



appetizers

Bruschetta avocado, tapenade and goat cheese. Balsamic drizzle ●	7
Deviled Eggs Chesapeake seasoning and tarragon ●●	7
Pickle Fries chipotle aioli ●	9
Iced Shrimp Cocktail classic horseradish cocktail sauce ●	15
Smoked Salmon Crespelle crepes filled with smoked salmon, mascarpone cheese, chives	9
Steamed Mussels with white wine, garlic butter and herbs ●	16
Grilled Baby Lamb Chops couscous salad, crumbled feta	15.5
Cheese Sampler chef's selection of 5 cheeses from the Savory Gourmet ●	16
Soup du Jour	Market

salads

Chopped Salad seasonal vegetables and greens, bacon, bleu cheese, hard-boiled egg, shallot mustard vinaigrette ●●●	8/11
FENZ Caesar croutons, locatelli and white anchovies ●	6/9
Additions grilled chicken	8
Autumn Salad Boston lettuce, endive, apples, cranberry and butternut squash, walnuts and bleu cheese, balsamic vinaigrette ●●●	9
Roasted Beet and Spinach Salad goat cheese and orange with maple balsamic dressing with spiced pecans ●●●	9

entrees

Catch of the Day chef's inspiration	market
Pan-Seared Salmon on a bed of wilted spinach and leeks, lemon beurre blanc drizzle ●	27
Bouillabaisse fresh fish, shrimp, scallops and mussels in a saffron tomato broth, grilled crostini ●	28
Herb-Roasted Chicken Breast root vegetables, potatoes, natural pan jus ●	21
Pan-Seared Shrimp and Sea Scallops on an autumn root vegetable risotto with black truffle vinaigrette ●	29
Grilled Filet Mignon 7oz. cut, mushroom-red wine demi-glace, chive mashed potatoes, green beans ●	34
Madison Cut Short Rib Pot Roast with roasted root vegetables and chive mashed potatoes ●	27
FENZ Burger served on a brioche bun, with your choice of cheese, truffle fries and garnish of deviled egg	14.75
FENZ Signature Meatloaf blend of beef, pork and veal, macaroni and cheese, green beans	18
Pasta Bolognese pappardelle, traditional sauce of sweet and hot sausage, locatelli	19
Roasted Fall Vegetable Risotto with grilled Portabella mushroom ●●●	16

sides

Shoestring Truffle Fries ●	7	Sautéed Brussels Sprouts ●	9
Sweet Potato Fries ●	7	with crisp bacon crumbles	
Macaroni and Cheese ●	6/11	House Salad	9
Sautéed Wild Mushrooms ●	8	choice of: Champagne vinaigrette, maple white balsamic vinaigrette, buttermilk herb or bleu cheese dressing ●●●	



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.

The FDA advises that there may be risk to certain members of the population from consuming some foods in raw or undercooked form.