

fortitude

EXECUTIVE CHEF Romy Prasad
SOUS-CHEF Johnmichael Symmonds
dinner · printed november 26th · 1:33pm

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

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 🌱

FORTITUDE BOARD MP / PERSON

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

PORK CHEEKS 14

herb polenta, celeriac & apple slaw, gremolata

MAINS

SPAGHETTI BOLOGNESE 24

slow cooked onions, italian parsley, parmesan

HAIDA GWAI COHO SALMON 28

carrots, potatoes, celery, mussels, chives, chowder cream 🌱

BRAISED BEEF 28

pomme purée, butternut squash, seasonal vegetables, braised in hoyne brewery dark matter beer

PORK LOIN 24½

rosti potatoes, cabbage, chinese broccoli, sour cherry jus 🌱

SEARED ALBACORE TUNA 24½

du puy lentils, edamame beans, smoked bacon, soy balsamic

FREE RUN CHICKEN BREAST 26

potato gnocchi, beets, broccoli rabe, cipollini onions, chicken jus

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 SHANK 32

cous cous, olives, swiss chard, pickled raisins, parsley, lemon yogurt

AAA ALBERTA TENDERLOIN 48

8oz, yukon potato pavé, snap peas, tokyo turnips, red onion jam, horseradish cream 🌱

CONFIT DUCK RISOTTO 24

roasted celery root, grana padano, chives 🌱

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 🌱 🌿

BRUSSEL SPROUTS 6½

smoked bacon 🌱

TIGER PRAWNS 2½ / P

they go with anything 🌱

PAN ROASTED POTATOES 6

lemon zest, parsley 🌱 🌿

SEARED SCALLOP 5½ / P

omg, so good 🌱

FOR THE KIDS 12 YEARS & UNDER

PENNE PASTA 9½

with alfredo, bolognese or tomato sauce

parties of 8+ are subject to an automatic gratuity of 18%

vegetarian 🌱
gluten free 🌱
mealshare 🌱