

\$50 THREE COURSE PRIX FIXE MENU

(choice of first course, entree & dessert)

Appetizers

Seared Foie Gras & Butter Poached Lobster \$18

biscuit, crispy seared spam & maple gravy

Meatloaf & Loaded Potato \$12

crispy fried potato cup & caramelized onions

*Seared Tuxedo Crusted "Rare" Ahi Tuna \$12

fried rice, wasabi & sweet soy

Short Rib & Spaetzle \$12

crispy pan sautéed & sous vide short rib

1st course

Lobster Bisque

rich & creamy enhanced with cognac

Harvest Pumpkin Bisque

lightly curried with maple syrup & spices

*Prince Edward Island Mussels

sautéed garlic, onions, & tomatoes

finished with butter & pesto

*Wedge with Roquefort Ice Cream

iceberg wedge, candied pecans, tomatoes

bleu cheese crumbles, Neuske bacon &

bleu cheese dressing

*House Tossed Salad

Chicken & Matzo Dumpling Soup

3 lg. matzo ball, fresh chicken & vegetables

*Grilled Avocado & Burrata Salad

garden tomato, vinaigrette & aged balsamic

romaine, mini greens, cucumbers & grape

tomatoes, tossed with house vinaigrette

*Seasonal Chopped Salad

romaine, kale, cranberry, candied pecans,

garbanzo beans, bleu cheese, carrots &

housemade french dressing

*Modern Caesar Salad

our modern twist to a classic, romaine, parmesan crisp, 65°C egg, house crouton & dressing

Entrées

*Japanese Kobe Beef Kobe A5+ (BMS 12) 4 oz. New York Strip Heart....add \$60

(certificate of authenticity available upon request) 3000 certified per year

yukon mashed potatoes & demi

*Grilled "Super Prime" 12 oz Bone-in Beef Tenderloin

roasted garlic mashed potatoes & demi

*Heritage Berkshire Pork Chop

grilled kurobuta pork with honeycrisp baked apple rind & apple cider barley risotto

*"Prime" Beef Tenderloin Bourguignon

pan sautéed medallions, red wine, bacon, onions & savory bread pudding

Lobster & Pork Belly Carbonara

4oz. South African lobster tail, seared pork belly, housemade ricotta gnocchi, cream, garlic & 65°C egg

*Wild Mushroom Risotto.. subtract \$10 (gluten free & vegetarian)

a blend of maitake, shiitake oyster & chanterelle mushrooms served with chef's selection of vegetables

*"Super Prime" New York Strip....add \$5

grilled 10oz New York strip, yukon mashed potatoes & demi

*Surf & Turf Trio

8 oz "Super Prime" Flat Iron, wild U-6 Shrimp & Jumbo Scallop

parmesan duck fat potatoes & demi

*Tournedos & Lobster

two 4oz petit filet mignon, South African lobster tail, potato sarladaise & demi

*Butter Basted "Prime" Ribeye...add \$5

12oz hand basted prime ribeye, loaded mashed potatoes & demi

topped with bleu cheese...\$2

*Grilled Domestic Rack of Lambadd \$5

yukon mashed potatoes, mint jelly & poached pears

*Scallop & Shrimp

3 pan seared jumbo scallops topped with wild shrimp, maple brussel sprouts & pernod rice

add ons to any entrée

Jumbo Sea Scallop \$6 - Sautéed Shrimp \$6 - 4oz South African Lobster Tail \$20 Sautéed Mushrooms \$6

Chefusion is obligated to advise you that eating raw or undercooked fish or animal products may cause a health risk

SMALL PLATES

*Maine Lobster Roll \$22

¼ lb fresh Maine lobster claws, lobster dressing, house steam bun & arugula (gluten free bun \$2)

*Surf & Turf \$18 (add 3 butter poached shrimp skewer \$3)

maple bourbon marinated wagyu "prime" hanger steak, 1 butter poached wild shrimp & creamy polenta

*1/2 Slab Heritage Berkshire Baby Back Ribs \$17

slow smoked with house bbq sauce, yukon gold mashed potatoes & fried onion garnish

Brisket & Mac \$18

72 hour sous vide "Prime" beef brisket served on house mac-n-cheese

*Lobster Pork Belly BLT \$17

seared "sous vide" Kurobuta pork belly, poached lobster claw, tomato, arugula & basil aioli (gluten free bun \$2)

*American Kobe Beef Burger \$14

fresh 6oz American Kobe beef on a house made roll topped with caramelized onions & mini greens

add 6yr cheddar, bleu or asiago cheese \$1..fried egg \$1..Nueske bacon \$1 (gluten free bun \$2)

Chefusion Au Gratin \$17

slow braised beef short rib, Nueske bacon & ricotta gnocchi with four cheese blend & 65°C egg

Uptown Mac & Cheese \$12

modern twist on a classic dish, blend of Nueske applewood smoked bacon, scallions, a blend of gruyere, fontina, asiago & mozzarella cheese, topped with tobacco onions

add chicken breast \$6...shrimp \$6..maine lobster \$7..add hanger steak \$6..seared 4oz ahi tuna \$9

*Filet Mignon Crostini \$19

2- 3 oz grilled filet mignon, demi, parmesan cheese, house-made crostini, pesto, horseradish aioli & mini greens

*Volcano Shrimp \$18

lightly battered wild shrimp tossed in sweet & spicy Thai sauce served with jasmine rice & wakame

*Seafood Cioppino \$16

P.E.I. mussels, shrimp, lobster & fish, with tomato, onion, fennel & toasted crostini

Chicken Piccata \$16

parmesan basil encrusted breast of chicken, capers, beurre blanc & jasmine rice

*Top Sirloin & Bone Marrow \$17

6 oz center cut "super prime" top sirloin, savory bread pudding & bone marrow butter

*Fresh Sautéed Mussels \$14

sautéed in butter with garlic, shallots, tomato & pesto served with toasted crostini

*Seasonal Chopped Salad \$13

chopped romaine & kale, strawberries, candied pecans, garbanzo beans, bleu cheese & carrots & french dressing

*Classic Chopped Caesar Salad \$12

crisp romaine hearts, parmesan cheese, tomatoes, croutons & house made dressing

*Grilled Avocado Burrata Caprese Salad \$13

garden tomatoes, house vinaigrette & aged balsamic

add ons for any salad

chicken \$6 - shrimp \$6 - Maine lobster claw \$7 - hanger steak \$6..seared 4oz ahi tuna \$9

\$32 Three Course Prix Fixe Menu

(choice of first course, small plate & dessert)

Sides

Lobster Bisque \$10
Soup of the day \$7

Chicken Matzo Ball Soup \$7
*Truffle Parmesan Fries \$6

*Wild Mushroom Risotto \$7
*Sautéed Mushrooms \$6

For the Table

Crab Cakes Trio \$16

wilted kale, arugula & cranberries

*House made Tater Tots \$13

(5) Nueske bacon wrapped stuffed w/ cheese curds

*Artisan Cheese Plate \$19

6 cheese selection with fig spread, honey & crackers
add European sausage \$2

*Caramelized Brussel Sprouts \$11

Nueske bacon, onion, maple syrup & fresh butter

Chef's Medley \$22

5 volcano shrimp, 3 tater tots & 2 crab cakes

*Bread Service \$7

housemade rolls & crackers with tapenade,
hummus & butter (GF Bread & Crackers \$2)

**available gluten free*

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