
SOUP & SALAD

Fort Classic

GOULASH CUP 5 | BOWL 7

braised beef, potato, onion & pepper,
spicy tomato broth

GARDEN SALAD 7

mixed lettuce, carrots, tomatoes,
cucumbers, choice of dressing

FORT CAESAR 12

romaine, garlic croutons, bacon, pecorino romano

SUMMER WEDGE 14

bacon, corn, red onion, avocado, haus made blue cheese
dressing, aged balsamic reduction, crouton crumbs

SALAD ADD ON:

chicken 7 | salmon 10 | shrimp 3.50 EACH

DRESSING:

balsamic | italian | french | creamy ranch | caesar
russian | blue cheese

Fort Famous tableside roquefort dressing 4

**TAKE HOME A QUART OF
OUR FAMOUS ROQUEFORT DRESSING 26**

FORT CLASSICS

GERMAN SAMPLER 32

smoked pork chop, bratwurst & goulash,
served with home fries & red cabbage

BRAISED PORK SHANK 30

slow cooked in vegetables, wine & pork stock,
served with spätzle & cucumber salad

Fort Classic

HUNGARIAN BEEF GOULASH 22

thick cut stewed beef in a hearty brown sauce,
served with buttered noodles & sauerkraut

LAMB SHANK 32

simmered with herbs, onions, white wine,
finished with a garlic rosemary pan sauce,
served with mashed potatoes & sauerkraut

SAUERBRATEN 25

sweet and sour pot roast with pan gravy,
served with spätzle & red cabbage

KASSLER RIPPCHEN 27

smoked bone-in pork chop with brown sugar glaze,
served with apple sauce, home fries & red cabbage

STEAK FRITES* 44

sliced 16oz NY strip over truffle fries
with au poivre sauce

+ FONTAINE STYLE

baked with roquefort cheese and topped with crispy onions

APPETIZERS

Fort Famous

FRIED CAMEMBERT CHEESE 13

imported bavarian camembert, honey mustard

CRISPY CHICKEN TENDERS 11

tenders breaded with buttermilk,
tossed in salt, jalapeño, pepper and scallions

TRUFFLE FRIES 10

parsley, truffle oil, pecorino romano, red pepper aioli

CRISPY BRUSSELS SPROUTS 13

paprika, truffle oil, honey

BRATWURST 11

haus made bratwurst, haus sauerkraut,
stone ground mustard

BAKED GIANT GERMAN PRETZEL 12

honey mustard or jalapeño beer cheese

POTATO PANCAKES 10

golden fried, sour cream, apple sauce

Fort Classic

BUTTERFLIED SHRIMP 3.50 EACH

golden fried jumbo shrimp, cocktail sauce

VEGETARIAN

KASE SPÄTZLE 21

mushrooms, brussel sprouts & fried onions

BEEF & KALE BURGER 15

cheddar, lettuce, tomato, red pepper aioli
& crispy onions on a pretzel bun

SEAFOOD

Fort Famous

BOSTON SCROD 25

topped with butter, bread crumbs & lemon juice,
served with mashed potatoes & seasonal vegetable

CIDER GLAZED SALMON 28

pan seared salmon finished with our apple cider glaze,
served with mashed potatoes & seasonal vegetable

HAUS SIDES

mashed potatoes 5

tater tots 5

sauerkraut 5

truffle fries 8

apple sauce 4

red cabbage 4

home fries 5

seasonal vegetable 5

spätzle 5

french fries 5

cucumber salad 5

buttered noodles 4

THE COMMONWEALTH OF MASSACHUSETTS REQUIRES THE FOLLOWING NOTICE:

*These items contain or may contain raw or undercooked meat, seafood, poultry or eggs. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

Menu Items & Prices Subject To Change. © 2024 Bean Restaurant Group 05/24 MATSP

SCHNITZEL & WURSTE

SCHNITZELS ARE YOUR CHOICE OF CHICKEN, PORK | VEAL +6
A LA HOLSTEIN (FRIED EGG) +2

CLASSIC SCHNITZEL 24

lightly breaded pan-fried cutlet, served with home fries, red cabbage & lemon anchovy garnish

HARZ MOUNTAIN JÄGER SCHNITZEL 24

floured cutlet, simmered in a red wine mushroom sauce, served with spätzle & sauerkraut

PAPRIKA SCHNITZEL 24

floured cutlet topped with bacon, onion and spicy paprika cream sauce, served with spätzle & cucumber salad

KAISER SCHNITZEL 24

lightly breaded pan-fried cutlet over mushroom gravy, served with home fries, red cabbage & lemon garnish

CLASSIC BRATWURST 22

classic haus made pork and veal sausage served with home fries, sauerkraut & stone ground mustard

KNACKWURST 22

haus made beef sausage, served with home fries, sauerkraut & stone ground mustard

WURSTPLATTE 26

bratwurst, knackwurst & chef's choice sausage, served with spätzle, red cabbage & sauerkraut

MAIFEST SPECIALS

SCOTCH BROTH SOUP

CUP 5 | BOWL 8

lamb, hearty vegetables, cabbage, barley, rye

TURKISH LAMB FLATBREAD 15

finely ground lamb with herbs & spices, mozzarella cheese, cherry peppers, creamy garlic sauce

LAMB BURGER 18

harissa spiced lamb patty, feta cheese, red pepper aioli, crispy onions, sweet pickled cucumbers, lettuce, tomato

LAMB SCHNITZEL 26

hand pounded leg of lamb, buttered egg noodles, creamy jäger sauce, cucumber salad

SPRING LAMB SHANK 32

slow braised shank over wild mushroom risotto, topped with blistered tomatoes and rosemary cream sauce

LAMB T-BONES 45

cast iron seared over home fries & seasonal vegetable, finished with rosemary cream sauce

Special PRIME RIB - FRIDAY & SATURDAY ONLY

14 oz Prince Cut* 45
comes with choice of 2 sides

EXECUTIVE CHEF
TIMOTHY SAXER

studentprince.com

COMPLIMENTARY VALET PARKING
WEDNESDAY - SATURDAY AFTER 5PM

 @student_prince

 @thestudentprince

Before placing your order, please inform your server if anyone in your party has a food allergy.

WE ARE ABLE TO CUSTOMIZE MANY OF OUR DISHES TO ACCOMMODATE VEGETARIAN AND GLUTEN-FREE DIETS.
PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS.

A 20% gratuity may be added on for parties of 6 or more. Separate checks are not available for parties of 6 or more