

# fortitude

EXECUTIVE CHEF Romy Prasad  
SOUS-CHEF Johnmichael Symmonds  
dinner · printed july 26<sup>th</sup> · 4:11pm

## APPETIZERS

**PEA SOUP** 8½  
buttermilk cream, croutons 🌿

**BURRATA & HEIRLOOM TOMATOES** 17  
spanish olive oil, balsamic pearls, basil 🌿

**SEASONAL GREENS** 13  
beets, cherry tomatoes, cucumbers, shaved fennel,  
pumpkin seeds, apple cider vinaigrette 🌿

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

**ROCK CRAB CAKE** 16  
saffron rouille, shaved vegetable salad

**MUSHROOM BRUSCHETTA** 12½  
truffle oil, parmesan, sourdough 🌿

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

**ALBACORE TUNA TARTARE** 14  
shaved radishes, sesame seeds, rice puffs

## MAINS

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

**BC HALIBUT** 36  
summer squash, radishes, turnips, assorted beans,  
lemongrass green curry broth

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

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

**PORK LOIN** 24½ 🌿  
rosti potatoes, cabbage, pickled apricots, chinese broccoli,  
mustard 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

**PENNE PASTA** 9½  
with alfredo, bolognese or tomato sauce 🌿

**ARUGULA PESTO GNOCCHI** 15 / 24  
mushrooms, broccolini, 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 🌿

**ATLANTIC SCALLOPS** 21  
kohlrabi slaw, bacon marmalade, salsa verde 🌿

**VEGETABLE RISOTTO** 14 / 21  
asparagus, snap 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 FETTUCCINE PASTA** 17½  
snap 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, snap 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 🌿