

Dinner Menu

4pm - 9pm

Small Plates

Cold

Fresh Shucked Oysters+ MP

Mignonette sauce ½ Or full dozen

Steak Tartare \$28

Finley chopped tenderloin, shallots, capers, cornichons, chives, dijon mustard, egg yolk, hint of cognac, sliced baguette

Lobster Deviled Eggs \$24

Farm fresh eggs+, wild caught Canadian lobster

Shrimp Ceviche \$19

House marinated shrimp+ ceviche, lemon, lime, mango habanero salsa

Seared Ahi \$24

Sushi-grade ahi+, wakame cucumber salad, green onion, Thai chili sauce

Soup & Salad

Fumo Clam Chowder \$19

Manila clam+, red potatoes, cream+, fresh herbs

Add Bread Bowl \$4

Fumo Wedge Salad \$14

Iceberg wedge, cherry tomatoes, pickled red onion, bacon, house-made smoked bleu cheese

Classic or Chopped

Beet Arugula Salad \$18

Roasted beets, arugula, pickled red onion, goat cheese+, walnuts+, house-made lemon vinaigrette

Seasonal Salad \$14

Mixed baby greens, strawberries, cucumber, cherry tomatoes, red onion, feta cheese, balsamic vinaigrette

House Salad \$10

Mixed greens, tomatoes, cucumber, pickled red onion, house-made croutons

Enhance... Chicken \$10, Scallops(2)+ \$20,

Shrimp(4)+ \$18, Salmon+ \$24, Hanger Steak (6oz) \$20

Hot

Fumo Rockefeller+ \$26

Oysters topped with creamed spinach, bacon, fresh romano

Wild Mushroom Baked Brie \$19

Brie+, wild mushrooms, fire-roasted cherry tomatoes in a bread bowl, topped with Mike's hot honey

Spicy Garlic Edamame \$16

Edamame, spicy garlic teriyaki sauce

Crab Cakes \$24

House-made Dungeness crab cakes+, micro greens, radish, jalapeño, remoulade sauce

Shrimp Scampi \$22

Tiger prawns, lemon garlic butter, chili flakes, white wine served with sliced baguette

Shared Sides

Garlic Whipped Potatoes \$12

Mushroom Risotto \$12

Creamed Spinach \$12

Herb Roasted Mushrooms \$12

Fire Roasted Corn \$12

"Elote" Style, crema, roasted jalapeño aioli, queso fresco

+ Our food is made in our kitchen where peanuts, tree nuts, wheat, dairy, eggs, fish, shellfish & soy are present,
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
20% gratuity will be added to parties of 8 or more

Mains

Meat & Chops

served with garlic whipped potatoes &
seasonal vegetables

8oz Sirloin* \$39

Prime sirloin, seared, delicately sliced, cognac
cream sauce

14oz Ribeye* \$54

Fumo signature sauce

7oz Butchers's Cut \$40

Red Chimichurri

12oz Berkshire Pork Chop* \$36

Dijon cream sauce

10oz Venison Chops \$48

Blueberry gastrique

Seafood

Ora Salmon \$46

7oz salmon, mushroom risotto, broccolini

Lobster Roll \$34

5oz lobster tossed in butter, served in a New
England roll served with side salad

Diver Sea Scallops \$44

4 scallops, mushroom risotto, asparagus

Shrimp Pasta \$36

Tomato cream sauce, linguini, spinach, garlic,
parsley, topped with shrimp+

Steak Toppers

Fumo Style Oscar ~ Lobster,
asparagus, hollandaise \$30

2 Diver Sea Scallops \$20

4 Shrimp \$18

Fumo Signature Dishes

Rare Game MP

Rare game*, seasonal root purée, vegetables, blackberry gastrique

Lamb \$48

Seared Australian lamb chops*, parsnip purée, sautéed eggplant, spinach, mint yogurt
sauce

Fresh Catch MP

Sustainable fresh seafood+

Cauliflower Steak (V) \$26

Sautéed thick cut cauliflower, sriracha chimichurri, roasted tomatoes

Pesto Pasta \$30

Linguini, artichoke hearts, broccoli, mushrooms, house made pesto sauce

Ultimate Tahoe Burger \$26

8oz wagyu patty, cheddar cheese, crisp lettuce, tomato, pickles, grilled onions,
applewood smoked bacon, pretzel bun+, house side

Burrata Sliders \$24

Beef*, burrata+, caramelized onions, balsamic glaze, bun+, house side

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