



Fusion

## **Locally Crafted Draft Beers**

**Sam Adams Seasonal**

**Harpoon IPA**

**Blue Hills Brewery**

*Antimatter Malt Beer*

## **Bottled Beer**

### **Domestic**

**Budweiser**

**Bud Light**

**Blue Moon**

**Miller Lite**

**Coors Light**

**Sam Adams Boston Lager**

### **Imports**

**Corona Extra**

**Amstel Light**

**Heineken**

**Stella Artois**

**Samuel Smith Oatmeal Stout**

### **Non-Alcoholic**

**Clausthaler**

*Menus subject to change without notice.*

# White Wine

**Btl. Gls**

## Chardonnay

### **Canyon Road, Modesto – California**

Round and Soft with aromas of Melon and Tropical Fruit

### **Kendall Jackson Vintners Reserve**

Apple, Pear and Tropical Aromas, Long Finish

### **A by Acacia Chardonnay – Napa**

Lush Peach, Tropical Fruit, Pear and Citrus character laced with floral and mineral notes

### **Sonoma Cutrer**

Apple, Pear and Caramel Flavors, Buttery Richness

## Pinot Grigio

### **Tamas Estate, Central Coast – California**

Aromas and flavors of Green Apple and Citrus

### **Jacobs Creek, Barossa Valley - Australia**

Zesty Pear and Lemon Flavors, Well Balanced Finish

### **Clois Du Bois, Geyserville – California**

Fruit aromas of Melon, Grapefruit and Lime Zest

## Riesling

### **Chateau St. Michelle**

Bright Apple and Apricot Flavors,  
Elegant Spicy Finish

## Sauvignon Blanc

### **Brancott, Marlborough – New Zealand**

Aromas of Ripe Gooseberry and Grapefruit,  
Lively Crisp Finish

### **Charles Krug, Napa Valley – California**

Flavors of Guava, Grapefruit and Melon,  
Delicate finish

## White Zinfandel

### **Beringer**

Sweet, Fruity, Clean Finish

# Red Wine

**Btl. Gls.**

## Cabernet Sauvignon

**Canyon Road, Modesto – California**

Bright Cherry Flavors, Touch of Vanilla

**Main Street, Lake County – California**

Flavors of Black Cherry, Plum, and a hint of earthiness

**Beringer Founder's Estate, Napa**

Smooth and Creamy, Ripe Plum and Cherry Flavors

**Benzinger Vineyards**

Wild Cherry, Raspberry, Dark Chocolate and Cedar

**Coppola Claret, Geyserville – California**

Aroma of Plum, Blackberry, Mocha and Crème Brûlée

## Merlot

**Red Rock, California**

Aromas of Blackberry, Raspberry and Ripe Cherry. Delicate Vanilla and a hint of Oak

**Frie Brothers, Northern Sonoma**

Dark Fruit Flavors, Cherry, Raspberry and Blackberry

**Sterling Vintners, Central Coast – Calif.**

## Shiraz/Zinfandel

**Fetzer Valley Oaks, Mendocino – Calif.**

Aromas of Plum and Blackberry, Hints of Vanilla, Smooth Finish

**Marquis Phillips, SE Australia**

Flavors of Dark Chocolate, Licorice and Spice

**Dancing Bull Zinfandel, Healdsburg – Calif.**

Rich and robust flavors of dark Berries and Pepper

## Pinot Noir

**A by Acacia, Sonoma – California**

Plum, Black Cherry, Red Rose and Violet Notes

**Kendall Jackson Vintners Reserve**

Black Cherry Flavors, Rich Layers, Delicate Balance

# **Fusion Signature Martinis**

## **Espresso Martini**

Stoli Vanilla, Baileys, a hint of Kahlua and a shot of Espresso

## **Chocolate Martini**

Stoli Vanilla and white Crème de Cacao finished with Chocolate Shavings

## **Flirtini**

Stoli Raspberry and Grand Marnier with equal parts of Pineapple and Cranberry Juice

## **Sapphire Martini**

Bombay Sapphire with a hint of Blue Curaçao

## **Pink Lady Martini**

Stoli Raspberry, Pomegranate Martini liquor and Lemoncello

## **Lemon Drop Martini**

Absolut Citron with a splash of Lemoncello served with a Sugared Rim

## **Fusion Cosmo**

Absolut Citron, Cointreau and Cranberry Juice with a splash of Sour Mix

## **DT Cookie**

Godiva Liquor, Amaretto, Frangelico and a hint of Peppermint Schnapps finished with Chocolate Sauce

## **Fusion Signature Cocktails**

### **Fusion Colada**

Equal parts of Pina Colada and Strawberry mix with light and dark Rum.

