

## STARTERS

### Burger Sliders

Three mini beef patties topped with mixed cheese, lettuce, tomato, and red onion slices. Accompanied with potato chips ♦5.99

### Buffalo Chicken Wings

Fried crisp chicken wings tossed in your choice of traditional buffalo sauce, Jamaican jerk, garlic butter, Cajun garlic, honey BBQ, Thai sriracha or teriyaki glaze. Served with celery, carrots, ranch or bleu cheese dip.

Half Pound ♦6.99

One Pound ♦8.99

### House Made Potato Chips

Fresh Potato Chips topped with bleu cheese crumbles, balsamic reduction, bleu cheese drizzle, garnished with green onions ♦5.99

### Fusion Nachos

Tri colored tortilla chips prepared fresh daily and loaded with jalapeños, black beans, and house made salsa. Showered with a blend of cheeses and finished off with your choice of shredded chicken or beef.

Half order ♦7.99

Full order ♦10.99

Add Guacamole ♦1.50

### Chicken Tenders

Whole white meat tenders fried to perfection and served over a generous helping of frites. Delicious with Ranch Dip ♦8.99

### Pot Stickers

Poached Asian pork dumplings served with pickled ginger with a sweet chili sauce and garnished with sweet soy ♦8.99

### Southwest Egg Rolls

Fried egg rolls stuffed with chicken, corn and black beans, served with a zesty ranch ♦7.99

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## STARTERS

### Crab Stuffed Mushrooms

A large boat filled with stuffed mushrooms covered with a béchamel sauce. Topped with cheddar cheese, panko and oven baked. Garnished with flat bread crackers and fresh chopped herbs♦11.99

### Green Chili Cheese Fries

Mouth-watering Frites smothered with pork green chili and cheddar cheese♦7.99

### Diablo Shrimp

Zesty shrimp with some bite! Flash fried and dashed with a sweet chili aioli and completed with a dab of Sriracha♦9.99

### Artichoke Spinach Cheese Dip

The perfect blending of mozzarella, cheddar, parmesan and cream cheese complimenting an array of artichokes, spinach, red peppers, and green onions.

Served warm with celery, carrots, and pita chips♦9.99

### Fried Shrimp and Clam Basket

Battered shrimp and clam strips served with cocktail and tartar sauce, garnished with fried pickle♦7.99

### Calamari

Lightly floured and flash fried. Garnished with sweet soy aioli or a Cajun aioli, served in an edible shell♦9.99

### Chips and Salsa

Tortilla chips served with house made medium salsa♦3.99

Add Guacamole♦1.50

### Fusion Frites

A basket filled to the brim with steaming hot shoe string potatoes tossed in basil pesto and served with Romano and bleu cheese dipping sauces♦6.99

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**f u s i o n**

**FOOD & SPIRITS**

## SOUPS & SALADS

### House-made Green Chili

Cup♦2.99 Bowl♦3.99

### Soup du Jour

Cup♦2.99 Bowl♦3.99

### House Salad♦2.99

### House Caesar Salad♦3.25

### Veggie Plate

A cold plate of fresh carrots, celery, grape tomatoes, cucumbers served with ranch dressing garnished with candied pecans and raisins♦5.99

### Caesar Salad

Chopped romaine lettuce sprinkled with shredded Romano cheese and adorned with house-made croutons♦9.99

Add your choice of chicken, steak or shrimp♦4.00

### Wedge Salad\*

Crispy wedge of iceberg lettuce, bleu cheese crumbles, raisins, candied pecans and tomatoes♦6.99

### Fusion Cobb Salad\*

Chicken breast, bacon, egg, red onion, tomato, bleu cheese, and your choice of dressing♦10.99

### Taco Salad

A crispy taco shell bowl filled with mixed greens, tomatoes, bell peppers, black beans, cheese, sautéed onions, and scallions topped with your choice of shredded beef or chicken, served with sides of sour cream, guacamole, green chili and salsa♦10.99

### Fusion Hunt Salad\*

Grilled pepper steak atop mixed greens with tomatoes, roasted potatoes. Topped with fried onions♦12.99

### Warm Spinach Salad\*

Spinach tossed with shrimp, sautéed onions, peppers, feta cheese, eggs and balsamic vinaigrette topped with fried onions♦12.99

### Fusion Dressing Choices

Balsamic Vinaigrette, Red Wine Vinaigrette, Creamy Bleu Cheese, Thousand Island, Ranch and Honey Mustard

