

FUGAZZIS

Appetizers

Steak Appetizer 12.89

Certified Angus Beef®

Tender medallions served on creamy horseradish BBQ sauce, gorgonzola cheese topped with onion straws

Bacon Wrapped Seared Scallops 13.61

Perfectly seared scallops wrapped in bacon with a zesty chili lime sauce

Balsamic Glazed Brussel Sprouts 10.76

Golden-crust brussel sprouts tossed with pork belly, spiced pecans, and topped with shaved parmesan

Kurobuta Pork Belly 19

Roasted Lardons tossed in a cabernet cranberry reduction and candied pecans

Fugazzis Prawn Cocktail 18

Jumbo prawns poached in court bouillon. Served with a Patron & lime cocktail sauce

Lobster Filet Mignon 28

Petite medallion of beef topped with crispy fried lobster, tossed with sweet chili glaze, and heirloom tomatoes. Crowned with crispy potato straws

Ahi Kabob 22

Poke cubes, skewered and grilled rare, artichoke hearts, heirloom tomatoes, tonkatsu sauce

Steak Tartar Bruschetta 22

Certified Angus Beef®

Fresh filet mignon fine diced, marinated in lemon and tossed with roma tomato, basil, garlic, parmesan cheese, pesto, and olive oil. Served on crostini drizzled with balsamic glaze and topped with boiled quail eggs

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Kid's Menu

Grilled or Lightly Fried Chicken

served with veggies or fries

Penne and Marinara Sauce

Penne and Alfredo Sauce

Fugazzis Mac & Cheese

Your choice just 9.27

(for our guests 10 years and under)

Desserts

Old Towne Cheesecake 9.68

A perfect cheesecake with a magical, silken texture and taste in a buttery walnut and graham crust. Served with a raspberry and white chocolate syrup

Crème Brulée Cheesecake 9.68

The marriage of two great classics ...

The rich perfection of Madagascar-vanilla bean flecked crème brulée, layered and mingled with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel

Mud Puddle 10.76

A rich, warm dark fudge cake topped with chocolate pudding, vanilla ice cream and then drizzled with chocolate and white chocolate

Xango 10.76

A cinnamon and sugar-coated pastry, deep fried and stuffed with cheesecake filling, with vanilla ice cream, and drizzled with caramel and white chocolate

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Salads

Bistro Steak Salad with Jalapeño Popper 17.28

Diced tomato, cucumber, avocado and red onion tossed with cilantro and mint in a lime-olive oil dressing topped with our house made popper stuffed with pepper-jack cheese

Apple and Pecan Salad 16.20

Sweet, fresh apple cubes and caramelized pecans top this Fugazzis creation.

Mixed greens and romaine tossed in a creamy balsamic dressing with celery, dried cranberries, feta cheese, and smoked turkey

Pear and Walnut Salad 16.20

Sweet juicy pear slices and caramelized walnuts top this favorite. Mixed greens and romaine, tossed in a tangy honey mustard dressing with red onions, feta cheese, tomatoes and blackened grilled chicken

Crisp Gorgonzola Cheese Wedge Salad 14.57

Crisp wedge of fresh iceberg lettuce, chopped bacon, grape tomatoes, blue cheese crumbles and dried cranberries tossed with a blue cheese ranch dressing

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Pastas

Beef Stroganoff 17.79

Pappardelle ribbon pasta tossed with butter and sherry, beef stock, garlic, thinly sliced steak, sliced mushrooms, red onion and sour cream with dill

Seafood Pasta 30.84

Sautéed shrimp, scallops, mussels, clams, olive oil, fresh garlic, basil, mushrooms, bell peppers and onions in a white wine sauce

Spicy Chicken Chipotle 17.79

Penne pasta, blackened chicken, red bell peppers, edamame beans, fresh mango, and onions in a creamy house made chipotle sauce

Chicken Tequila Fettuccine 17.31

Fettuccine with chicken, peppers, red onions and fresh cilantro in a creamy tequila-lime sauce topped with marinated jalapeños
with shrimp 18.87

Al Pesto Tortellini 17.79

Cheese-filled tortellini, grilled chicken, olives, and tomatoes in a rich, creamy pesto sauce

Spicy Shrimp Arrabiata 17.79

Penne with grilled prawns, garlic, red pepper flakes, canadian bacon, applewood-smoked bacon, marinara sauce, grated parmesan and fresh basil

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Steakhouse

It is extremely important to us that we use only the finest quality U.S.D.A. Choice **Certified Angus Beef®** brand to ensure a superior steak experience for you every time.

Petite Filet Mignon 6oz 33.72

Filet Mignon 8oz 40.58

Beef Rib - Eye 14oz 39.00

Prime New York Steak 14oz 38.00

Fugazzis Classic Sirloin Steak 8oz 22.64

Prime Bone In Ribeye 20oz 64.00

All our U.S.D.A. Choice **Certified Angus Beef®** Steaks come with seasonal vegetables

Entrée Compliments

Loaded Baked Potato 5.15

Garlic Mashed Potato 4.12

Fugazzis Dinner Salad 6.00

Complimentary Steak Sauces

Jack Daniels Sauce

Peppercorn - Brandy Reduction

Pistachio Butter

Blue Cheese Butter

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Signature Entrées

Alaskan Halibut 39.65

Pistachio-crust and sautéed served in a lemon butter sauce

Fresh Atlantic Salmon 29.14

Seasoned and grilled, topped with a house made dill sauce

Ahi Tuna 30.73

Grilled tuna with a splash of lemon butter served with fresh cilantro and lime sauce with your choice of caesar or house salad

Stuffed Chicken Marsala 27.75

Pan-seared organic chicken breast stuffed with provolone cheese and canadian bacon, served with a shiitake mushroom marsala sauce, pappardelle pasta and seasonal vegetable medley

Mary's Organic Chicken Piccata 27.75

Lightly breaded and pan-seared, sautéed with capers, Meyers lemon-wheels, deglazed with Italian chardonnay, served with a pappardelle pasta and seasonal vegetable medley

Double Cut 14oz Pork Chop 31.93

Hickory rubbed pork chop, served with loaded potato croquet, seasonal vegetable medley, and an oven baked apple

New Zealand Lamb Chops 42.69

Pan seared with rosemary, topped with a citrus balsamic reduction, served with garlic mashed potatoes and a seasonal vegetable medley

Fugazzis Intimate Dinner for Two 83.68

Relax and enjoy a wonderful dinner.

Dinner includes the appetizer sampler, two 6 oz. Angus filet mignon entrées with three prawns each. Served with a side of pasta, veggies, two side garden salads and a dessert