



Easter Brunch at Fuse'd

Starters

Fuse'd Chilled Seafood Platter \$65

4 Cracked Snow Crab Claws, 2 Mini Lobster Tails, 4 Chilled Shrimp and Calamari Salad served with Cocktail Sauce & Drawn Butter.

Lobster Deviled Eggs \$21

Deviled Eggs, Lobster, Candied Bacon, Dijon Mustard, Pickles & Parsley.

Cinnamon Rolls \$13

Soft Homemade Cinnamon Rolls with Frosting.

Salads

Crab Louie Salad \$24

6oz Snow Crab, Cucumber, Cherry Tomatoes, Grilled Asparagus and Hard-Boiled Egg served on a bed of Mixed Greens and Arugula topped with Homemade Russian Dressing.

Caprese Salad \$20

Ciliegine Mozzarella, Cherry Tomatoes, fresh Basil and Red Onion served over Mixed Greens drizzled with Lemon Vinaigrette and Balsamic Glaze.

Manchego Caesar Salad \$16

Romaine, Manchego Cheese, Parmesan and Seasoned Croutons served with an Iberian Caesar Dressing (Contains Anchovies).

Brunch Menu

Breakfast Pizza \$22

Sausage Gravy Base, Bacon, Mozzarella Cheese, Aged Cheddar, Peppers, Onions, Scrambled Eggs and drizzled with Maple Syrup.

Veggie Omelet \$19

Tomato, Aged Cheddar, Pepper, Onion and Spinach. Served with a Side of Cheesy Potatoes & Fruit.

Meat Lovers Omelet \$20

Sausage, Ham, Bacon and Aged Cheddar. Served with a Side of Cheesy Potatoes & Fruit.

Filet Molcajete Skillet \$36

Filet + Tater Tots covered with Mushrooms, Grilled Onions, Peppers, Aged Cheddar & Sunny-Side-Up Eggs.

French Toast Bread Pudding with Whipped Blackberry Ricotta & Mint \$21

Baked French Toast Style Cinnamon and Sugar Bread Pudding topped with Whipped Blackberry Ricotta Cheese, Blackberries and Mint. Served with Fruit.

Fuse'd Sausage Egg and Cheese Biscuit \$20

Served Open Faced with both sides of the Toasted Biscuit layered with Artisan Sausage Patties, Sunny-Side-Up Egg, White Cheddar Cheese & Salsa Verde. Served with Cheesy Potatoes.





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Brunch Menu

Lobster Eggs Benedict \$32

Served open faced with both sides of the English Muffin stacked with Maine Lobster Meat, Poached Egg and Hollandaise Sauce. Served with Cheesy Potatoes.

Traditional Breakfast \$19

2 Scrambled or Fried Eggs, 2 Bacon Strips, 2 Sausage Patties & Cheesy Potatoes.

Honey Baked Ham Plate \$20

Sliced Honey Brown Sugar Glazed Ham served with Maple Syrup, Fruit & Cheesy Potatoes.

Quiche Skillet \$20

Scrambled Eggs, Cherry Tomatoes, Baby Spinach and Goat Cheese topped with a Puff Pastry Crust and Baked to Perfection. Served with fresh Fruit.

Prime Rib Plate \$45

12oz of Hand Carved Prime Rib served with Au Jus, Horseradish Cream & Cheesy Potatoes.

Lobster Mac N Cheese \$32

Filled with Maine Lobster Meat, this delicious Mac N Cheese has Gruyere, Brie, White Cheddar and Swiss Cheeses tossed with Cavatappi Pasta.

Vodka Pasta \$24

Rigatoni Pasta, Italian Sausage, Vodka Sauce, Parmesan Cheese and fresh Basil.

Blackened Salmon Oscar \$36

Perfectly Blackened Salmon topped with fresh Snow Crab Meat, Hollandaise Sauce and Grilled Asparagus. Served with Cheesy Potatoes.

Breakfast Burger \$24

Our All-Beef Patty topped with a Sunny-Side-Up Egg, Bacon and Maple Syrup between 2 Pearl Sugar Belgian Waffles for Buns! Served with Cheesy Potatoes.

Breakfast Tacos \$18

2 Doubled Up Corn Tortillas filled with Scrambled Eggs topped with fresh Avocado & Homemade Pico de Gallo.

Served with Cheesy Potatoes.

