

THE FITZ

Shareables

Asian Brussels Caramelized Brussel Sprouts, Shishito Peppers, Shredded Carrots, Sunflower Seeds, Black Garlic Vinaigrette (V, GF, DF)	\$18.00
Chicken Wings Choice of Buffalo, BBQ, Honey Sriracha, Terriyaki, Mango Habanero or House Dry Rub. Ranch OR Blue Cheese, Celery <i>One Sauce Choice Per Order (DF)</i>	\$18.00
Truffle Fries Herb Parmesan, Truffle oil, Parsley, Roasted Garlic Aioli (GF)	\$16.00
Pretzel Bites Platter Pretzel Bites, Sliced Meats, Mustard, Beer Cheese, Olives, Spicy Pickles	\$19.00
Mushroom Flatbread Butternut Squash Puree, Mozzarella, Caramelized Onions, Mushroom Medley, Sage, Sherry Glaze	\$22.00
Cheese Curds Cheese Curds, Marinara, Beer Cheese, Herbed Parmesan	\$15.00
Spinach Artichoke Dip Toast Points, Crackers, Carrots, Celery	\$18.00
Cheese Plate Three Cheese Assortment, Jam, Crackers, Toast Points, Dried Fruit, Nuts	\$18.00
Focaccia Skillet House Made Focaccia, Tomato, Onion Jam, Salted Butter	\$18.00

Salads

Arugula Salad Arugula, Cauliflower, Mushrooms, Pancetta, Grilled Radicchio, Golden Raisins, Goat Cheese, Toasted Almonds, Roasted Shallot Vinaigrette	\$21.00
Caesar Salad Romaine, Parmesan, Gluten Free Croutons, Anchovy, Caesar Dressing (GF)	\$17.00
Quinoa Salad Arugula, Quinoa, Roasted Sweet Potato & Butternut Squash, Pomegranate Seeds, Hazelnuts, Manchego, Mustard Cream Dressing	\$22.00
Wedge Salad Iceberg Lettuce, Diced Tomatoes, Bacon Bits, Hard Boiled Eggs, Pickled Red Onion, Blue Cheese Dressing	\$20.00
House Salad (GF) Mixed Greens, Carrots, Cherry Tomatoes, Cucumber, Red Onion, Cheddar Jack, White Balsamic Vinaigrette	\$16.00

Soups

Tomato Soup (GF)	\$11.00
French Onion Soup	\$12.00
Soup Du Jour	\$12.00

Add Protein to any Dish

Chicken \$8, Pulled Pork \$10, Salmon* \$12, Tofu \$8 or Steak* \$12

Kids Menu

**Kids Meals served with Fries or Tots
Sub Veggies +3 Sub Fruit +3**

Macaroni n' Cheese	\$13.00	Buttered Noodles	\$12.00
Chicken Fingers	\$16.00	Cheeseburger	\$16.00
Kids Steak*	\$17.00		

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THE FITZ

Served from 5p-9p

Sandwiches

All Sandwiches Served with Fries
Sub: +3 Side Salad, +3 Sweet Potato Fries

Fitz Burger* Bacon Jam, Fitz Sauce, White Cheddar, LT, Brioche Bun, Angus Beef Patty	\$26.00	Grilled Cheese & Tomato Soup Sliced Mozzarella, Parmesan, Tomato, Pesto, Caramelized Onions, Challah Bread (No Side)	\$20.00
Cubano Sandwich Ham, Pulled Pork, Swiss Cheese, Pickles, Mustard, Hoagie Roll	\$24.00	Ribeye Sandwich* Smoked Cheddar, Pickled Red Onion, Roasted Red Pepper, Arugula, Horseradish Cream, Hoagie Roll	\$26.00
Grilled Chicken Sandwich Bacon, Swiss Cheese, Honey Mustard, Lettuce, Tomato, Brioche Bun	\$24.00		

Mains

Steak Frites* 12oz Strip Loin, French Fries, Roasted Broccolini, Peppercorn Cream Sauce, Sub Bison NY Strip +\$12	\$35.00	Roasted Chicken Smashed Sweet Potato, Butternut Squash, Roasted Carrots, Creme Fraiche, Chives, Chicken Demi Glace	\$29.00
Bison Ribeye* Mashed Potatoes, Grilled Asparagus, Delicata Squash, Rosemary Demi Glace, Crispy Onions	\$56.00	Skuna Bay Salmon Miso Glaze, Black Garlic Mashed Potatoes, Bok Choy, Baby Carrots, Green Beans, Carrot Ginger Sauce	\$31.00
Three Cheese Ravioli Three Cheese Ravioli, Bolognese Sauce, Basil, Parmesan Cheese	\$29.00	Farro Risotto Grilled Asparagus, Roasted Sweet Potato, Butternut Squash, Mushrooms Pickled Red Onion, Goat Cheese Cream	\$27.00
Pulled Pork Tacos Grilled Pineapple, Pico De Gallo, Pickled Red Onion, Cilantro, Queso Fresco, Corn Tortilla	\$25.00	Tuna Poke* Marinated Tuna, Macadamia Nuts, Wakame Salad, Wonton Crisps, Sticky Rice, Green Onions, Sesame Seeds, Spicy Aioli	\$28.00
Grilled Pork Chop* Spaghetti Squash, Broccolini, Tomato Onion Jam, Mustard Demi Glace	\$30.00		

Desserts

Cheesecake Chefs Selection, Ask Server For Details.	\$15.00	Cookie Plate Trio of Cookies, Whipped Cream, Chocolate Sauce	\$15.00
Brownie Sundae Brownie, Ice Cream, Strawberries, Whipped Cream, Chocolate Sauce	\$15.00	Creme Brulee Chefs Selection, Ask Server For Details.	\$15.00

GF=Gluten Free DF=Dairy Free V=Vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THIS ITEM IS COOKED TO ORDER ACCORDING TO CUSTOMER PREFERENCE.
 *ALL FOOD PREPARED IN A COMMON KITCHEN WITH RISK OF GLUTEN, NUT AND DAIRY EXPOSURE.