

fortitude

APPETIZERS

MINISTRONE SOUP

fresh basil, grana padano
9

TOMATO BURRATA SALAD

balsamic vinegar pearls, cured tomatoes, brioche croutons, watercress
17

SEASONAL GREENS

shaved seasonal vegetables, cucumber, parsnip chips, pumpkin seeds,
seasonal vinaigrette
13
— add goat cheese +4

MUSHROOM BRUSCHETTA

grilled sourdough, grana padano, truffle oil,
12

CAESAR SALAD

crispy italian bacon, grana padano, caesar dressing
15
— add prawns +2.5 each

SALT & PEPPER WINGS

green onion, lime, rice flour
12

LOCAL OYSTERS

horseradish, lemon, seasonal mignonette
MARKET PRICE
— with a 1oz shot of grey goose vodka +6

STEAMED MUSSELS

chorizo, tomatoes, white wine, garlic
16.5

ATLANTIC SCALLOPS

cured pork belly, shishito peppers, salsa verde, red pepper gastrique
21

FORTITUDE BOARD

charcuterie, locally made cheeses, sourdough crisp, house-made canapé
MARKET PRICE / PERSON

CLASSIC STEAK TARTARE

pickled shimeji mushrooms, radishes, grainy dijon aioli,
watercress, cured egg yolk
14

SIDES

for the table or add to your main

HOUSE CUT FRIES

with house made fortitude ketchup
6

WARM MIXED MARINATED OLIVES

chilis, lemon zest, spanish olive oil
6.5

SAUTÉED GREEN BEANS

sesame seed dressing
6.5

TIGER PRAWNS

they go with anything
2.5 each

PAN ROASTED POTATOES

lemon zest, parsley
6

SEARED SCALLOP

omg, so good
5.5 each

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

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MAINS

CRAB RISOTTO

tomatoes, peas, tarragon, lemon garlic oil
26

ITALIAN SAUSAGE FUSILLI

fennel, kale, chilis, tomato sauce
24

LOBSTER GNOCCHI

broccolini, lobster cream, bacon crumble
28

SEARED HALIBUT

gem tomatoes, sea asparagus, turnips, beets, manila clams, saffron sauce
36

PORK TENDERLOIN

rosemary polenta, madeira mushrooms, salsify, gem lettuce, pickled onions
25

FREE RUN CHICKEN BREAST

buttermilk mash potatoes, french beans, smoked bacon lardons,
roasted red onions, chicken jus
26

ALBACORE TUNA

du puy lentils, edamame, smoked bacon, soy balsamic glaze
25

FRASER VALLEY DUCK BREAST

king oyster mushrooms, fingerling potatoes, kimchi yellow beans, broccoli puree,
turnips, brandy cherries, port sauce
32

VEGETABLE COUSCOUS

cranberries, green olives, pumpkin seeds, tomatoes, swiss chard,
pickled red onions, lemon olive oil
19

FORTITUDE BURGER

cooked medium, ground in-house, caramelized onion aioli,
smoked bacon, aged cheddar, house-cut fries
19

— caesar salad instead of fries +3

BEEF TENDERLOIN (8oz)

root vegetable coquette, carrots, asparagus, turnips, truffle jus
48

 vegetarian

 gluten-free

FOR THE KIDS 12 YEARS & UNDER

MEATBALLS AND TOMATO SAUCE

9

PENNE PASTA

with alfredo or tomato sauce

9

— add meatballs +\$6

