**$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

**Philly Steak Egg Rolls $10**

5 house-made eggrolls with horseradish sauce

**1st course**

**Lobster Bisque**

rich & creamy enhanced with cognac

**Chicken & Matzo Dumpling Soup**

3 lg. matzo ball, fresh chicken & vegetables

**\*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

**\*Seasonal Chopped Salad**

Romaine, cranberries, 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

**\*Grilled Avocado & Burrata Salad**

garden tomato, vinaigrette & aged balsamic

**\*House Tossed Salad**

Greens, cucumbers, grape tomatoes & vinaigrette

**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 with andouille & saffron

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

yukon mashed 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, housemade 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**

**6 oz "Super Prime" Chianti Beef Brisket, 3 wild Shrimp Skewer & Jumbo Scallop**

Sous Vide “Super Prime” beef brisket loaded mashed potatoes & chianti reduction

**\*Tournedos & Lobster**

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

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

12oz ribeye, dauphinoise potatoes & demi

topped with bleu cheese...$2

**\*Seared Scallops & Shrimp**

3 pan seared jumbo scallops (1 blackened) & wild shrimp with & 6 year cheddar grits

**Jumbo Sea Scallop $8 - Sautéed Shrimp $7 - 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**

**\*Tenderloin & Lobster $28**

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

**\*Prime Rib & Frites $24**

3 day sous vide 9 oz prime rib, steak fries with au jus

**\*Maine Lobster Roll $25**

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

**\*Surf & Turf $23** *(add 3 butter poached shrimp skewer $3)*

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

**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 $17**

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 $6- shrimp $6- maine lobster $7- add hanger steak $6- seared 4oz ahi tuna $9

**\*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 & cranberries, 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 - hanger steak $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

Lobster Bisque $10

Chicken Matzo Ball Soup $7

\*Wild Mushroom Risotto $7

\*Sautéed Mushrooms $6

**For the Table**

**Crab Cakes Trio $16**

arugula, carrots & cranberries

**\*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 & 2 crab cakes

**\*Bread Service $7**

housemade rolls & crackers with tapenade,

hummus & butter (GF Bread & Crackers $2)

*\*available gluten free*

*we impose a 3% surcharge on all credit card transaction which is not greater than our cost of acceptance*