All salads can be made vegetarian

\* Gluten free

## SANDWICHES

Served with a choice of fries, salad or soup. Add fresh guacamole, sweet potato fries or onion rings to any sandwich for 99¢

### Fusion Burger

A half-pound of grilled, USDA choice Angus beef, on a sesame seed bun with tomato, red onion, pickle♦8.25 Add cheese for .75¢

### Patty Melt

A half-pound of grilled, USDA choice Angus beef, topped with grilled onions and melted white American cheese on grilled marble rye bread♦8.99

### Black Night

Grilled, blackened chicken topped with mushrooms and Swiss cheese on a sesame bun, with lettuce, tomato, onion & pickle♦8.99

### Grown-up Grilled Cheese<sup>V</sup>

Three cheese blend of Mozzarella, Pepper Jack & American with a roasted red pepper and pesto spread all melted together between Parmesan crusted white bread. Yummy♦8.99

### Turkey Reuben

Smoked turkey, Swiss cheese, and sauerkraut together on grilled marble rye bread. Served with a side of Thousand Island dressing♦8.99

### Philly Dip

Thinly sliced roast beef grilled, topped with sweet peppers, red onion, and melted mozzarella on a toasted hoagie roll with a side of au jus♦8.99

### Fusion Club

Ham, smoked turkey, bacon, lettuce, tomato, mayo, American and cheddar cheeses layered in a triple deck of choice of bread♦8.99

### Black & Bleu

A half-pound of USDA choice Angus beef, blackened, topped with bleu cheese, grilled onions and red peppers on a sesame bun♦8.99

### Chimichanga

Shredded beef or chicken, in a flour tortilla, fried crispy, topped with lettuce, tomato, cheese, and green chili. Served with black beans♦8.99

Reduced portion options available

<sup>V</sup>Vegetarian entrées available

# **f u s i o n**

## **FOOD & SPIRITS**

### **ENTREES**

#### **Buffalo Meatloaf**

Colorado buffalo slow cooked and covered with a hunter sauce, served with mashed potatoes and vegetable ♦ 12.99

#### **Atlantic Salmon\***

Salmon lightly blackened stuffed with artichokes, herb cheese and crab topped with Beurre Blanc served with rice pilaf and vegetable, garnished with red pepper ♦ 14.99

#### **Gorgonzola Sirloin\***

8 oz. Certified Angus sirloin cooked to order, topped with Gorgonzola cheese and a pan demiglaze, served with roasted potatoes and vegetable, garnished with red pepper ♦ 16.99

#### **Cakes and Shrimp**

2 crab cakes topped with Beurre Blanc and 3 lightly breaded shrimp with sweet chili sauce served with mashed potatoes and vegetable, garnished with red pepper ♦ 15.99

#### **Fish & Chips**

Tempura battered salmon served with sweet potato fries and tartar sauce ♦ 12.99

#### **Coconut Mahi Mahi**

Coconut crusted Mahi finished with a Beurre Blanc sauce topped with mango salsa served with rice pilaf and vegetable, garnished with red pepper ♦ 16.99

#### **Shrimp Scampi**

5 large shrimp sautéed in garlic and tomatoes together in a creamy white wine sauce served over spaghetti, topped with Asiago cheese ♦ 14.99

#### **Ravioli Florentine<sup>V</sup>**

Tender raviolis filled with cheeses and topped with a creamy white wine sauce with fresh spinach and fresh tomato, topped with Asiago cheese ♦ 11.99

#### **Beef Tornados\***

Our twist on the classic. Peppered filet tips finished with a béarnaise sauce served with mashed potato and vegetable ♦ 15.99

#### **Baked Stuffed Chicken**

Tender breast of chicken filled with crab, mozzarella cheese and asparagus, finished with a lemon pepper cream sauce, served with rice pilaf and vegetable, garnished with red pepper ♦ 14.99

#### **Panko-Herb Crusted Chicken**

Panko & herb encrusted chicken breast drizzled with garlic cream sauce, served with mashed potatoes and fresh vegetable, garnished with red pepper ♦ 13.99

**Fusion's Infusions** ♦ Vodka or Rum house infused cocktails

**30 different varieties of Martinis** ♦ **Fusion Margarita**

**Happy Hour** ♦ Ice Cold Miller Light specials

**Ask server about house made desserts!**

Reduced portion options available

20% gratuity will be added to parties of 8 or more