

DINNER MENU

SIGNATURE STARTERS

WAGYU MEATBALLS (3) 22.95

Wagyu of Beef, Spicy Pork Sausage, Garlic, Basil, Marinara, Fresh Mozzarella, Parmigiano Reggiano, Garlic Bread • Add Pasta 6.00

SAUTÉED CALAMARI STEAK 23.95

Basil, Garlic, White Wine, Lemon, Green Onions, Tomato, Capers, Butter, Fresno Chili
• Add Pasta 6.00

BURNT ENDS (GF) 23.95

10-Hour House Smoked Beef Brisket, Cubed, Barbecue Sauce, Cornbread, Coleslaw

LOCAL GREENS

ADD SALMON 14.95 | STEAK 14.95 | SHRIMP 11.95

CHEF'S ROMAINE WEDGE SALAD 17.95

Imported Blue Cheese Crumbles, Cherry Smoked Bacon, Pickled Red Onions, Cherry Tomatoes, Cracked Black Pepper, Cornbread Croutons, Blue Cheese Dressing

GARDEN SALAD (GF) (V) 15.95

Organic Baby Greens, Cherry Tomatoes, Shaved Fennel, Watermelon Radish, Sliced Avocado, Crisp Cucumber, Housemade Balsamic Dressing

CAESAR SALAD 17.95

Hearts of Romaine, Shaved Parmesan, Cornbread Croutons, Creamy Caesar Dressing

CHOP CHOP SALAD (GF) 23.95

Chopped Romaine Hearts, Radicchio, Garbanzo Beans, Aged Swiss Cheese, Pepperoni, Genoa Salami, Kalamata Olives, Sicilian Oregano, Creamy Garlic Italian Dressing

BURGERS + SANDWICHES

INCLUDE CHOICE OF: FRENCH FRIES | TATER TOTS | SWEET POTATO FRIES | COLESLAW | SIDE CAESAR SALAD

FORTUN'S GOURMET TAVERN BURGER 26.95

Japanese A5 Grade Beef, American Cheddar Cheese, Sautéed Onions, Chimichurri Aioli Dressing, Toasted Sesame Bun, Side Dill Pickle

PRIME ANGUS BEEF DIP 27.95

Pepper Crusted Angus Beef, Herbs, Garlic, Sautéed Onions, Swiss Cheese, Horseradish Cream, Beef Au Jus, Toasted Ciabatta Bun

*SIGNATURE STOCKPOT SOUP

NEW ENGLAND CLAM CHOWDER 15.95

Bowl of Award-Winning Chowder, East Coast Ocean Clams, Baby Red Potatoes, Herbs, Onion, Celery

SAVORY SIDES

French Fries 10.95

Mashed Potatoes 10.95

Sweet Potato Fries 10.95

Seasonal Vegetables 12.95

*OUR SOUPS ARE FRESHLY MADE AND PREPARED BY OUR SISTER COMPANY, STOCKPOT SOUPS AND SAUCES.
AVAILABLE NATIONWIDE TO RESTAURANTS AND GROCERY STORES.

DINNER MENU

GOURMET ENTRÉES

PETITE FILET 48.95

6oz Omaha Ranch Seared Beef Tenderloin,
Mashed Potatoes, Asparagus, Roasted Cremini
Mushrooms, Sautéed Spinach, Red Wine Sauce

BRAISED SHORT RIB (GF) 37.95

Slow Braised, Red Wine, Beef Stock Reduction,
Baby Carrots, Sautéed Spinach, Mashed
Potatoes, Horseradish Cream

CHICKEN MARSALA 28.95

Italian Favorite, Marsala Sauce, Mushrooms,
Marsala Wine, Onions, Demi-Glace, Chicken Stock,
Tomato, Olive Oil, Garlic, Beef Stock, Linguini Pasta

CHICKEN SPANISH ROMESCO 28.95

Classic Spanish Romesco Sauce, Tomato,
Mushrooms, Green Olives, White Wine, Garlic,
Chipotle Peppers, Olive Oil, Sweet Chili Peppers,
Parsley, Saffron, Spanish Rice

SCOTTISH KING SALMON (GF) 39.95

Seared King Salmon, Sliced Potato, Locally
Farmed Mushrooms, King Trumpet Mushrooms,
Meyer Lemon Vinaigrette

SMOKED SALMON PASTA 34.95

House Smoked King Salmon, Creamy
Parmesan, Pine Nuts, Basil, Lemon Zest, Capers,
Linguini Pasta

SAUSAGE RIGATONI 34.95

Spicy Fennel Sausage, Garlic, Red Wine,
Rosemary, Tomato, Cream, Parmesan
Cheese, Italian Rigatoni Pasta

BEEF STROGANOFF 34.95

Fork Tender, Braised Beef Cheeks, Sautéed
Mushrooms, Brandy, Red Wine, Beef Stock,
Sour Cream, Tarragon, Italian Fusilli Pasta

BRICK OVEN PIZZAS

PROUDLY MADE TO ORDER BY OUR DEDICATED PIZZA CHEF
FROM HOMEMADE PIZZA DOUGH + THE FINEST, FRESHEST
INGREDIENTS

SWEET FENNEL SAUSAGE + PEPPERONI 29.95

Housemade Italian Sausage, Pepperoni,
DiNapoli Tomato Sauce, Scallions, Pickled
Red Peppers, Fontina Cheese, Fresh Mozzarella,
Fresh Garlic, Cremini Mushrooms

MARGHERITA 26.95

DiNapoli Tomato Sauce, Fresh Mozzarella,
Fontina Cheese, Fresh Basil, Extra Virgin
Olive Oil, Blistered Tomatoes

FIG + PROSCIUTTO 27.95

White Sauce, Fresh Mozzarella, Italian
Sliced Prosciutto, Figs, Fontina Cheese,
Goat Cheese, Wildflower Honey, Fresh
Rosemary

DOUBLE PEPPERONI 27.95

DiNapoli Tomato Sauce, Double Pepperoni,
Fontina Cheese, Fresh Mozzarella

FRESH BAKED FOCACCIA 8.95

Baked to Order from Brick Pizza Oven,
Creamy Olive Spread

20% Gratuity is included for parties of six or more. Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your dietary needs. Please notify our staff of any severe food allergies. Consuming rare or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.