STARTERS

CHICKEN SOUP 8
Fresh Chicken, Fresh Herbs

CHICKEN SATAY 19
Endive, Peanut Sauce, Roasted Almonds, Arugula

TUNA AHUMADO 17
Sweet Potato Chip, Hickory Smoked Tuna, Honey Mustard

T FUSION'S CHICKEN CRISPS 12
Buffalo Seasoning, Candied Shallots, Whipped Potatoes, Pastrami Jerky, Cayenne Aioli

TACOS RESERVADOS 20
Peppers, Onions, Lime, Chili, Guacamole, Crème

ASIAN MARINATED BBQ RIBS 19
Chili Mirin BBQ Sauce, Plantain Chips, Black Sesame Seeds

CHICKEN WINGS 14
Honey Habenero Glaze, Cucumber Garlic Ranch

JAPANESE BEEF CARPACCIO 23
Asian slaw, Eye of the Rib, Mirin Soy Vinaigrette, Sesame Seeds

CHARCUTERIE BOARD 32
Beef Tongue, Pastrami, Brisket, Bone Marrow, Chicken Liver Pate, Carpaccio, Toasted Bread, Assorted Olives, Dips

PAPAYA SWEETBREADS 24
Crispy Sweetbreads, Papaya and Cabbage Braise, Raisin Puree

T FUSION SLIDERS
Served with French fries

BEEF 13 CHICKEN 12 LAMB 14 BRISKET 14

SALADS

SPINACH AND WARM WILD MUSHROOM 14
Baby Spinach, Herbed Shiitake Mushroom, Tomatoes, Red Onion Petals, Hearts of Palm, Garlic Croutons, Candied Brown Sugar Pecans, Honey Balsamic Vinaigrette

AHI TUNA NICOISE 24
Spring Greens, Sugar Snaps, Egg, Tomatoes, Red Onion, Capers, Olives, Potatoes

WATERMELON AND WATERCRESS SALAD 12
Sesame Seeds, Shallot Citrus Dressing

KANI AND AVOCADO SALAD 19
Avocado, Pico de Gallo, Crème, Cilantro, Endive, Roasted Pepper Coulis

GARDEN SALAD 11
Baby Greens, Baby Corn, Cucumber, Grape Tomatoes, Red Onion Petals, Carrot Julienne, Balsamic Vinaigrette

ADD PROTEIN

Steak (6oz) $10  Chicken (6oz) $6  Salmon (8oz) $8

Executive Chef Daniel R Rivera
CHEF’S SPECIAL PREPARATIONS

FUSION FILET MINGON  47
Medium Rare, Pastrami and Butternut Squash Hash, Chocolate Mint Demi

SOUTHERN FRIED STEAK  40
Asparagus, Mash, Mushroom Chicken Gravy

AHI TUNA STEAK  39
Pan Grilled, Avocado and Arugula Salad

PAN ROASTED SEABASS 38
Tomato Orange Fennel Sauce, Wilted Kale

PAN SEARED CHICKEN MARSALA  27
Crimini & Oyster Mushrooms, Whipped Garlic Yukon, Marsala Wine Sauce

FRIULI CHICKEN  29
Pan Roasted Pastrami, Potato, Butternut Squash

CRISPY SALMON  32
Warm Curry Lentil, Fingerlings

PULLED BRISKET SANDWICH  28
Slow Cooked Brisket, Maker’s Mark BBQ, Cole Slaw, and House Fries

RACK OF LAMB  58
Sumac, Plantains, Black Peas, Port and Mango Reduction

TEA-SMOKE DUCK  36
Crispy Breast, Confit Leg, Shitake Rosemary Olive Oil Quinoa

BBQ BRASIED SHORT RIB  39
Pastrami Bourbon BBQ, Steak Fries

TASTERS  6

HOUSE SWEET POTATO FRIES
HOUSE FRENCH FRIES
TRUFFLED STEAK FRITES
WHIPPED GARLIC POTATOES
PANKO CRUSTED ONION RINGS
MIXED VEGETABLES
ASPARAGUS
BAKED POTATO

KIDS MENU  12
(All kids entrees are served with house fries)

