

# forte *close encounters*

AT SYMPHONY CENTER

## starters

### FRIED ARTICHOKEs **V** **AVG**

Roasted Garlic Aioli, Charred Lemon **15**

### SAGANAKI HALLOUMI **V**

Fried Greek Cheese, Calabrian Chile Hot Honey, Schug, Herbs **19**

### CRABCAKES

Remoulade, Cornichon, Amaranth **19**

### FIG & OLIVE SALAD **V** **AVG**

Spinach, Frisée, Walnut, Feta, Petimezi Dressing **17**

### BRAISED BEET SALAD **V**

Goat Cheese, Apple, Arugula, Pickled Red Onion, Smoked Almond, Citrus Vinaigrette **17**

### HUMMUS **V<sup>2</sup>**

Crispy Garbanzo, Tahini **15**

## main

### FALAFEL **V**

Chickpea Falafel, Roasted Cauliflower, Pickled Red Onion, Mango, Crema, Herbs, Tamarind Chutney, Pita **25**

### SEA SCALLOPS

Romesco, Garlic Spinach, Traditional Cous Cous, Balsamic Glaze **29**

### FORTE GRIDDLE BURGER

Two Beef Patties, Swiss Cheese, Mushrooms, Arugula, Roasted Garlic Aioli, Pretzel Bun, Fries **25**

### BUDWEISER BEER BATTERED FISH AND CHIPS

Fried Cod, Steak Fries, Remoulade, Lemon **27**  
*Add a Budweiser Can +5!*

### FRIED CHICKEN SCHNITZEL

Corn, Roasted Tomato Sofrito, Arugula, Charred Lemon, Remoulade **25**

### LAMB SHEPHERD'S PIE

Lamb Ragout, Peas, Carrots, Whipped Potato, Mozzarella, Parmesan **29**

### DEVIL'S TOWER ROBUCHON MASHED POTATOES

Gravy, Peas, Parsley **9**

*\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

*Parties of six or more guests will have 18% gratuity added to their bill.*

*This gratuity is provided to the team members who deliver service to our guests. If you wish to remove, ask for a manager.*

**@ChicagoForte**

Executive Chef Leonardo Moslemian

General Manager Grant Chinouth

**V** VEGETARIAN

**V<sup>2</sup>** VEGAN

**AVG** AVOIDING GLUTEN