### **Blue Margarita**

Patron Silver, Blue Curaçao and Lime Juice

### **Purple Crush**

Absolut, Chambord and Sprite

### **Little Nicky's Lemonade**

Amaretto and Lemonade served over ice

### **Raspberry Breeze**

Stoli Raspberry, Sprite and Cranberry Juice

### **Delmy's Red or White Sangria**

Stoli Peach, Triple Sec with your choice of Merlot or Riesling

# Starters

## **Fusion Drum Sticks**

Chicken Drumettes tossed in a sweet and spicy Thai chili sauce with lime, served with marinated cucumber salad

## **Taste of Fenway**

Mini Italian sausage on pretzel rolls with sautéed onions and peppers, served with ballpark mustard and caramel peanut popcorn

## **Parmesan French Fry Basket**

French Fries tossed in olive oil and grated Parmesan Cheese, served with sun-dried tomato and garlic mayonnaise

## **Cheese Shots and Tomato Dip**

Breaded Mozzarella and Parmesan golden fried cheese nuggets, served with our homemade Tuscan tomato bisque for dipping

## **New Orleans Popcorn Shrimp**

Baby Gulf Shrimp dipped in buttermilk and seasoned batter then golden fried, served with a Cajun remoulade sauce

## **Onion Ring Stack**

Golden fried crisp coated onion rings, served with smoky BBQ ketchup dipping sauce

## **Mediterranean Platter for Two**

Hummus, tabouli, roasted peppers, olives, Stuffed grape leaves, Feta, grilled flat bread

## **Black and White Sesame Tuna\***

Rare sesame-crust, seared Tuna with marinated seaweed, drizzled with soy citrus garlic glaze and wasabi sauce

## **Calamari**

Pepperoncini and Garlic Glaze, served with homemade Marinara Sauce

## **European Cheese Board for Two**

Brie, Bleu, Boursin, and Goat cheese with port onion jam, grapes and berry garnish, served with sliced French bread

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## **Soups & Salads**

### **New England Clam Chowder**

Rich and creamy homemade chowder  
loaded with fresh Georges Bank clams, bacon and potatoes

### **Tomato Bisque**

Our fresh homemade Tuscan-style tomato soup

### **French Onion Soup**

Sweet caramelized onions in a rich beef broth finished with Sherry and  
Port, topped with a crouton and Cheese Gratinée

### **Caesar Salad**

Crisp Romaine tossed in our classic creamy Caesar dressing,  
topped with shaved Parmesan cheese and croutons

### **Green Room Salad**

Baby field Greens topped with garnishes of shredded carrots,  
cucumbers, tomatoes, sliced red onions and croutons  
with your choice of dressing

## **Create Your Entrée Salad**

**Choose an entrée-size salad and then your protein**

### **Green Room Salad**

### **Cobb Salad**

(Baby Greens, bleu cheese, tomatoes, avocado, bacon, eggs, Swiss)

### **Classic Caesar Salad**

**With**

### **Marinated Grilled Chicken**

### **Grilled Sliced Steak\***

### **Grilled Shrimp\***

### **Seared Fresh Tuna\***

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

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# **Classic Sandwiches**

## **Classic Bacon Cheese Burger\***

Grilled-to-order ground sirloin burger topped with your choice of Cheddar, Swiss, or American, Topped with hickory-smoked bacon on brioche bun with lettuce, tomato, and sliced onion

## **Traditional Reuben**

Shaved Corned Beef with Sauerkraut, Russian dressing, Swiss cheese, grilled on artisan marble rye bread

## **The Jazzed up BLT**

Pepper-crusted, thick farmers cut, double-smoked bacon with hand-cut tomatoes, lettuce and mayonnaise on grilled artisan sourdough bread

## **Warm Roast Beef Dip Sandwich\***

Shaved oven-roasted rare beef dipped in hot beef jus topped with Havarti, served with an herbed horseradish sauce on French bread accompanied with extra jus for dipping

## **Turkey Club Triple Decker**

Sliced smoked turkey breast with hickory smoked bacon, crisp lettuce, hand-cut tomatoes, served with mayonnaise on white toast

**All sandwiches come with a pickle spear and choice of  
French fries, pesto pasta salad,  
Potato chips or sweet potato tots**

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# **Specialty Sandwiches**

## **Jamaican Jerk Chicken**

Grilled jerk-spiced chicken breast served with a mango chutney mayonnaise, grilled pineapple, lettuce, tomato, red onion,  
Served on a grilled Ciabatta roll

