

MENU

RESTORAR

FUMÉ

SALAD

GREEK SALAD - \$17 (GF)
heirloom tomato • kalamata olives
• avocado • red onion • sweet
peppers • cucumber • greek feta

BEETS! - \$18 (GF) (V)
mascarpone • whipped feta
• pistachio • dukkah •
pomegranate • fig • kiwi
• dragonfruit

* Add-ons - falafel \$11, smoked pork belly \$11, chicken breast \$12,
shrimp \$14 steak \$16, salmon \$20, scallops \$24

FUME SALAD - \$18 (GF)
compressed watermelon • feta
• cucumber • pickled fennel
• pickled onion • leaf lettuce
• ouzo watermelon vinaigrette
• avocado crema • black sesame

CAESAR SALAD - \$17
baby romaine • cheese tuile
• capers • double smoked bacon
• house croutons • house made
caesar vinaigrette

STARTERS

BREAD & BUTTER - \$8
hot honey butter • sourdough bread
(available gluten free)

CARNE ASADA TACOS (2) - \$17 (GF)
marinated steak • house corn
tortillas • guacamole • red onions •
chimichurri • cilantro • lime

SAGANAKI - \$20
Greek kefalograviera cheese
• ouzo • lemon • pita
(available gluten free)

LAMB LOLLIPOP - \$20 (GF)
honey-pistachio crusted • mint pesto
• tzatziki • cucumber
• greens • lemon

CEVICHE - \$23 (GF)
mahi mahi • watermelon aguachile
• guacamole • compressed
watermelon • pickled jalapeño
• cucumber • red onion • cilantro
• tortilla chips

SMOKED PORK BELLY - \$24 (GF)
roasted red pepper • pickled onion • compressed
watermelon • ponzu • avocado crema

SHRIMP TACOS (2) - \$16 (GF)
cider battered shrimp • house
corn tortillas • avocado crema •
spicy slaw • chipotle aioli • cilantro
• lime • available grilled

CALAMARI - \$20 (GF)
ella sauce • lemon wedge

TRUFFALO FILETA - \$20 (GF)
chicken fillet • panko breaded
• truffalo sauce • asiago-buttermilk
ranch • house pickles

BEEF CARPACCIO - \$23
raw beef tenderloin • kalamata
olives • capers • pickled onion
• arugula • olive oil • crostini

GARLIC BRIE - \$24
smoked garlic • chef's choice jam
• olive oil • selection of bread
(available gluten free)

CENTRE STAGE

FISH AND CHIPS - \$24,
2 PIECE \$30 (GF)
mahi mahi • tartar sauce • lemon wedge
• sesame • house garlic slaw • fries
(available grilled)

FUME BURGER - \$27
1/2lb house patty • smoked cheddar
• arugula • smashed avocado • hot
house tomato • "Ella" sauce • fries
(available gluten free)

ASPARAGUS RISOTTO - \$27 (GF)
double smoked bacon • fig balsamic
• parmigiano

TUNA POKE BOWL - \$30 (GF)
marinated tuna loin • avocado • carrot
• cucumber • jalapeno • radish •
compressed watermelon • pickled
ginger • wasabi aioli • edamame •
sushi rice • nori • sesame

LINGUINI - \$22 (V)
peppers • zucchini • lemon butter •
basil • mint • cherry tomatoes • red
onion • parmigiano (available gluten free)
* **With seafood medley - \$42**
calamari • black tiger shrimp
• mussels

STEAK FRITES - \$42 (GF)
flat iron steak • Fume cowboy butter
• grilled portobello mushrooms •
fries

SCALLOPS - \$49 (GF)
bacon • fig balsamic • asparagus
risotto • seasonal vegetables

BEEF TENDERLOIN - \$59 (GF)
8oz sous vide • hot honey butter
• twice baked potato • mascarpone
• sour cream • chives
• seasonal vegetables

* Add-ons - falafel \$11, achiote pork loin \$11, smoked pork belly \$11,
chicken breast \$12, shrimp \$14 steak \$16, salmon \$20, scallops \$24

* Substitutions \$6 - greek / caesar / fume / beet salad, truffle
fries, risotto, greek lemon potatoes, twice baked potato, garlic rice

* Gluten Free Substitutions - \$2

**FRIED TRUFFALO CHICKEN
SANDWICH- \$26**
truffalo sauce • asiago-buttermilk
ranch • house pickles • tomato •
leaf lettuce • fries
(available gluten free)

FALAFEL BOWL - \$27 (V) (GF)
house falafels • lemon garlic rice •
tomato • pickled onion • pickled turnip
• cucumber • garlic tahini sauce •
sriracha • parsley

PORK LOIN PASTOR - \$28 (GF)
marinated pork loin • mango rice
• pineapple • pickled onion • radish
• achiote • avocado • cilantro
• corn tortillas

CHICKEN SOUVLAKI - \$30
tomato cucumber salsa • tzatziki •
chimichurri • parsley • greek lemon
potatoes • greek salad
• choice of pita or rice

CHICKEN SUPREME - \$38 (GF)
asparagus risotto • mornay sauce
• crispy prosciutto • seasonal
vegetables

SMOKED SALMON - \$42 (GF)
hibiscus honey • pistachio •
greek lemon potatoes • seasonal
vegetables

RACK OF LAMB - \$59 (GF)
honey-pistachio crusted • mint
pesto • tzatziki • greek lemon
potatoes • seasonal vegetables

Please advise your server of any allergies