

The Fusion Lounge

Lunch Menu

SOUP...Bowl \$5...Cup \$3

served with housemade bread

Soup du jour

Chef's creation made fresh daily.

Rich Tomato Bisque

Fresh Italian roma tomatoes with wine, basil & cream.

Tuscan Bread Soup

Housemade bread covered with seasoned vegetables, cannellini beans, pancetta, & parmesan cheese drizzled with basil & truffle olive oil.

Chicken & Corn Chowder

A hearty blend of tender chicken, sweet corn, onions & cream sherry topped with bacon scallions and skewered roasted potatoes.

SALADS...\$9

served with housemade bread...add a cup of soup du jour \$2

Santa Barbara Salad

Mixed baby greens tossed in our housemade vinaigrette, with an arrangement of cucumbers, strawberries, mandarin oranges, carrots, pineapple & herb grilled breast of chicken.

Classic Caesar Salad

Crisp organic romaine lettuce tossed with Chef's own Caesar dressing, housemade croutons, parmesan cheese, grape tomatoes & herb grilled breast of chicken.

Apple Gorgonzola Salad

Crisp romaine lettuce, gorgonzola cheese, cranberries, spiced pecans & crisp apples tossed with our housemade vinaigrette.

On-Broadway Chopped Salad

Crisp iceberg & romaine lettuce, chopped & tossed with Nueske bacon, tomatoes, carrots, housemade croutons, sharp cheddar cheese, breast of chicken, garbanzo beans, olives, cucumbers & housemade vinaigrette.

Margarita Steak Salad

Grilled filet mignon marinated with lime, garlic and herbs, tossed with bleu cheese, scallions, tortilla chips with a fresh tequila lime vinaigrette.

PASTA...\$9

served with housemade bread...add cup of soup du jour \$2

Uptown Mac & Cheese

A modern twist on a classic dish. A blend of Nueske applewood smoked bacon, scallions, tomatoes, the perfect blend of gruyere, fontina, asiago & mozzarella cheese.
add chicken \$2 add crab \$4.

Penne Pasta Bowl

Imported Italian penne pasta combined with made fresh to order sauce; chorizo sausage, onions, fresh tomatoes, spinach, mushrooms, peppers & topped with fresh parmesan cheese.

SANDWICHES... \$10

served with housemade regular or sweet potato fries or seasonal fresh fruit.... add cup of soup du jour \$2

Kobe Burger

Char-grilled 1/3 pound Kobe beef on a housemade roll topped with caramelized onions, Nueske applewood smoked bacon and sharp cheddar cheese.

Mediterranean Style Pita

Warm pita filled with herb grilled chicken, romaine lettuce, cucumbers, onions, olives, feta cheese and roasted red pepper hummus.

Fusion Club

Grilled housemade bread layered with turkey, ham, Nueske applewood smoked bacon, fontina cheese finished with cranberry aioli.

Osso Buco alla Milanese Slider

Slow braised veal to pull apart tender on a housemade roll topped with basil aioli

Waffled Black Forest Ham & Cheese

Waffle pressed maple glazed Black Forest ham & gruyere cheese on housemade bread.

SPECIALTIES

add cup of soup du jour \$2

Artisan Quesadilla Stacker \$8

Grilled chicken, red peppers, pesto, onions and a three cheese blend, inside a crisp flour tortilla, sprinkled with roasted corn and drizzled with basil & roasted red pepper sauce.

Fusion Pizza with a Twist \$10

Herb grilled chicken and bleu cheese with a Fusion fig preserve, fontina & mozzarella cheese, prosciutto, red onion, basil, and pine nuts.

Gourmet Cheese Dippers \$8

Housemade focaccia bread with a blend of cheddar, gruyere, asiago & parmesan cheese, with caramelized onions perfectly grilled & melted, served with a warm garlic tomato bisque for dipping.

Ultimate Crab Cake \$11

Pan seared jumbo lump crab served with tarragon remoulade, fresh corn, grape tomatoes, bacon & wilted spinach.

Daily Quiche \$9

Chef's daily creation served with mini green salad.

SWEET CRAVINGS

Turtle Sundae \$6

Ice cream, with pecans, hot fudge, caramel & fresh whipped cream.

Bread Pudding \$7

Bread pudding with warm Dulche de Leche sauce.

Sweet Trio \$9

Creme Brulee
Ultimate Brownie
Pistachio Napoleon
(served individually..\$5)

Sorbet \$4