

# fortitude

EXECUTIVE CHEF **Romy Prasad**  
SOUS-CHEF **Johnmichael Symmonds**  
dinner · printed march 17<sup>th</sup> · 11:24am

## 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** 11  
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 +6

**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