

fusion

FOOD & SPIRITS

House-made Green Chili
 cup \$3.99 bowl \$4.99

Soup du Jour
 cup \$2.99 bowl \$3.99

House Salad \$3.99
 House Caesar Salad \$2.99

Caprese Salad \$7.99
 Fresh mozzarella, tomatoes & basil drizzled with balsamic vinegar

Caesar Salad \$6.99
 Chopped romaine lettuce sprinkled with shredded Romano cheese and adorned with house-made croutons

Add Chicken \$4.00
 Add Shrimp \$4.00

Wedge Salad \$5.99
 Crispy wedge of iceberg lettuce, bleu cheese crumbles, raisins, pecans and tomatoes

fusion Cobb Salad \$10.99
 Chicken breast, bacon, egg, red onion, tomato, bleu cheese, and your choice of dressing

Fajita Salad \$11.99
 Choice of chicken or beef sautéed with onions and sweet bell peppers, placed on mixed greens topped with cheese, diced tomato, Ranch beans, guacamole, sour cream, scallions and tri-color corn chips, served with green chili and salsa on the side.

Coriander Crusted Sirloin Salad \$12.99
 Seared Certified Angus sirloin placed atop a bed of mixed greens with strips of smoked cheddar, roasted garlic cloves, tomatoes, celery, and carrots.

fusion Dressing Choices

Balsamic Vinaigrette, Red Wine Vinaigrette, Creamy Bleu Cheese, Ranch, Thousand Island

Fish & Chips \$10.99
 Our style of fish and chips made with salmon served with sweet potato fries

Chimichanga \$8.99
 Choice of beef or chicken, in a flour tortilla, fried crispy, topped with lettuce, tomato, cheese, and green chili. Served with side of rice or Ranch beans.

SANDWICHES

Served with your choice of fries or sweet potato fries
 Add onion rings, side salad, side Caesar or cup of soup
 for only 99¢

fusion Burger \$8.50
 A whole half-pound of Certified Angus beef, grilled to perfection served on a sesame seed bun with tomato, red onion, pickle and pepper.
 Add cheese for .95¢

Patty Melt \$9.99
 Seared Certified Angus half-pounder, grilled onions and melted white American cheese served with a side of bleu cheese dressing

18% gratuity will be added to parties of 8 or more

BBQ City \$7.99
 Grilled chicken or Certified Angus burger topped with thin shaved turkey, onion rings, bacon and BBQ sauce served on Texas toast

Grown-up Grilled Cheese \$7.99
 Parmesan encrusted focaccia bread, oozing with fresh mozzarella cheese, tomato and basil

Turkey Rueben \$8.99
 Mounds of smoked turkey, Swiss cheese, sauerkraut melded together between grilled rye served with a side of thousand island dressing

Philly Dip \$8.99
 Grilled thin sliced roast beef, sweet peppers, red onion, and melted fresh mozzarella placed in a toasted hoagie roll and a cup of au jus for dipping

fusion Club \$8.99
 Ham, smoked turkey, bacon, lettuce, tomato, mayo, American and cheddar cheeses layered in a triple deck of wheat, white, or rye bread

Monte Cristo \$10.99
 Triple layers of ham, turkey, American and cheddar cheeses dipped in a rich batter and deep fried finished with powdered sugar and a side of strawberry preserves.

ENTREES

Buffalo Meatloaf \$14.99
 Colorado buffalo smothered with a rich hunter sauce, served with mashed potatoes

Pacific Salmon \$14.99
 Salmon poached in a court bouillon and placed on sherry supreme sauce, served with mashed potatoes and fresh vegetable

Gorgonzola Sirloin \$16.99
 8oz Certified Angus sirloin cooked to order, topped with Gorgonzola cheese and a pan demiglaze, served with roasted potatoes and fresh vegetable

Panko-Herb Crusted Chicken \$13.99
 Panko & herb encrusted chicken breast drizzled with garlic cream sauce, served with mashed potatoes and fresh vegetable

fusion Steak Frites \$14.99
 8 oz Certified Angus sirloin steak with herbed butter served atop a generous portion of fries

Grilled Tuna \$16.99
 Ahi tuna lightly seasoned with traditional Japanese dry rub seared and placed on julienne egg roll strips, served with wasabi mashed potatoes and fresh vegetable

Chicken Alaskan \$14.99
 Tender breast of chicken filled with snow crab, mozzarella cheese and asparagus, finished with a lemon pepper cream sauce, served with mashed potatoes and fresh vegetable

Crab Fusilli \$14.99
 Sautéed snow crab, sun dried tomato, garlic and shallots with a white wine cream sauce and fresh mozzarella placed atop fusilli pasta

Pancetta Chicken \$13.99
 Pan seared chicken, herb croutons, fresh mozzarella and crisp pancetta bacon tossed with angel hair pasta and finished with lemon buerre blanc and fresh herbs

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