

ELEV  8200  
**THE FITZ**

**Shareables**

<b>Asian Brussels</b> (V,GF,DF) \$17.00 Brussels, Shishito Peppers, Shredded Carrots, Sunflower Seeds, Sesame Seeds, Black Garlic Vinaigrette	<b>Flatbread</b> \$20.00 Fig, Lemon Ricotta, Blue Cheese, Morel Mushrooms, Arugula, Balsamic Reduction
<b>Chicken Wings</b> (GF,DF) \$18.00 1lb of Wings; Choice of Buffalo, BBQ, Honey Sriracha, House Dry Rub, Teriyaki, or Mango Habanero. One Sauce Choice Per Order Ranch OR Blue Cheese	<b>Beet Hummus</b> (V,DF) \$17.00 Roasted Beet Hummus, Kalamata Olive Tapenade, Roasted Pistachios, Toasted Flatbread, Lavash, Cucumber, Carrot, Celery
<b>Truffle Fries</b> \$18.00 Herb Parmesan, Truffle, Garlic Aioli	<b>Cheese Curds</b> \$15.00 Cheese Curds, Marinara, House Ranch
<b>Pretzel Bites Platter</b> \$19.00 Pretzel Bites, Sliced Meats, Mustard, Beer Cheese, Olives, Spicy Pickles	<b>Smoked Buffalo Chicken Dip</b> \$18.00 Flatbread, Lavash, Celery, Carrots, Choice of Ranch or Blue Cheese
<b>Poutine</b> \$21.00 Fries, Short Rib, Shredded Cheese, Cheese Curds, Gravy, Green Onion	<b>Baked Brie</b> \$23.00 Puff Pastry Crusted Brie Cheese, Peach Jam, Poached Pears, Pistachios, Crackers, Lavash

**Salads**

<b>Quinoa Salad</b> (GF) \$19.00 Kale, Quinoa, Roasted Squash, Zucchini, Pomegranate Seeds, Hazelnuts, Manchego, Mustard Cream Dressing	<b>House Salad</b> \$16.00 Mixed Greens, Carrots, Cherry Tomatoes, Cucumber, Red Onion, Cheese Blend, White Balsamic Vinaigrette
<b>Southwest Caesar Salad</b> (GF) \$19.00 Romaine, Corn, Black Beans, Cherry Tomatoes, Avocado, Tortilla Strips, Chipotle Avocado Caesar Dressing	<b>Smoked Salmon Salad</b> \$23.00 Smoked Salmon, Sunchoke, Fingerling Potatos, Goat Cheese, Hard Boiled Egg, Herb Vinigerette
<b>Tomato and Burrata Salad</b> (GF) \$19.00 Heirloom Tomato Wedges, Burrata Cheese, Cherry Tomatoes, Sorrel Leaves, Pickled Red Onion, Parmesan Vinaigrette	<b>Arugula Salad</b> \$18.00 Arugula, Farro, Peaches, Strawberries, Grilled Red Onion, Boursin Cheese, Walnuts, Roasted Shallot Vinaigrette

**Soups**

<b>Corn Chowder</b> \$12.00	<b>Tomato Soup</b> (GF) \$10.00
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<b>Add Side</b>		<b>Add Protein</b>	
Fries	\$5	Tofu	\$8
Sweet Potato Fries	\$7	Chicken Breast	\$8
Truffle Fries	\$10	Breaded Chicken	\$9
House Salad	\$6	Short Rib	\$11
Caesar Salad	\$7	6oz Steak*	\$12
Broccolini	\$8	Salmon*	\$13
Mac N Cheese	\$8	Braised Lamb	\$12