## **New England Roasted Turkey Sandwich**

Warm sliced turkey with cinnamon apple chutney and Vermont Cheddar, cranberry aioli, lettuce, tomato on cranberry baguette

## **Fusion Burger\***

Sirloin Beef Burger cooked to order topped with Memphis Bourbon BBQ onions, pepper-crusting smoked bacon and crumbled Bleu cheese with lettuce and tomato, served on a toasted brioche bun

## **Lobster Salad Club**

Fresh East coast Lobster Salad on a toasted brioche roll with applewood smoked bacon, lettuce and tomato

## **Boston Poor Man Surf and Turf**

Locally made Pearl Brand ¼ pound all beef hot dog topped with our Lobster Mac and Cheese served on a grilled bun

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French fries, pesto pasta salad,  
Potato chips or sweet potato tots**

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# **Hand-Stretched Flat Bread**

## **Bar Pizza**

### **12" Hand-Stretched Individual Oval Pie**

#### **Classic Cheese**

Our homemade Tomato Sauce topped with Shredded Mozzarella Cheese

#### **Meat Lovers**

Applewood Smoked Bacon, Virginia Ham, Spicy Pepperoni and Sweet Italian Sausage

#### **Veggie**

Sweet Onions, Bell Peppers, Sliced Mushrooms, Black Olives and Diced Tomatoes

#### **Margherita**

Our homemade Sauce, Fresh Sliced Mozzarella and Basil

#### **The Memphis "Bleus"**

Grilled Chicken, Bourbon BBQ, Onions, Pepper-Crusted Bacon and Crumbled Bleu Cheese

#### **Fusion Hot Rhythm**

Spicy Pepperoni, Pineapple, and Jalapeño

#### **Additional Toppings:**

Bacon, Onions, Bell Peppers, Mushrooms, Black Olives, Italian Sausage, Pepperoni, Jalapeños, Virginia Ham, Diced Tomatoes, Garlic, Extra Cheese

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# **Entrées**

*(Served daily from 5:30pm – 10:00pm)*

## **Balsamic Glazed Salmon**

Pan-seared Atlantic Salmon topped with Balsamic Glaze  
Sun-dried Tomato Pearl Couscous, Rabe

## **Island Jerked Chicken**

Grilled Jerked Spiced Chicken with Caribbean Fruit Salsa  
Roasted Sweet Potatoes, Fried Plantains

## **Cajun Pan-Seared Tilapia**

Sausage and Shrimp Jambalaya Rice  
Creole Sauce and Crawfish Garnish

## **Grilled Filet Mignon**

Grilled-to-order topped with Cabernet Demi,  
served with Roasted Potatoes and Seasonal Vegetables

## **Cracker Crusted Georges Bank Scrod**

Fresh Atlantic Cod seasoned and coated with Ritz Cracker Crumbs and  
Butter, served with Vegetables and Rice Pilaf

## **Lobster Mac and Cheese**

Chunks of East Coast Lobster tossed with Fusilli Pasta and a Creamy  
Three Cheese Béchamel, topped with Cracker Crumbs and finished  
in the oven to a golden brown

## **Eggplant Parmigiano**

Breaded and Golden Fried topped with Mozzarella  
Homemade Marinara Sauce, Grilled Garlic Bread, Rabe

## **Chef's Nightly Features**

Two Nightly options include:  
Selections with all the comforts of Home  
Chef's Daily Pasta

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# **Sweet Endings**

## **Our Famous DoubleTree Cookie Ice Cream Sundae for Two**

Four large scoops of Premium Vanilla Ice Cream topped with  
Caramel and Chocolate Sauces,  
DoubleTree Chocolate Chip and Walnut Cookies,  
Whipped Cream and Cherries

## **5 Layer Chocolate Cake**

Layers of Dark Chocolate Cake with Rich Chocolate Filling, finished with  
smooth Chocolate Ganache  
Garnished with Whipped Cream

## **Carrot Cake**

Moist Carrot Cake layers with Raisins, Walnuts, and Pineapple finished  
with Cream Cheese Frosting and drizzled with White Chocolate Ganache

## **Cheesecake**

Smooth and rich New York Gourmet Cheesecake on top of a Buttery  
Graham Cracker Crust  
Finished with Fresh Berries and Whipped Cream

## **Marinated Berries and Cream**

Fresh Seasonal Berries tossed with Grand Marnier  
Garnished with Sugar and finished with Whipped Cream

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