

THE FITZ

Shareables

Soups & Salads

Mushroom Flatbread \$22
Mozzarella, Caramelized Onions,
Mushroom Medley, Lemon Ricotta,
Arugula, Balsamic Glaze

Tomato Soup (GF) \$11

French Onion Soup \$12

Chicken Wings \$18
Choice of Buffalo, BBQ, Honey
Sriracha, Terriyaki, Mango
Habanero or House Dry Rub.
Ranch OR Blue Cheese, Celery
One Sauce Choice Per Order (DF)

Quinoa Salad \$22
Arugula, Quinoa, Roasted Sweet
Potato & Butternut Squash,
Pomegranate Seeds, Hazelnuts,
Manchego, Mustard Cream Dressing

Truffle Fries \$16
Herb Parmesan, Truffle oil,
Parsley, Roasted Garlic Aioli
(GF)

Caesar Salad \$17

Romaine, Parmesan, Gluten Free
Croutons, Anchovy, Caesar
Dressing (GF)

Pretzel Bites Platter \$24
Pretzel Bites, Sliced Meats,
Mustard, Beer Cheese,
Olives, Spicy Pickles

House Salad \$16

Mixed Greens, Carrots, Cherry
Tomatoes, Cucumber, Pickled Red
Onion, Cheddar Jack, White Balsamic
Vinaigrette

Cheese Curds \$15
Cheese Curds, Marinara, Beer
Cheese, Herbed Parmesan

Add Protein to any Dish

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

Kids Menu

Kids Meals served with Fries

Sub Veggies +3 Sub Fruit +3

Macaroni n' Cheese	\$13	Buttered Noodles	\$12
Chicken Fingers	\$16	Cheeseburger	\$16
Kids Steak*	\$17		

Gratuity of 20% will be added to parties of 6 or more

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.

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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	Grilled Cheese & Tomato Soup Sliced Mozzarella, Parmesan, Tomato, Pesto, Caramelized Onions, Challah Bread (No Side)	\$20
Grilled Chicken Sandwich Bacon, Swiss Cheese, Honey Mustard, Lettuce, Tomato, Brioche Bun	\$24	Ribeye Sandwich* Smoked Cheddar, Pickled Red Onion, Roasted Red Pepper, Arugula, Horseradish Cream, Hoagie Roll	\$26

Mains

Steak Frites* 12oz Strip Loin, French Fries, Roasted Broccolini, Peppercorn Cream Sauce, Sub Bison NY Strip +\$12	\$40	Roasted Chicken Smashed Sweet Potato, Butternut Squash, Roasted Carrots, Creme Fraiche, Chives, Chicken Demi Glace	\$37
Pulled Pork Tacos Grilled Pineapple, Pico De Gallo, Pickled Red Onion, Cilantro, Queso Fresco, Corn Tortilla	\$25	Tuna Poke* Marinated Tuna, Macadamia Nuts, Wakame Salad, Wonton Crisps, Sticky Rice, Green Onions, Sesame Seeds, Spicy Aioli	\$29

Desserts

Cheesecake Chefs Selection, Ask Server For Details.	\$15	Creme Brulee Chef's Selection, Ask Server For Details.	\$15
Brownie Sundae Brownie, Ice Cream, Strawberries, Whipped Cream, Chocolate Sauce	\$15	Apple Strudel Puff Pastry Dough, Glazed Apples, Apple Reduction, Vanilla Ice Cream	\$15

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*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.