

fortitude

EXECUTIVE CHEF Romy Prasad
SOUS-CHEF Johnmichael Symmonds
dinner · printed may 12th · 3:22pm

APPETIZERS

CARROT SOUP 8½
pickled carrots, buttermilk cream

GRILLED ASPARAGUS 17
burrata, gem tomatoes, spanish olive oil, sourdough croutons

SEASONAL GREEN SALAD 13
beets, carrots, fennel, cucumber, seeded granola, apple cider vinaigrette

SALT & PEPPER WINGS 12
green onion, lime

MUSHROOM BRUSCHETTA 12 
truffle oil, parmesan, sourdough

LOCAL OYSTERS MP
horseradish, seasonal mignonette
— with a 1oz shot of grey goose vodka +6

BEEF TENDERLOIN TARTARE 14
grilled sourdough, thyme aioli, shaved radishes, cured egg yolk

MAINS


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

VEGETARIAN ENTREE 22 
chef's market inspired creation

BRAISED RABBIT PAPPARDELLE 21½
roasted tomatoes, olive oil, rosemary

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

PAN-SEARED STEELHEAD 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

STEAMED MUSSELS 16½
green curry, coconut milk, thai basil, lemongrass


SEARED SCALLOPS 18½
white onion purée, tomato vinaigrette, crisp vegetables, watercress

VEGETABLE RISOTTO 14 
asparagus, snap peas, roasted peppers, carrot reduction

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, olive oil 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