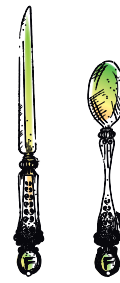




FENZ restaurant



appetizers

Deviled Eggs Chesapeake seasoning and tarragon with frizzled shallots, paprika oil ●●	5.75/7
Shrimp and Crab Ravioli butter-infused tomato sauce, shaved locatelli	14/20
Seared Tuna on Crispy Wontons dotted with wasabi and served with a sesame seed and soy-glazed radish salad ●	12.5
Baby Lamb Chops watercress, mache and feta salad, with whole-grain mustard vinaigrette ●	15.5
Iced Shrimp Cocktail classic horseradish cocktail sauce ●	15
Bruschetta chopped Roma tomatoes with shallots, garlic and basil with balsamic and extra virgin olive oil drizzle ●●	7
Cheese Sampler chef's selection of cheeses from the Savory Gourmet ●	
flight of 3	12
flight of 5	17
Soup du Jour	Market

bistro plates

FENZ Burger served on a brioche bun, with your choice of cheese, truffle fries and garnish of deviled egg	14.75
Steamed Mussels choice of: white wine, garlic and herbs ● OR with tomato and spicy sausage ●	16
FENZ Signature Meatloaf blend of ground pork, beef and veal, spinach and carrots served with baked macaroni and cheese, tomato and red pepper relish	18.5
Pasta Bolognese pappardelle, traditional sauce of sweet and hot sausage and parmesan	19
Curried Red Lentils spicy lentils with grilled zucchini and yellow squash, herb-infused oil, toasted focaccia garnish ●●●	11
Additions	
grilled chicken	8
grilled shrimp	12
grilled salmon	10

Shoestring Truffle Fries ●	7
Macaroni and Cheese ●	6/11
Pickle Fries ●	9.5
Sweet Potato Fries ●	7
Grilled Asparagus with Shaved Locatelli	10
Grilled Zucchini and Yellow Squash with Tomato Confit ●●●	8

salads

Chopped Salad seasonal vegetables and greens with applewood smoked bacon, blue cheese, hard-boiled egg and shallot mustard vinaigrette ●●●	8/11
FENZ Caesar brioche croutons, locatelli and white anchovies ●	6/9
Additions	
grilled chicken	8
grilled shrimp	12
Roasted Beet and Spinach Salad goat cheese and orange with maple white balsamic dressing with spiced pecans ●●●	9
Warm Smoked Salmon Salad with radish, roasted asparagus, red potatoes and watercress, with whole-grain mustard vinaigrette ●	11.5

entrees

Catch of the Day chef's inspiration	market
Pan-Roasted Salmon lemon-infused beurre blanc, spinach, edamame, sweet pepper and tomato relish ●	27
Atlantic Halibut on a bed of shaved asparagus with herbed new potatoes, mache and watercress bouquet, with grapefruit vinaigrette ●	30
Bouillabaisse fresh fish, shrimp, scallops and mussels in a saffron tomato broth ●	27
Herb-Roasted Chicken fresh herbs, carrots, cipolini onions, asparagus and red potatoes, natural pan jus ●	21
Seared Shrimp and Scallops on an asparagus and lemon risotto, shaved locatelli ●	28
Braised Veal Osso Bucco with ricotta gnocchi, roasted vegetables and snap peas, with pistachio tarragon crumble	30
Seared Ahi Tuna with ginger egg fried rice, bok choy, snap peas and red peppers in a sesame soy glaze ●	25
Grilled Filet Mignon 7oz. cut with red wine demi-glace, chive mashed potatoes, green beans and frizzled shallots ●	34
Madison Cut Pot Roast with roasted vegetables and chive mashed potatoes ●	27

sides

Sauteed Green Beans with Crisp Bacon Crumbles ●	8.5
House Salad choice of: champagne vinaigrette, maple white balsamic vinaigrette, buttermilk herb dressing, housemade blue cheese ●●●	9



vegetarian



vegan with modification
see your server



gluten free with modification
see your server

Before placing your order, please inform your server if a person in your party has a food allergy.