Fortune's
ITALIAN STEAKHOUSE

## SOUPS / APPETIZERS

**French Onion** *7*

**Batavia Downs Famous Seafood Chowder** *7*

**Calamari**
Crispy battered calamari with banana peppers, lightly fried, served with chipotle remoulade and marinara sauce *16*

**Caprese Salad** *GF*
Fresh mozzarella, beefsteak tomatoes, balsamic glaze, fresh basil *16*

**Spinach and Crab Dip**
Artichokes, spinach, crab, and cheese blend served with flour tortilla chips made in house *15*

**Stuffed Banana Peppers**
A blend of Italian cheese stuffed into banana peppers, sauteed and topped with white wine garlic sauce *15*

**Greens & Beans** *GF*
Sauteed escarole, Italian sausage, Italian white beans in a white wine garlic sauce, topped with parmesan cheese *14*

**Shrimp Cocktail** *GF*
Served with spicy cocktail sauce *(4) 11 | (6) 15*

**Bruschetta**
Diced tomato, scallions, and fresh basil, topped with feta, mozzarella and a balsamic glaze *14*

**Tempura Shrimp**
Crispy shrimp lightly fried served with spicy cherry pepper sauce *13*

## SALADS

**Chicken Milanese**
Italian breaded chicken cutlet served over a bed of mesclun greens, tomatoes, cucumber, and onions topped with our house lemon vinaigrette *23*

**Calamari Salad**
Crispy battered calamari with banana peppers, served over iceberg, roasted tomatoes, kalamata olives, red onion, citrus vinaigrette *23*

**Classic Caesar Salad**
Romaine lettuce, asiago cheese, croutons *16*

**House Garden Salad**
Medley of iceberg and spring greens, cucumbers, grape tomatoes, sliced red onion, pepperoncini, chic peas, croutons *10*

*Add Grilled Chicken 7*
*Sautéed Shrimp 11*

## PASTAS

**Frutti Di Mare**
Sauteed shrimp, scallops, and mussels served with garlic white wine sauce over linguine *38*

**Fra Diavolo**
Sauteed shrimp, scallops, and mussels served with spicy marinara over linguine *38*

**Chicken French**
Egg battered chicken cutlet and sherry lemon sauce served over spaghetti *25*

**Chicken Marsala**
Sautéed chicken cutlet, mushrooms, marsala wine, basil infused olive oil served over spaghetti *25*

**Grilled Chicken Basil Alfredo**
Broccoli, roasted tomatoes, served with creamy alfredo over penne *24*

**Jumbo Cheese Ravioli**
Served with choice of Marinara *23* | Alfredo *25*

**Veal Parmesan**
Italian breaded veal cutlet smothered with our homemade red sauce and mozzarella cheese, served over spaghetti *24*

**Chicken Parmesan**
Italian breaded chicken cutlet smothered with our homemade red sauce and mozzarella cheese, served over spaghetti *24*

**Penne Bolognese**
Italian Sausage, house ground beef, with a bone marrow infused red sauce served over penne *23*

**Fresh Homemade Lasagna**
Homemade sauce, ricotta, mozzarella, braised sausage and beef, baked to perfection *22*

**Eggplant Parmesan**
Breaded eggplant smothered with our homemade red sauce and mozzarella cheese, served over spaghetti *22*

**Spaghetti Parmesan**
Spaghetti with our homemade red sauce, topped with a blend of mozzarella and parmesan cheeses *20*

*Add Sautéed Shrimp 11 | Grilled Chicken 7*
*Meatballs 6*

# ENTRÉES

**Choice of French fries, garlic mashed potatoes, baked potato, or wild rice pilaf**

## SEAFOOD

**6oz Twin Tails** *GF*
2 Cold water lobster tails served with hot drawn butter and charred lemon crowns *60*

**Grouper Padella** *GF*
Roasted tomatoes, kalamata olives, capers, pan seared in white wine garlic sauce, fresh basil oil *37*

**Cedar Plank Salmon** *GF*
Grilled Faroh Island salmon, with a grand marnier mango glaze *31*

**Crab & Scallop Stuffed Haddock**
Crab and scallop stuffing topped with lobster infused hollandaise *27*

### Enhance your entree

*Only available with the purchase of an entrée*

6oz Lobster Tail *25*
Loaded Baked Potato *8*
Penne Alfredo *6*
Vegatable Du Jour *6*
Spaghetti Marinara *5*
Side Caesar Salad *5*
Side Garden Salad *4*

## FRIDAYS ONLY

**Choose from beer battered, breaded, plain broiled, cracker crust, Cajun, Italian bread crumbs, or lemon pepper**

**Early Bird Fish 3–6pm**
*Includes coleslaw, French fries, and tartar sauce 17*

**Friday Fish 6–10pm**
*Coleslaw,tartar sauce, and choice of french fries, garlic mashed potatoes, wild rice pilaf, or baked potato 20*

**Parties of 6 or more will be billed on one check with an added 20% gratuity included. One form of payment.**

**GF** - *Gluten Free*

## STEAK & CHOPS

**20oz Porterhouse Steak** *GF*
Best of both world's favorable strip and buttery tender filet *78*

**24oz Bone In Ribeye** *GF*
Thick, center-cut grilled to perfection and topped with herb butter *66*

**16oz Delmonico Steak** *GF*
Hand cut ribeye topped with compound herb butter 55

*The Delmonico is a more flavorful and marbled steak. If you prefer a leaner steak, we recommend the filet*

**6oz Filet Mignon Oscar**
Center cut tenderloin topped with crab meat, asparagus, and lobster infused hollandaise *54*

**12oz Black and Blue Strip Steak** *GF*
Cajun rub and melted bleu cheese *46*

**6oz Filet Mignon** *GF*
Center cut filet of beef tenderloin and compound herb butter *46*

**12oz NY Strip Steak** *GF*
Fresh hand-cut, grilled to your liking *42*

**Pork Chops Gorganzola**
Twin 8 Oz. Grilled Pork Chops, Sweet Fuji Fried Apples, Italian crumbled blue Cheese, Port Reduction *32*

### Enhance your steak

Sautéed Beech and Cremini Mushrooms *8*
Caramelized Sweet Onions *6*
Crispy Tobacco Onions *6*
Cabernet Demi-glace *5*

**STEAK TEMPERATURES**

**Rare** - *A cool red center*
**Medium Rare** - *Warm red center*
**Medium** - *Warm pink center*
**Medium Well** - *Done throughout with slight pink*
**Well Done** - *Charred with no pink*

***If you have a food allergy please notify us.***