

FOOD FUSION BAR & GRILL

Restaurant Week Menu

Three Course Dinner for \$25

(choose one option from each)

APPETIZERS

French Onion Soup

House beef broth, caramelized onions, shallots, leeks, crostini, melted cheddar swiss blend

Coconut Fried Shrimp

Dredged in coconut and fried, served with Sake infused sweet chili garlic glaze

Bourbon Roasted Pear Salad

with craisins, candied walnuts and gorgonzola cheese, warm maple balsamic vinaigrette

House Made pork meatballs

Tossed with caramelized onions, mushrooms, and Brussels sprouts

ENTRÉES

Crab stuffed Haddock

House made crab stuffing, finished with hollandaise

Chicken Marsala

Chicken sautéed with mushrooms and finished in a marsala wine sauce

Filet Mignon Medallions

Grilled and served over smoked gouda fondue

Penne ala Vodka

Prosciutto, asparagus, red onion, grape tomatoes, deglazed with vodka, finished with cream, parmesan, and house marinara

Stuffed Acorn Squash

Stuffed with mushrooms, peppers, onions, and goat cheese. Hard cider reduction

~ All Entrées come with a side of bacon Brussels sprouts, and olive oil whipped sweet potatoes

DESSERTS

Chocolate Hazelnut Mousse Cake

Hazelnut Drizzle

Lemon Lavender Cake

Lemon curd