

\$60 THREE COURSE PRIX FIXE MENU

(choice of first course, entree & dessert)

Appetizers

Seared Foie Gras & Butter Poached Lobster \$20

biscuit, crispy seared spam & maple gravy

Pork Belly Ramen \$12

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

*Seared Tuxedo Crusted "Rare" Ahi Tuna \$14

fried rice, wasabi & sweet soy

Crab Cake \$16

Israeli couscous, arugula & saffron aioli

1st Course

Lobster Bisque

rich & creamy enhanced with cognac

*Prince Edward Island Mussels

sautéed garlic, onions, & tomatoes, butter & pesto

*House Tossed Salad

Greens, cucumbers, grape tomatoes & vinaigrette

*Seasonal Chopped Salad

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

*Modern Caesar Salad

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

Chicken & Matzo Ball Soup

3 lg. matzo ball, fresh chicken & vegetables

*Grilled Avocado & Burrata Salad

garden tomato, vinaigrette & aged balsamic

*Wedge with Roquefort Ice Cream

iceberg wedge, candied pecans, tomatoes, bleu cheese crumbles, Neuske bacon & bleu cheese 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...subtract \$10

grilled kurobuta pork chop with Israeli couscous risotto, arugula & parmesan

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

dauphinoise potatoes, mint jelly & port wine 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....subtract \$10

pan sautéed medallions, red wine, bacon, onions & yukon gold mashed potatoes

Lobster & Pork Belly Carbonara

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

*Wild Mushroom Risotto...subtract \$20 (gluten free & vegetarian)

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

*Surf & Turf Trio

5 oz "Super Prime" Ribeye Heart, 3 Wild Shrimp & Jumbo Scallop

sarladaise potatoes & demi

*Tournedos & Lobster

two 4oz petit filet mignon, South African lobster tail, truffled mashed potatoes & demi

* "Super Prime" Ribeye Heart ...add \$5

12oz ribeye, dauphinoise potatoes & demi

topped with bleu cheese...\$2

*Seared Jumbo Scallops with Passion Fruit Glaze

3 pan seared jumbo scallops with aged american grana parmesan risotto

Jumbo Sea Scallop \$8 - Sautéed Shrimp \$7 - South African Lobster Tail \$20

Sautéed Mushrooms \$6 - Foie Gras \$10

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

SMALL PLATES

*Tenderloin & Lobster \$29

3 oz filet mignon & 3 oz South African lobster tail with yukon mashed
(add 3 butter poached shrimp skewer \$3)

Chicken Vineyard \$19

elegant dish with shallots, garlic, fresh herbs & grapes off the vine

*Mediterranean Steak & Andouille Paella \$23

saffron rice, onions, carrots, andouille sausage & spices. finished with a "prime" 3 oz tenderloin

*Rock & Hill Wagyu Farm Beef Burger \$18

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 \$1 (gluten free bun \$2)

Chefusion Au Gratin \$23

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

Uptown Mac & Cheese \$15

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

add chicken breast \$7- shrimp \$7- maine lobster \$8- beef tenderloin \$7- seared 4oz ahi tuna \$10

*Filet Mignon Crostini \$23

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

*Volcano Shrimp \$22

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

*Seafood Cioppino \$18

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

Chicken Piccata \$17

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

*Fresh Sautéed Mussels \$18

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

*Seasonal Chopped Salad \$14

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

*Classic Chopped Caesar Salad \$14

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

*Grilled Avocado Burrata Caprese Salad \$14

garden tomatoes, house vinaigrette & aged balsamic

add ons for any salad

chicken \$7 - shrimp \$7 - Maine lobster claw \$8 – beef tenderloin \$7- seared 4oz ahi tuna \$10

\$35 Three Course Prix Fixe Menu

(choice of first course, small plate & dessert)

Sides

*Steak Fries \$6

*Truffle Parmesan Fries \$6

*Pomme Frites \$6

*Wild Mushroom Risotto \$7

*Aged Parmesan Risotto \$6

*Sautéed Mushrooms \$6

*Yukon Mashed Potatoes \$7

Lobster Bisque \$10

Chicken Matzo Ball Soup \$7

For the Table

Parmesan Truffled Cheese Curds \$11

truffle & house ranch

*House made Tater Tots \$13

(5) Nueske bacon wrapped stuffed w/ cheese curds

*Artisan Cheese & Charcuterie Plate \$26

6 cheese selection with fig spread, honey & crackers

(½ plate 3 cheeses \$19)

*Caramelized Brussel Sprouts \$12

Nueske bacon, onion, maple syrup & fresh butter

Chef's Medley \$22

5 volcano shrimp, 3 tater tots & cheese curds

*Bread Service \$7

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

**available gluten free*

There will be a 3% processing/ convenience fee applied to all card transactions

There is no processing/ convenience fee for cash or gift cards

