

## \$52 THREE COURSE PRIX FIXE MENU

(choice of first course, entree & dessert)

### Appetizers

#### Seared Foie Gras & Butter Poached Lobster \$19

biscuit, crispy seared spam & maple gravy

#### Pork Belly Ramen \$12

pork belly, 65°C egg, scallion & asian broth

#### \*Seared Tuxedo Crusted "Rare" Ahi Tuna \$13

fried rice, wasabi & sweet soy

#### Nueske Bacon & Onion Tarte Flambee \$12

French tarte with crème fraiche, bacon & cheese

### 1<sup>st</sup> course

#### Lobster Bisque

rich & creamy enhanced with cognac

#### Soup Du Jour

chef's daily creation

#### \*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

#### \*Modern Caesar Salad

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

#### Chicken & Matzo Dumpling Soup

3 lg. matzo ball, fresh chicken & vegetables

#### \*Grilled Avocado & Burrata Salad

garden tomato, vinaigrette & aged balsamic

#### \*House Tossed Salad

romaine, mini greens, cucumbers & grape tomatoes,  
tossed with house vinaigrette

#### \*Seasonal Chopped Salad

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

### Entrées

At Chefusion our custom made open flame 1000°F char-broiler gives our food an unrivaled character with superb flavor.

We use a cherry, apple & hickory wood blend for its unique, light smokiness.

**All of our meats are "Prime" and hand cut by our chefs**

#### \*Japanese Black Wagyu Beef "Miyazaki" 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

#### \*Heritage Berkshire Pork Chop

grilled kurobuta pork with wild ramps & tart cherry risotto & cherry glaze

#### \*Grilled Domestic Rack of Lamb ....add \$5

yukon mashed potatoes, mint jelly & poached pears

#### \*Grilled "Super Prime" 6 oz Beef Tenderloin

roasted garlic mashed potatoes & demi

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

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

#### \*\*"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

#### \*Surf & Turf Trio

#### 6 oz "Super Prime" New York, 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

#### \*Spring Pea Scallops

3 pan seared jumbo scallops, strawberry gastrique, spring pea & wild shrimp risotto

#### 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 \$23

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

### \*Surf & Turf \$20 (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 \$18

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

### Mediterranean Steak & Andouille Paella \$21

saffron rice, onions, carrots, andouille sausage & spices. finished with a "prime" Ny Strip

### \*Lobster Pork Belly BLT \$19

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 \$19

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

### Uptown Mac & Cheese \$14

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 \$20

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

### \*Volcano Shrimp \$20

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

### \*Seafood Cioppino \$17

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 \$18

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

### \*Fresh Sautéed Mussels \$15

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 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 \$20

6 cheese selection with fig spread, honey & crackers

add European sausage \$2

### \*Caramelized Brussel Sprouts \$12

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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