

FUSIONS

Dinner Menu

5:00PM to 10:00PM 7 DAYS A WEEK

Appetizers

Buffalo Wings ▶ 1500 CAL • \$12.00
Served with ranch and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha.

Chicken Strips ▶ 980 CAL • \$12.00
Served with house-made pub chiz. Your choice of honey mustard or barbecue sauce.

Quesadilla ▶ 1000 CAL • \$10.00
Add grilled chicken ▶ 187 CAL • \$3.00
Add steak or shrimp ▶ 112,296 CAL • \$5.00
Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream.

Vegetable Spring Rolls ▶ 400 CAL • \$13.00
Delicate pastry filled with mixed vegetables and drizzled with a spicy Thai Sauce.

Pei Mussels ▶ 590 CAL • \$15.00
Mussels with roasted plum tomato-garlic sauce. Served with garlic bread. Choice of mild or spicy.

Salads

Caesar Salad ▶ 650 CAL • \$11.00
Add grilled chicken ▶ 187 CAL • \$3.00
Add steak or shrimp ▶ 112,296 CAL • \$5.00
Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing.

Grilled Sirloin Salad ▶ 530 CAL • \$18.00
Sliced grilled sirloin, mixed greens, charred blue cheese, tomatoes and red onion tossed with balsamic vinaigrette.

Entrees

All of our Entrees are served with your choice of two sides. Pasta dishes are served with a side salad.

Citrus Grilled Salmon ▶ 610 CAL • \$21.00
A fillet of salmon finished in a citrus, white wine butter sauce.

Garden Penne Pasta ▶ 960 CAL • \$16.00
Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto topped with shaved Parmesan and served with ciabatta.
Add grilled chicken \$3.00. Add Steak or Shrimp \$5.00.

Ribeige ▶ 960 CAL • \$29.00
A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese.

Blackened Chicken Alfredo ▶ 1260 CAL • \$15.00
Blackened chicken and penne pasta tossed with roasted garlic, mushrooms, and dried tomatoes, served with Ciabatta.

Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

Classic Burger ▶ 680 CAL • \$13.00
8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese.

BBQ Bacon Cheddar Burger ▶ 680 CAL • \$14.00
8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, cheddar bacon and melted Cheddar cheese.

Build Your Own Burger
8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeño peppers and fresh pico de gallo.
Add bacon for an additional \$2.00.

BLT Club Wrap ▶ 1300 CAL • \$16.00
Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla.

Tuscan Chicken Sandwich ▶ 810 CAL • \$16.00
Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise.

Sides

French Fries \$6.00 • 280 CAL

Red Skin Mashed Potatoes \$6.00 • 200 CAL

Blue Ribbit \$7.00 • 210 CAL

Pub Chips \$6.00 • 240 CAL

Seasonal Vegetables \$7.00 • 30 CAL

Desserts

Brownie Sundae \$9.00 • 1010 CAL

NY Cheesecake \$9.00 • 800 CAL

For parties of 10 or more, a 20% service charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice. Not all items may be available in some markets.

Beverages

BAR HOURS: 5:00PM to 10:00PM 7 DAYS A WEEK

Beers

Craft

Blue Moon \$6.00 • 228 CAL

Goose Island IPA \$6.00 • 240 CAL

Sam Adams \$6.00 • 170 CAL

Leinenkugel Seasonal \$6.00 • 175 CAL

White Claw Mango \$7.00 • 100 CAL

Import

Corona Extra \$7.00 • 148 CAL

Heineken \$7.00 • 149 CAL

Stella Artois \$7.00 • 150 CAL

Domestic

Bud Light \$6.00 • 192 CAL

Miller Lite \$6.00 • 110 CAL

Coors Light \$6.00 • 102 CAL

Budweiser \$6.00 • 192 CAL

Handcrafted Cocktails

Margarita ▶ 240 CAL • \$15.00
Cristalino Blanco Tequila, Cointreau, fresh-squeezed lime juice

Mojito ▶ 201 CAL • \$15.00
Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh-squeezed lime juice, sugar

Classic Martini ▶ 240 CAL • \$15.00
New Amsterdam vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist

Moscow Mule ▶ 148 CAL • \$15.00
Semi-dry vodka, ginger beer and fresh lime over ice in a copper mug

Bloody Mary ▶ 240 CAL • \$15.00
Sriracha® hot sauce, house-made Bloody Mary mix

Jack Daniel's Lemonade ▶ 140 CAL • \$15.00
Jack Daniel's, orange liqueur, Sprite and fresh lemons

30 Degrees of Sungría ▶ 156 CAL • \$15.00
30 Degrees Fruit Flavors, lemon-lime soda, fresh fruit

Cucumber Mint Lemonade ▶ 240 CAL • \$15.00
Tazo® handmade vodka, fresh lemonade, cucumber, mint

White Wines

(80% - 125 CAL per glass)

	GLASS	BOTTLE
Sauvignon Blanc, Bonterra, CA	\$8.00	\$25.00
Chardonnay, William Hill, CA	\$8.00	\$25.00
Prosecco, La Marca, Italy	\$8.00	\$25.00

Red Wines

(110 - 125 CAL per glass)

	GLASS	BOTTLE
Merlot, Benzinger, CA	\$8.00	\$25.00
Cabernet Sauvignon, William Hill, CA	\$8.00	\$25.00
Pinot Noir, Meemi, CA	\$8.00	\$25.00

Drinks

Coffee \$3.00 • 0 CAL

Tea \$3.00 • 0 CAL

Milk \$3.50 • 150 CAL

Assorted Soft Drinks \$3.00 • 0-160 CAL



AN IHG® HOTEL