**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**

<b>Fitz Burger*</b>	\$25.00
Angus Beef Patty, Onion, Bacon Jam, Fitz Sauce, White Cheddar, Lettuce, Tomato, Brioche Bun Sub Beyond Burger +\$4	
<b>Ribeye Sandwich*</b>	\$25.00
Smoked Cheddar, Pickled Red Onion, Roasted Red Pepper, Arugula, Horseradish Sauce, Hoagie Roll Sub Grilled Portabella Mushroom	
<b>Breaded Chicken Sandwich</b>	\$24.00
Hand Breaded Chicken Breast, Pepper Jack Cheese, Chili Marinated Jicama, Pickled Apples, House Made Ranch Dressing	
<b>Grilled Cheese &amp; Tomato Soup</b>	\$20.00
Pesto, Tomato Slices, Caramelized Onion, Mozzarella, Parmesan, Blueberry Reduction (No Side)	
<b>Curried Chicken Salad</b>	\$18.00
Coconut Curried Chicken, Celery, Roasted Red Pepper, Golden Raisins, Red Onion, Green Goddess Dressing, Butter Lettuce, Croissant	
<b>Lamb Gyro</b>	\$23.00
Braised Lamb, Pita Bread, Tzatziki Sauce, Diced Tomato, Minced Red Onion	

**Sandwiches served with Fries.  
 Substitutions  
 +\$3 Side Salad, +\$3 Side Caesar  
 +\$3 Truffle Fries, +\$3 Sweet Potato Fries**

**Mains**

<b>Steak Frites*</b>	\$35.00
12oz Angus Beef Strip Loin, French Fries, Roasted Broccoli, Peppercorn Cream Sauce Sub Bison NY Strip +\$15	
<b>Roasted Chicken (GF)</b>	\$28.00
Grilled Summer Vegetables, Smashed Potato, Creme Fraiche, Chives, Chicken Jus	
<b>Cavatappi Pasta</b>	\$25.00
Snap Peas, Onion, Morel Mushrooms, Fava Beans, Asparagus, Parmesan, Vegetable Broth	
<b>Fish Tacos (GF)</b>	\$23.00
Grilled Mahi-Mahi, Creamy Slaw, Mango Salsa, Pickled Red Onion, Mashed Avocado, Cilantro	
<b>Tuna Bowl*</b>	\$26.00
Ahi Tuna, Edamame, Cucumber, Wakame Salad, Grated Carrots, Cherry Tomatoes, Avocado, Rice, Asian Glaze, Ginger Sauce, Pineapple Glaze	
<b>Pork Chop*</b>	\$35.00
Fingerling Potatoes, Peach Chutney, Braised Red Cabbage, Cherry Bourbon Gastrique (GF, DF)	
<b>Macadamia Crusted Trout (GF, DF)</b>	\$29.00
Bok Choy, Snap Peas, Baby Carrot, Mango Mustard Sauce, Sauce Verte	
<b>Crawfish and Grits (GF)</b>	\$28.00
Crawfish Tails, Elk Sausage, Smoked Cheddar Grits, Shishito Butter Cream	

**Kids Menu**

**Served with Fries.  
 Substitutions +\$3 Veggies, +\$3 Fruit, +\$3 Truffle Fries, +\$3 Side Salad, +\$3 Side Caesar**

<b>Mac N Cheese</b>	\$13.00	<b>Chicken Fingers</b>	\$16.00
<b>Buttered Noodles</b>	\$12.00	<b>Cheeseburger</b>	\$16.00
<b>6oz Steak*</b>	\$17.00		

**Desserts**

<b>Key Lime Cheesecake (GF)</b>	\$14.00	<b>Chocolate Kahlua Layer Cake</b>	\$15.00
Whipped Cream, Candied Lime		Chocolate Cake, Chocolate Mousse, Cherry Coulis, Chocolate Ganache, Peanut Brittle, Whipped Cream	
<b>Strawberry Rhubarb Cobbler (GF)</b>	\$13.00	<b>Ice Cream Bowl (2 Scoops)</b>	\$10.00
Cobbler Topping, Vanilla Ice Cream, Bourbon Maple Glaze		Choice of Vanilla, Chocolate, Cookies and Cream or Mint Chocolate Chip, Whipped Cream, Chocolate Sauce, Mixed Berries	
<b>Cookie Ice Cream Sandwich</b>	\$12.00		
Chocolate Chip Cookie, Vanilla Ice Cream			