

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

MP // Market Price

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 // 22

Chicken Marsala

Sautéed chicken breast, mushrooms, marsala wine, basil infused olive oil // 22

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 // 13

Friday Fish 6–10pm

Coleslaw, tartar sauce, and choice of french fries, garlic mashed potatoes, wild rice pilaf, or baked potato // 16

PORK

Wild Mushroom Crusted Pork Chop

Twin 8oz. grilled pork chops topped with a portabella, porcini, and beech mushroom crust // 32

STEAK

6oz Filet Mignon GF

Center cut filet of beef tenderloin and compound herb butter // MP

20oz "Scotty K" Porterhouse Steak GF

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

12oz Center Cut NY Strip Steak GF // MP

12oz Black and Blue Strip Steak GF

Cajun rub and melted bleu cheese // MP

16oz Delmonico Steak GF

Hand cut ribeye topped with compound herb butter // MP

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

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