

\$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

Foie Gras Toast 22

Foie gras mousse on toasted brioche, raspberry preserve,
lobster

***Ahi Tuna 18**

Pho noodles, sweet soy & wasabi crunch

Crab Cake 18

Spring green & lemon salad, Dijon remoulade

***Bread Service 7**

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

First Course

***Lobster Bisque**

Rich & creamy enhanced with cognac

Soup Du Jour

Chef-crafted creation with seasonal ingredients

***Truffle Burrata**

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

***Fusion Chopped Salad**

Romaine, dried cranberries, candied pecans,
garbanzo beans, bleu cheese, carrots & house
French

***Tossed Salad**

Shaved parm, carrot, & pomegranate vinaigrette

***Prince Edward Island Mussels**

Sautéed garlic, onions, tomatoes, butter &
pesto

***Pesto Caesar Salad**

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

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 gruyère, 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

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 11 | Seared 4oz ahi tuna 13 | Chicken Breast 8

Sides

***Parmesan Fries 8**

***Wild Mushroom Risotto 9**

***Aged Parmesan Risotto 9**

***Sautéed Mushrooms 8**

Yukon Mashed Potatoes 9

Creamy Cheddar Polenta 8

Desserts

Goopy 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

Ultimate Brownie- loaded with chocolate, drizzled with caramel

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

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

Please note: Chef

usion uses beef tallow in our fryers, please inform your server of any dietary restrictions

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