

New Years Eve 2018

Small Fuso House Salad or Cup of Soup add \$4.95

All Entrées are Served with Fresh Bread and Dipping Sauce

Appetizer's

Calamari Fritte \$10.50

Crisp Calamari Steak, Rings , Tentacles. Served with Lemon Caper Aioli and Marinara.

Bruschetta \$8.50

Crostini, tomatoes, basil , garlic. extra virgin olive oil, balsamic reduction and Asiago.

Bacon Wrapped Prawns \$11.50

Jumbo Prawns, Bacon. Served with Garlic Ginger Sauce.

Beef & Shrimp Lumpia \$10.95

Beef and shrimp onion.

Entrée Choices

Halibut with Langostino lobster risotto \$35

Pan Seared Atlantic Halibut fillet served over Langostino Lobster Risotto with leeks and peas.

Braised Lamb Shank \$35

Slow Roasted Australian Lamb Shank, Braised in Fresh Herbs, Aromatics and Burgundy Wine Demi Sauce. Accompanied with Mashed Potato and steamed veggies.

Crispy skin Duck Coq Au Vin \$35

Pan roasted local duck breast, paired with wild mushrooms, bacon and pearl onions in a rich red wine sauce. served over roasted potatoes and butternut squash.

Grass fed Lamb. \$35

Yogurt marinated lamb chops, paired with garlic mashed potatoes, steamed veggies and black pepper demi.

Lobster and Lobster \$40

Two Lobsters sever with Garlic Mashpotato and fresh Vegetable Sautéed.

Surf and Turf \$40

Char Grilled Petite Filet and Lobster Tail Served with Garlic Mashed Potato and Fresh Vegetable Sautéed.

Double Filet Mignon two Different Sauce \$35

Char Grilled Choice cut Filet . with two different Sauces (Demi Glaze and Brandy-Dijon sauce). Chef's side dish and Vegetable. All Steaks Cooked Medium Rare