

LUNCH MENU

RESTO BAR

FUME

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

STARTERS

BREAD & BUTTER - \$8

hot honey butter • sourdough bread
(available gluten free)

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

SMOKED PORK BELLY - \$24 (GF)

roasted red pepper • pickled onion • compressed
watermelon • ponzu • avocado crema

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 made caesar vinaigrette

TRUFFLE FRIES - \$17 (GF)

russet potatoes • truffle oil •
parmesan • parsley
1/2 size \$9

CALAMARI - \$20 (GF)

ella sauce • lemon wedge

CEVICHE - \$23 (GF)

mahi mahi • watermelon aguachile
• guacamole • compressed
watermelon • pickled jalapeño
• cucumber • red onion • cilantro
• tortilla chips

HANDHELDS

(available on a gluten free bun - \$2)

FUME GRILLED CHEESE - \$18

sourdough loaf • chef's choice jam
• smoked cheddar • bergeron •
house made pickles • fries
(available gluten free)

CARNE ASADA TACOS (2) - \$17

marinated steak • house corn
tortillas • guacamole • red onions (GF)
• chimichurri • cilantro
• lime

FUME BURGER - \$27

1/2lb house patty • smoked
cheddar • arugula • smashed
avocado • hot house tomato •
"Ella" sauce • fries
(available gluten free)

STEAK SANDWICH - \$30

flat iron steak • fried peppers and onions • smoked cheddar
• house bbq sauce • chipotle aioli • fries (available gluten free)

SHRIMP TACOS (2) - \$16 (GF)

cider battered shrimp • house
corn tortillas • avocado crema •
spicy slaw • chipotle aioli • cilantro
• lime • available grilled

FRIED TRUFFALO CHICKEN SANDWICH - \$26

truffalo sauce • asiago-buttermilk
ranch • house pickles • tomato •
leaf lettuce • fries
(available gluten free)

CHICKEN BACON CLUB SANDWICH - \$26

chicken breast • bacon • tomato
• garlic aioli • bergeron cheese •
arugula • pickles • honey dijon •
fries (available gluten free)

CENTRE STAGE

FISH AND CHIPS - \$24 (GF)

2 PIECE \$30

mahi mahi • tartar sauce • lemon wedge
• sesame • house garlic slaw • fries
(available grilled)

CHICKEN SOUVLAKI - \$26

tomato cucumber salsa • tzatziki •
chimichurri • parsley • fries

TUNA POKE BOWL - \$30 (GF)

marinated tuna loin • avocado • carrot
• cucumber • jalapeno • radish •
compressed watermelon • pickled
ginger • wasabi aioli • edamame •
sushi rice • nori • sesame

FALAFEL BOWL - \$27 (GF) (V)

house falafels • lemon garlic rice •
tomato • pickled onion • pickled turnip
• cucumber • garlic tahini sauce •
sriracha • parsley

ASPARAGUS RISOTTO - \$27 (GF)

double smoked bacon • fig balsamic
• parmigiano

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

* 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

Please advise your server of any allergies