

# fortitude

EXECUTIVE CHEF Romy Prasad  
SOUS-CHEF Johnmichael Symmonds  
dinner · printed june 15<sup>th</sup> · 9:14am

## APPETIZERS

**CARROT SOUP** 8½   
pickled carrots, buttermilk cream

**BURRATA & ASPARAGUS SALAD** 17   
gem tomatoes, spanish olive oil, radishes, sourdough croutons

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

**SALT & PEPPER WINGS** 12  
green onion, lime, rice flour

**MUSHROOM BRUSCHETTA** 12   
truffle oil, parmesan, sourdough

**LOCAL OYSTERS** MP  
horseradish, lemon, 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

**BEEF BRISKET GARGANELLI** 23  
slow cooked onions, italian parsley, parmesan

**VEGETARIAN ENTREE** 21   
quinoa, toasted cous cous, radishes, tomatoes, rapini, roasted pepper sauce

**BRAISED RABBIT PAPPARDELLE** 21½  
roasted tomatoes, olive oil, rosemary

**PAN-SEARED STEELHEAD** 28   
herb polenta, radish, asparagus, swiss chard, lemon beurre blanc

**FLAT IRON STEAK** 25½   
6oz, roasted red potatoes, snow peas, crimini mushrooms, gem tomatoes, arugula emulsion

**OVEN ROASTED PORK BELLY** 24½   
cauliflower purée, heirloom beans, turnips, miso pork jus

**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

**SAUTÉED SEASONAL VEGETABLES** 6½   
yummy fresh stuff in season

## FOR THE KIDS 12 YEARS & UNDER

**GRILLED HAM & CHEESE** 8  
house cut fries

**ARUGULA PESTO GNOCCHI** 15 / 24   
mushrooms, broccoli rabe, parmesan


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

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

**SEARED SCALLOPS** 21   
white onion purée, tomato vinaigrette, crisp vegetables, watercress


**VEGETABLE RISOTTO** 14 / 21   
asparagus, snow peas, confit peppers, carrots, lemon garlic  
— add prawns +2½ / P  
— add scallop +5½ / P

**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.

**VEGETABLE FETTUCCHINE PASTA** 17½   
snow peas, cherry tomatoes, pea shoots, beets, chilis, pickled ginger, saffron cream sauce

**FORTITUDE BURGER** 19  
cooked *medium*, ground in-house, caramelized onion aioli, smoked bacon, aged cheddar, house cut fries  
— caesar salad instead of fries +3

**SLOW COOKED LAMB** 28  
cous cous, green olives, peppers, pickled raisins, mint, romesco sauce

**FREE RUN CHICKEN BREAST** 26   
buttermilk mash, yellow beets, broccoli rabe, cipollini onions, chicken jus

**AAA ALBERTA TENDERLOIN** 48   
8oz, yukon potato pavé, carrot purée, snow peas, tokyo turnips, red onion jam, horseradish cream

**TIGER PRAWNS** 2½ / P   
they go with anything

**PAN ROASTED POTATOES** 6   
lemon zest, parsley

**SEARED SCALLOP** 5½ / P   
omg, so good

**PENNE PASTA** 9½   
with alfredo or tomato sauce