FRANKS & BUNS
T FUSION NUGGETS
JOEY STEAK
T FUSION MINI BURGERS

Executive Chef Daniel R Rivera
OFF THE GRILL
Entrees Served with House Fries, Garlic Mayo & Roast Garlic

***ANY SUBSTITUTION ON SIDES +$2**

COWBOY STEAK 39
16oz Bone In Ribeye
Add Fried EGG +2.00

SPENCER 39
14 oz Boneless Ribeye

FLAT IRON STEAK 39
12 oz Trimmed Chuck Steak

T.N.T KING CUT 75
34oz Bone In Double Thick Ribeye

FILET MIGNON 42
12oz Trimmed Eye of the Rib
Available Au Poivre (peppercrust)

DELMONICO 60
22oz Twenty One Day Aged Prime Rib Cut

CHATEAUBRIAND FOR TWO 75
24 oz Trimmed Eye of the Rib, Sliced, Wild Mushrooms, Stuffed Tomato

CHICKEN TABAKA 30
Cornish Hen, Dutch Oven Fried, Corriander and Cilantro Garlic Sauce

ENTRECOTE BURGER 27
10 oz Ground Ribeye, Lettuce, Tomato, Carmelized Onions, Cilantro Chili Aioli,
ADD PASTRAMI +2.00
ADD MUSHROOM + 2.00

GRILLED VEAL CHOP 48
Frenched, Apple Cider Brine, Raisin Puree, House Salad

HOUSE STEAK CONDIMENTS
Demi-Glace Peppercorn Chimichurri
Sweet Onion Bearnaise Wild Mushroom Sauce

RARE MEDIUM-RARE MEDIUM MEDIUM-WELL WELL DONE
Very red, Red, Pink Slightly Cooked
Cold Center Cool Center Pink Through Pink

Executive Chef Daniel R Rivera
DESSERTS

10

TIRAMISU
Choice of Vanilla or Strawberry

CHOCOLATE MOUSSE
Coffee LIquor, Chocolate Shavings, Wafer Roll

CHURROS
Strawberry Ginger Coulis, Coffee
Chocolate Anglaise, Cinnamon Sugar

BANANAS FOSTER ICE CREAM
Banana Liquer, Bacardi Rum, Whip Cream

MAUI PINEAPPLE FRITTERS
Deep Fried Pineapple, Mango Sauce

BLOOD ORANGE CHOCOLATE SOUFFLE
Peanut Butter Honey Center, Banana Twist, Burnt Blood Orange Sauce

CHOOCALTE FONDUE FOR TWO  15
Assorted Fresh Fruit, Pastries, Sweets, Warm Chocolate for dipping

FRESH FRUIT SORBET
Please inquire with your server

Desserts are Made To Order, Please Allow Ample Time For Your Selection

AFTER DINNER DRINKS  12

MILKY WAY
Chocolate Fudge, Vanilla Vodka, Coffee LIquor, Whipped Cream, Shaved Cocolate

FUSION MUDSLIDE
Chocolate Fudge, Stoli Vodka, Coffee LIquor, Walders Vanilla Crème, Chocolate Ice Cream, Whipped Cream, Cookie Cigars

ICED COFFEE A L’ ORANGE
Stoli Orange, Instant Coffee, Vanilla Ice Cream, Snowed Ice, Triple Sec, Orange Slice

CARAMEL LATTE
Caramel Vodka, Non- Dairy Creamer, Coffee LIquor, Cholive, Caramel- Sugar Rim

CAPPUCINO BLAST (Non Alcoholic)
Esspresso Coffee, Non Dairy Creamer, Vanilla Ice Cream, Whipped Cream, Chocolate Fudge

BEVERAGES

SARATOGA FLAT/SPARKLING  7  CAPPUCINO/ CAFE LATTE  5

HERBAL TEA/INSTANT COFFEE  3  MACCHIATTO/ESPRESSO  2.5

SMOOTHIES (Inquire for Flavors)  5  SOFT DRINK/ICED TEA  3

***AVAILABLE FOR PRIVATE PARTIES/ PLEASE INQUIRE WITH MANAGER ***

Executive Chef Daniel R Rivera