

fortitude

EXECUTIVE CHEF **Romy Prasad**
SOUS-CHEF **Johnmichael Symmonds**
dinner · printed october 11th · 11:50am

APPETIZERS

SQUASH SOUP 8½
sorghum, buttermilk cream, microgreens 🌱 🍃

BEET & BLUE CHEVRE SALAD 16
grilled red onions, pickled apples, balsamic pearls, sourdough crisp 🌱 🍃

SEASONAL GREENS 13 🌱 🍃
heirloom cherry tomatoes, cucumber, shaved vegetables, parsnip chips, toasted pumpkin seeds, apple cider vinaigrette 🌱 🍃
— add goat's cheese +4

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

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 🌱

HAIDA GWAI COHO SALMON 28
roasted corn, zucchini, cherry tomatoes, peppers, red onions, edamame, corn veloute 🌱

FLAT IRON STEAK 25½
6oz, roasted red potatoes, snap peas, crimini mushrooms, gem tomatoes, arugula emulison 🌱

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 🍃

EDAMAME 6½
butter, sambal, togarashi powder 🍃

FOR THE KIDS 12 YEARS & UNDER

PENNE PASTA 9½
with alfredo, bolognese or tomato sauce 🍃

GORGONZOLA GNOCCHI 15 / 24
house-made, chives, mushrooms, bacon crumbs

ROCK CRAB CAKE 16
saffron rouille, shaved vegetable salad

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
selection of charcuterie, cheeses and house-made preserves, and seeded crackers

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

BRAISED LAMB SHANK 32
cous cous, olives, swiss chard, pickled raisins, parsley, lemon yogurt 🌱

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