

## \$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

### 1<sup>st</sup> Course

#### **Lobster Bisque**

rich & creamy enhanced with cognac

#### **Chicken & Matzo Ball Soup**

3 lg. matzo ball, fresh chicken & vegetables

#### **\*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

#### **\*Seasonal Chopped Salad**

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

#### **\*Harvest Pumpkin Bisque**

Lightly curried with maple syrup & spices

#### **\*Prince Edward Island Mussels**

sautéed garlic, onions, & tomatoes, butter & pesto

#### **\*House Tossed Salad**

Greens, cucumbers, grape tomatoes & vinaigrette

#### **\*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**

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, 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" Ny Strip, 3 Wild Shrimp Skewer & Jumbo Scallop**

"Super Prime" NY Heart, loaded mashed potatoes & demi

#### **\*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 with Apple Cider Gastrique**

3 pan seared jumbo scallops with Brussel sprouts & crispy saffron rice pilaf

**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)

### Fall Harvest Beef Pot Pie \$22

tender beef tenderloin, roasted corn, fall vegetables & topped with flaky puff pastry

### Fusion Nashville Hot Chicken \$19

house-made steam bun, pickles & mayo

### \*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 & dry 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 – 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

Lobster Bisque \$10

Chicken Matzo Ball Soup \$7

Harvest Pumpkin Bisque \$7

\*Wild Mushroom Risotto \$7

\*Sautéed Mushrooms \$6

\*Yukon Mashed Potatoes \$7

### For the Table

#### Crab Cake \$16

Israeli couscous, arugula & saffron aioli

#### \*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 & 3 Philly steak egg rolls

#### \*Bread Service \$7

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

*\*available gluten free*

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This amount is not greater than our cost of acceptance. There is no surcharge for cash or gift cards

