

starters

FRIED ARTICHOKES • •

Roasted Garlic Aioli, Charred Lemon 15

SAGANAKI HALLOUMI

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

CRABCAKES

Remoulade, Cornichon, Amaranth 19

FIG & OLIVE SALAD •

Spinach, Frisée, Walnut, Feta, Petimezi Dressing 17

BRAISED BEET SALAD

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

HUMMUS

Crispy Garbanzo, Tahini 15

main

FALAFEL

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!

SHORT RIB

Cous Cous, Roasted Tomatoes, Bordelaise Sauce 27

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





