

# comfort fudes (entrees)

enjoy our fresh house baked signature foccacia bread with beet infused olive oil and aged balsamic vinegar

**Manitoba “Ménage a Trois”**— this is French for “group of three”. Manitoba bison ribs, chocolate chicken skewers, and pork tenderloin with rhubarb chutney served with our featured potatoes & featured veggies .....31.99

**Red & Blue New York Certified AA Angus Strip** - served anywhere from rare to medium rare with Danish Blue Cheese and Cabernet Caramelized Onions with our featured potato & featured veggies .....27.99    **add Tiger Prawns....7.29**

**Flyin’ High Pickerel** – locally caught pickerel cooked to medium rare encrusted with Manitoba Hemp Seed Nuts drizzled with a citrus Chardonnay cream with almond ginger lime Basmati-wild rice sauté & featured veggies ....24.99

**Grilled Marinated Tofu Done to the Beat of Thai** - Served with Ginger Infused Red & Black Thai Rice, crisp fresh vegetables, topped and brought together with an Asian inspired coleslaw...19.99 exchange grilled rare Tuna Steak for the grilled Tofu Steak...24

**Chili Chocolate Chicken** – still not a misprint! Manitoba free range chicken breast, seared then grilled to finish, slathered in a house made dark chocolate sauce off-set with a spicy cayenne cream and chilies. served with our featured potatoes & featured veggies .....23.99

**Inventive Fresh Pickerel** - Locally caught pickerel cooked to medium rare encrusted with fresh horseradish root & drizzled with a garden grown beet sauce with almond ginger Basmati-wild rice sauté & featured veggies. You have the Fude Dudes guarantee on a delicious experience with this inventive dish ....24.99

**Boomerang Gorang** –an Indonesian classic reworked Manitoba-style. curried basmati & Lac du Bonnet wild rice sautéed in our exclusive “boom” sauce with celery, red peppers, red onion, & bananas. topped with mango, pineapple, tart granny smith apples. to bring on the cool: house-made rhubarb chutney. No matter how much fruit you eat... you can’t stop the heat it comes back like a boomerang! (vegan friendly) ..... 19.99  
**add Tofu....4.29    Tiger Prawns....7.29    MB Pork....6.29    MB Free Range Chicken....4.29**

**Black ‘n’ White Sesame encrusted Manitoba Arctic Char with House made Lemon Wasabi Cream** – served with almond ginger lime Basmati-wild rice sauté & featured veggies.....25.99

**Spice Dusted Manitoba Pork Tenderloin with Pam’s Rhubarb Chutney** – served with Lac du Bonnet wild rice mushroom and almond sauté & featured veggies.....24.99

**Manitoba’s Bison Back Ribs**- cooked to “fall off the bone” perfection with our house made raspberry BBQ sauce with our featured potatoes & featured veggies .....29.99

## Sweet fude

**Die By Chai Cheesecake** -A cool twist on a hot classic. Real Chai tea , Cinnamon , Ginger and Cloves; blended to perfection with Philly Cream Cheese ... 5.49

**Drunken Granny** -Granny’s got into the Wine! Red Wine marinated Granny Smiths piled high on a deep dish Shortbread crust, finished with an oat and sugar topping like Granny makes. Served warm, with vanilla ice cream. ... 4.99

**The Bombe** –Rich chocolate cake filled with milk chocolate Callebaut, Grand Marnier mousse and finished with a dark chocolate Callebaut ganache....need we say more?... 5.99

“We don’t take ourselves too seriously around here, just the food. We make it all in-house, we make it fresh, and we make it good.... that’s what fude is.” Chris Fougere – the Fude Dude

**That’s it there is no more to read, order something already!**  
Parties of 6 or more will be subject to a pre tax gratuity of 17%

# fude.....inspired cuisine & wine bar

“fude is just what it looks like; a twist on the ordinary, a bit of the unexpected, mixed with a healthy dose of creativity” Chris Fougere – owner

## fude for thought (salads)

**Apollo’s 13 salad** – field greens & leaf lettuce tossed with: red peppers, zucchini, ‘shrooms, red onions, artichoke hearts, cukes and tomatoes & Manitoba Goat Feta. .o.k. take breath, that’s not all, if you order right now we will also include: made from scratch greek dressing and sautéed portabella mushrooms.

**starter** ....6.29    **larger** ....12.79    **with MB free range chicken add** ....4.29    **tofu add** ....4.29

**Cardini Salad** - created in the 1920’s in Tijuana, Mexico by **Caesar** Cardini, fude’s twist on this classic is anything but regular. Field greens, leaf lettuce and artichoke hearts, tossed with our house made Cardini vinaigrette, topped with fresh parmesan cheese and served with grilled garlic bread.

**starter** ....5.79    **larger** ....11.99    **with MB free range chicken add** ....4.29

## fude to share (appetizers)

**Orange Bruschetta ‘Toba Style** - fresh Manitoba tomatoes, oranges and lemons, tossed with red wine vinegar, aged balsamic vinegar with fresh garlic, ginger and parsley all topped with a creamy Manitoba goat feta from Oak Island Dairy    **tapas**..... 6.99    **full**.....11.99

**Chili Chocolate Chicken skewers** – this is not a misprint! Manitoba chicken tenderloin, dusted in cocoa with chili powder and cayenne pepper pan-seared and grilled to finish, we slather it in a house made Callebaut dark chocolate sauce off-set with a cayenne cream

**tapas**..... 6                      **full**.....12

**P.E.I. Mussels Thai’d to a Coconut-** authentic house made crimson red curry sauce

**Tapas** -half pound..... 7.99    **full** -one pound.....12.99

**Toadstool Puffs** – sautéed button & Portobello mushrooms, caramelized onions, Manitoba goat cheddar from Oak Island Dairy blanket them in puff pastry and dip them in house made berry cream...10.79

*Award Winner 2006 Fetzer Appetizer Challenge*

**Hyper Seared Tuna** -espresso seared sushi grade tuna with Asian vanilla soy reduction for dipping’    **tapas**..... 7    **full**.....12

**Mediterranean Dip** – asiago, parmesan, mozzarella and cream cheese, artichokes & roasted garlic served with our house baked, grilled garlic bread....11.29

**Beet this Hummus** – our garlicky house-made hummus dressed up with the nectar of beets. you won’t believe your eyes. with house baked, grilled garlic bread.....8.29

**Tequila Lime Tiger Prawns with Madditude** – tiger prawns sautéed with Cuervo gold tequila and fresh lime juice with our exclusive secret fiery madditude spice rub...HOT....11.29

## flat fude (gourmet pizzas)

stone-fired house made pizza with basil, oregano and garlic baked right in

**Sea Monkey** – house made fruit salsa, Manitoba feta, Bermuda onion, bananas, and Tiger prawns.....15

**Very Vegan** – house-made tomato sauce, roasted garlic, bok choy, peppers, ‘shrooms, artichokes, red onion, caramelized onions & tomatoes....14    add MB goat feta...2

**My Thai Pie** – our house-made peanut sauce, Thai marinated Manitoba free range chicken, red onion, red peppers, bok choy, our 3 cheese blend; and the addition of smoked gouda....15

**Smoke n’ Drunk** – house-made red wine balsamic reduction with Manitoba’s own Bothwell smoked Gouda, Manitoba pork tenderloin, caramelized onions and roasted garlic...15