

APPETIZERS

SMOKED SALMON

thin slices of smoked salmon served on toast points with capers, red onions & cream cheese \$13

STUFFED MUSHROOMS

four crab-stuffed mushrooms topped with lemon butter sauce \$12

TRI DIP

layers of sun-dried tomato puree, herbed cream cheese and pesto served with pita chips \$9 

GUACAMOLE

made table side with pico de gallo, and lime, served with house made chips (based on availability) \$10  

FRIED ARTICHOKEs

artichoke hearts lightly dusted in seasoned flour, fried and served with a sugarosa sauce \$8 

CALAMARI

tender fried squid served with choice of marinara or our own Asian sauce \$13

TEXAS NACHOS

crispy corn tortilla with refried beans & cheese with your choice of **bean/cheese** \$9, **chicken fajita** \$12, **beef fajita** \$13,

QUESO

creamy cheese sauce with pico de gallo, served with house made chips \$7  

QUESADILLAS

cheese-filled tortilla stuffed with your choice of **spinach/mushroom/onion** \$11 **chicken fajita** \$12, **beef fajita** \$13

CHICKEN WINGS

six wings with your choice of Buffalo, Thai, Mango Habanero or dry rub. Served with Ranch. \$9 Blue cheese add \$1 

*TRADITIONAL CEVICHE

Shrimp and fish marinated in a lemon and lime juice, spicy peppers, tomato, cilantro & a splash of Zing Zang. Served with house made chips \$12

*TROPICAL CEVICHE

Shrimp and fish marinated in lemon and lime juice, spicy peppers, mango, cilantro and fresh squeezed OJ. Served with house-made chips \$12

SOUP/SALAD

CUP

Ask your server which freshly made soup is available today \$4.50

LOAF BREAD

warm ciabatta bread with pats of butter and our special dipping sauce \$3

SIDE SALAD

carrots, red onions, cheddar cheese, tomatoes, & bacon with a choice of dressing (ranch, blue cheese, citrus vinaigrette, thousand island or honey mustard) with entree \$4, as an entree \$7  ADD: ahi tuna \$11, shrimp \$9, chicken \$8, salmon \$10, sirloin \$12

AVOCADO SALAD

tomato and mixed greens tossed in a citrus vinaigrette \$12  

CAPRESE SALAD

sliced tomato, fresh mozzarella & basil drizzled with house-made balsamic reductions and pesto olive oil \$12  

WEDGE

iceberg lettuce, homemade blue cheese dressing, Applewood

FUSION

bacon, diced tomatoes, blue cheese crumbles and red onions \$14 

ADD: ahi tuna \$11, shrimp \$9, chicken \$8, salmon \$10, sirloin \$12

BABY SPINACH SALAD

baby spinach tossed in a red wine vinaigrette, with sweet roasted bell peppers, red onions, prosciutto and blue cheese crumbles \$12 

ADD: ahi tuna \$11, shrimp \$9, chicken \$8, salmon \$10, sirloin \$12

BEEF TENDERLOIN BRUSCHETTA

seared tenderloin on a bed of baby arugula tossed in a sun-dried tomato, balsamic truffle vinaigrette, topped with aged parmesan served with crostini \$15

ENTREES

*HONEY GLAZED SALMON

sauteed salmon with bourbon glaze. Served on top of spinach & mushroom rice with a side of sauteed spinach and peppers \$23 

POLLO ENROLLADO

chicken breast stuffed with pico de gallo, bacon, & Monterrey Jack topped with a cilantro cream sauce. Served with spinach and mushroom rice and a sauteed vegetable medley \$20

SHRIMP & GRITS

eight large shrimp sauteed with andouille sausage, green onions and tomatoes with a crawfish creole cream sauce. Served on a bed of grits \$25 

COCONUT CURRY

Choice of: **chicken** \$22, **grouper** \$24, **seafood** (shrimp & fish) \$24 in a coconut curry sauce served on a bed of spinach mushroom cream rice 

SHRIMP TRIO

two crab meat stuffed shrimp, two stuffed shrimp wrapped in bacon and 2 shrimp tempura served with kimchi rice and asparagus \$26

*AHI TUNA

Sesame-cruste seared tuna, presented on a bed of soy-ginger butter sauce and served with chipotle mashed potatoes and asparagus. Served rare \$23 

*SURF & TURF

a 6oz filet mignon served with 2 crab filled stuffed shrimp. Served with blue cheese herbed potatoes & a side of asparagus \$34

*RIBEYE

12oz served with blue cheese herbed potatoes & a side of asparagus \$33 

*FILET OSCAR

6oz filet topped with lump crab meat, bearnaise sauce and served with a potato croquet and sauteed napa cabbage with gorgonzola sauce \$38

 Vegetarian
 Gluten-free

Shared Plate Fee \$2

*Modifications can lead to additional cook time
Consuming raw or undercooked meats, poultry, shellfish or seafood can increase risk of foodborne illness.

