinated prawns +2½ / P

HONEY MUSSELS 16½
chorizo, garlic, lemon grass cream sauce, parsley


SEARED SCALLOPS 18
carrot purée, fennel, fried capers, upland cress

SUNCHOKES & TRUFFLE RISOTTO 14 
parmesan, chives, sunchoke chips

FORTITUDE BOARD MP / PERSON
chef's selection of small house bites to share, customized and prepared daily with only what is freshly available. ask your server for today's details.

FORTITUDE BURGER 18½
cooked *medium*, ground in-house, caramelized onion aioli, smoked bacon, aged cheddar, house cut fries
— caesar salad instead of fries +3

RICOTTA CANNELLONI 22
wilted spinach, roasted red pepper sauce, feta

LAMB SHANK 27 
red wine braised, goat cheese mashed potatoes, root vegetables, yogurt

SLOW COOKED PORK BELLY 24½
cauliflower purée, heirloom beans, turnips, miso pork jus

FREE RUN CHICKEN BREAST 24 
lardons, potatoes, cremini mushrooms, cipollini onions, parsley, red wine sauce

AAA ALBERTA TENDERLOIN 36 / 48 
6oz / 9oz, potato pavé, pickled shallots, celeriac, carrots, peppercorn sauce

ROASTED BRUSSELS SPROUTS 6½ 
with bacon

GARLIC MARINATED PRAWNS 2½ / P
they go with anything

SEARED SCALLOP 5½ / P
omg, so good

PENNE PASTA 9½
with alfredo or tomato sauce