

\$40 THREE COURSE PRIX FIXE MENU

(choice of first course, small plate & dessert)

*available gluten free

Appetizers

Zombie Bites 11

Zombie Dust battered cheese curds with truffle parm & house ranch

*Caramelized Brussel Sprouts 12

Nueske bacon, onion, maple syrup & fresh butter

*Bread Service 7

House made rolls & crackers with tapenade, herb oil & butter (GF Bread & Crackers \$2)

Pork Belly Ramen 13

Pork belly, cured egg, scallion & asian broth

First Course

Lobster Bisque

Rich & creamy enhanced with cognac

*Wedge with Roquefort Ice Cream

Iceberg wedge, candied pecans, tomatoes, bleu cheese crumbles, Nueske bacon

& bleu cheese dressing

*Tossed Salad

Shaved parm, carrot, & pomegranate vinaigrette

*Pesto Caesar Salad

Romaine, parmesan crisp, Cured Egg, house crouton, pesto & dressing

Chicken & Rice Soup

Roasted chicken & vegetables with jasmine rice

*Fusion Chopped Salad

Romaine, dried cranberries, candied pecans, garbanzo beans, bleu cheese, carrots

& house French

*Prince Edward Island Mussels

Sautéed garlic, onions, tomatoes, butter & pesto

*Truffle Burrata

Heirloom tomatoes, spring greens, pea shoots, oil & aged balsamic

Small Plates

*Tenderloin & Lobster - 34

3 oz filet mignon & 3 oz South African lobster tail with Yukon mashed

(add 3 butter poached shrimp \$3)

*Rock & Hill Wagyu Farm Beef Burger - 21

Fresh 8oz 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 \$2 (gluten free bun \$2)

Pork Belly & South African Lobster 26

Crispy pork belly, SA lobster, sun dried tomato aioli, greens, brioche

Braised Short Rib & Polenta - 23

Slow braised beef short rib, Nueske bacon & cheddar polenta, shaved cured egg, port wine demi

Uptown Mac & Cheese - 16

Modern twist on a classic dish, blend of Nueske applewood smoked bacon, scallions, a blend of gruyere, fontina, asiago & mozzarella cheese

*Filet Mignon Crostini - 27

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

Fried Chicken Sandwich - 23

Chicken on a brioche roll, red hot butter, cabbage slaw, pickles & fries

*Volcano Shrimp - 26

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

Chicken Piccata - 20

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

*Fresh Sautéed Mussels - 21

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

*Fusion Chopped Salad - 16

Romaine, dried cranberries, candied pecans, garbanzo beans, bleu cheese & carrots & french dressing

*Classic Chopped Caesar Salad - 16

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

Add Ons: Sautéed Shrimp 8 | South African Lobster Tail 20 | Beef tenderloin 7 | Seared 4oz ahi tuna 10 | Chicken Breast 7

Sides

*Truffle Parmesan Fries 8

*Wild Mushroom Risotto 9

*Aged Parmesan Risotto 9

*Sautéed Mushrooms 8

Yukon Mashed Potatoes 9

Creamy Cheddar Polenta 8

Desserts

Goey Butter Cake- with a hint of lemon, topped with vanilla ice cream

Crème Brûlée- classic French vanilla custard with a caramelized sugar topping

***Crème Brûlée Mascarpone Cheesecake-** topped with fresh strawberries

Traditional Carrot Cake- topped with cream cheese icing

Ultimate Brownie- loaded with chocolate, drizzled with caramel

***Turtle Sundae-** ice cream with pecans, hot fudge, caramel & whipped cream

***Sorbet-** house made in our Paco Jet with seasonal fresh fruit

There will be a 3% non-cash surcharge added to all card transactions

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