PASTAS

CHICKEN OR SHRIMP CARCIOFI

served with sauteed artichokes, sun-dried tomatoes, oil and garlic, with a splash of white wine, fresh basil and Italian seasonings topped with a lemon-butter-garlic sauce. Served with bow tie pasta \$21

SHRIMP CATALINA

five baked crab meat stuffed shrimp, topped with a lemon-butter sauce and served with fettuccine alfredo \$23

KATHY’S LASAGNA

Kathy’s traditional recipe that won Jaime’s heart \$19

CHICKEN PENNE

chicken sauteed with spinach, garlic, and a lemon butter white wine sauce topped with mozzarella cheese \$22

EGGPLANT PARMIGIANA

breaded eggplant with fresh tomato sauce and mozzarella. Served on a bed of bowtie pasta primavera in oil & garlic \$18 

MARSALA CHICKEN \$24 VEAL \$25

lightly dusted in flour in a Marsala wine sauce with mushrooms. Served with oil & garlic spaghetti pasta

PICCATA CHICKEN \$24 VEAL \$25

lightly dusted in flour, topped with capers and a lemon butter white wine sauce. Served with oil & garlic spaghetti pasta

FRANCESE CHICKEN \$24 VEAL \$25

egg battered and topped with a lemon butter white wine sauce Served with oil & garlic spaghetti pasta

GORGONZOLA CHICKEN \$25 VEAL \$26

sauteed chicken breast with red onions, mushrooms, and bacon in a creamy gorgonzola sauce. Served with oil & garlic spaghetti pasta

FETTUCCINE ALFREDO

fettuccine noodles and Alfredo sauce \$13
Add grilled chicken \$8, shrimp \$9, Salmon, \$10

TORTELLINI SUGAROSA

tortellini pasta with sugarosa (half marinara/half alfredo sauce) \$14
ADD: grilled chicken \$8, shrimp \$9, Salmon, \$10

GNOCCHI

with meat sauce \$19

BEVERAGES

FOUNTAIN \$2.95

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Mello Yello, lemonade, ice tea (2 free refills)

COFFEE \$2.95

SAN PELLEGRINO \$5

Add flavored syrup to tea or coffee \$1

TEX MEX FAVORITES

CHICKEN ENCHILADAS

served with Borracho beans and rice. Choice of: poblano, tomatillo, jalapeño or mole sauce \$14 

SHRIMP OR SALMON TACOS

three corn filled tacos served with Borracho beans and rice. Topped with mixed greens, citrus vinaigrette and chipotle aioli sauce \$16 

FAJITA TACOS: Chicken or Beef

three flour filled tacos served with Borracho beans and rice \$16

STREET TAQUITOS

four mini corn tortillas with a choice of **al pastor, carnitas, asada or chicken** topped with cilantro, onions and queso fresco. Served with Borracho beans \$12 

CHIMICHANGA

large flour tortilla filled with your choice of beef or chicken, fried golden and topped with chili con carne and queso. Served with Borracho beans and rice \$16

FLAUTAS

chicken and cheese filled corn tortillas fried golden brown and served with Borracho beans and rice. Topped with guacamole and sour cream \$14

TACO SALAD

spiced ground beef or **fajita chicken** in a freshly made taco shell with lettuce, tomatoes, guacamole, sour cream, refried beans and queso \$15

SANDWICHES/BURGERS

(all served with fries)

SMOKEY THE BEAR

smoked turkey, smoked Gouda, sun-dried tomatoes and honey mustard on a hoagie roll \$12

VEGGIE SANDWICH

sweet roasted peppers, grilled portabella mushrooms, mixed greens, red onions and avocado finished in a pesto aioli on a hoagie roll \$11 

ASIAN CHICKEN BURGER

grilled chicken breast served on a Brioche bun topped with a spring mix and drizzled with our own roasted garlic citrus spicy Thai sauce \$11

*CLASSIC CHEESEBURGER

our ½ lb Braveheart Black Angus burger topped with choice of cheddar, Monterrey Jack or smoked gouda cheese and served on a Brioche bun \$14
add bacon \$1 more

*BLACK AND BLUE BURGER

our ½ lb Braveheart Black Angus burger topped with blue cheese and served on a Brioche bun \$15
add bacon \$1 more

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-  Gluten-free

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PARTIES OF 7 OR MORE MAY BE SUBJECT TO A 20% GRATUITY

FUSION