

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 • kale • 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
 • truffle sauce • asiago-buttermilk
 ranch • house pickles

BEEF TARTARE - \$23
 gherkins • shallots • roasted red
 peppers • smoked dijon • sage aioli
 • crostini (available gluten free)

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)

GREEN PEA RISOTTO - \$27 (GF)
 goat cheese • fig balsamic
 • pea shoots

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 • green pea
 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)
 green pea 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