

# Fortune's

ITALIAN STEAKHOUSE

VIEW  
OUR  
MENU

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## SOUPS & APPETIZERS

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

**French Onion** // 7

**Bruschetta** // 12

**Shrimp Cocktail**  
*Served with classic cocktail sauce  
and lemon* // (4) 10 // (6) 14

**Calamari**  
*With banana peppers, lightly fried, served  
with chipotle remoulade and marinara  
sauce* // 16

**Italian Stuffed Portabella**  
*Tomatoes, asiago, feta, mozzarella, fresh  
basil balsamic reduction* // 14

**Spinach and Crab Dip**  
*Artichokes, spinach, crab, and cheese  
blend served with tortilla chips* // 12

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

## SALADS

**House Salad** GF  
*Cucumbers, grape tomatoes, sliced red  
onion, croutons* // 9

**Classic Caesar Salad**  
*Romaine lettuce, asiago cheese,  
croutons, Caesar dressing* // 10

**Caprese Salad**  
*Fresh mozzarella, heirloom tomatoes,  
balsamic glaze, fresh basil* // 13

**Calamari Salad**  
*Banana peppers, roasted tomatoes,  
kalamata olives, red onion, citrus  
vinaigrette* // 18

*Add Grilled Chicken // 7 Add Sautéed Shrimp // 8*

## PASTA

*Includes garlic dinner rolls & herb butter*

**Fortune's Parmesan** *Served over pasta*  
*Spaghetti* // 19  
*Eggplant* // 20  
*Chicken* // 22  
*Veal* // 24

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

**Fresh Homemade Lasagna**  
*Homemade sauce, ricotta, mozzarella,  
braised sausage and beef, baked to  
perfection* // 21

**Seafood Frutti Di Mare**  
*Shrimp, scallops, and mussels served  
with garlic white wine sauce over  
linguine* // 32

**Seafood Fra Diavolo**  
*Shrimp, scallops, and mussels served with  
spicy marinara over linguine* // 32

**Jumbo Cheese Ravioli**  
*Served with choice of*  
*Marinara* // 22  
*Alfredo* // 24

*Add Grilled Chicken 7*  
*Meatball 5 // Sautéed Shrimp 8*

**Sharing/Splitting A Meal** // \$6 PP  
**GF** // Gluten Free

**Dressings** // Italian, Balsamic, French, Ranch,  
Creamy Bleu Cheese, Poppy Seed, Raspberry  
Vinaigrette, Parmesan Peppercorn

*Crumbled Bleu Cheese* // .50¢

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

**IF YOU HAVE A FOOD ALLERGY PLEASE NOTIFY US.**

*Includes garlic dinner rolls and herb butter. Choice of French fries, garlic mashed potatoes, baked potato, or wild rice pilaf*

**CHICKEN**

*\*over pasta option\**

**Chicken French**

*Egg battered chicken breast and sherry lemon sauce // 23*

**Chicken Marsala**

*Sautéed chicken breast, mushrooms, marsala wine, basil infused olive oil // 23*

**FISH**

**Grouper Puttanesca**

*Tender sautéed grouper with basil, garlic, Parmesan cheese, roasted tomatoes and capers topped with marinara // 28*

**Cedar Plank Salmon GF**

*Topped with an orange citrus glaze // 27*

**Seafood Stuffed Haddock**

*Shrimp, scallops, and crab stuffing topped with lobster cream sauce // 27*

**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 // 15*

**Friday Fish 6–10pm**

*Coleslaw, tartar sauce, and choice of french fries, garlic mashed potatoes, wild rice pilaf, or baked potato // 18*

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**PORK**

**Bourbon Peach Glazed Pork Chops**

*Twin 8oz bone-in grilled pork chops topped with Bourbon infused peaches // 32*

**STEAK**

**6oz Filet Mignon GF**

*Center cut filet of beef tenderloin and compound herb butter // 46*

**20oz Porterhouse Steak GF**

*Best of both world's favorable strip and buttery tender filet // 60*

**12oz Center Cut NY Strip Steak GF // 42**

**12oz Black and Blue Strip Steak GF**

*Cajun rub and melted bleu cheese // 46*

**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**

**Enhance your steak**

*Demi-glaze // 3*

*Mushrooms & Onions // 3*

**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*