

FUGAZZIS

Appetizers

Steak Appetizer \$15.44

Certified Angus Beef®

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

Bacon Wrapped

Seared Scallops \$19.90

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

Balsamic Glazed

Brussel Sprouts \$12.34

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

Fugazzis Prawn Cocktail \$17.37

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

Fried Calamari Steak \$17.30

Sautéed with green onion and serranos on a sweet chili sauce

Shrimp Avocado Crostini \$15.81

Fresh guacamole mixed with bell peppers, mushrooms, cilantro and parmesan cheese topped with feta and blackened shrimp

Tempura Asparagus \$10.97

Served with a side of lime sauce

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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 \$41.96

Filet Mignon 8oz \$46.55

T-Bone 20oz \$46.77

Prime New York Steak 14oz \$43.59

Rib-Eye 14oz \$43.96

Fugazzis Classic Sirloin Steak 8oz \$26.73

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

Entrée Complements

Loaded Baked Potato \$6.62

Garlic Mashed Potato \$5.50

Complementary Steak Sauces

Jack Daniels Sauce

Peppercorn - Brandy Reduction

Pistachio Butter

Blue Cheese Butter

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Kid's Menu

Grilled Chicken or Lightly Fried
served with veggies or fries

Penne and Marinara Sauce

Penne and Alfredo Sauce

Fugazzis Mac & Cheese

Your choice just 10.32
(for our guests 10 years and under)

Desserts

Old Towne Cheesecake \$10.78

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 \$10.78

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 \$11.98

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

Xango \$11.98

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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Pastas

Beef Stroganoff \$20.40

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 \$35.38

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

Spicy Chicken Chipotle \$20.40

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

Chicken Tequila Fettuccine \$19.85

Fettuccine with chicken, peppers, red onions and fresh cilantro in a creamy tequila-lime sauce topped with marinated jalapeños
with shrimp 19.44

Al Pesto Tortellini \$20.40

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

Spicy Shrimp Arrabiata \$20.94

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

Jefe de Jefe Pasta \$50.29

12 oz. New York steak and fried prawns on a white sauce Arrabiata pasta

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Salads

Bistro Steak Salad with Jalapeño Popper \$19.80

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 \$18.58

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 \$18.58

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 Wedge Salad \$16.71

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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Signature Entrées

Alaskan Halibut \$45.48

Pistachio-crust and sautéed
served in a lemon butter sauce

Rosemary Atlantic Salmon \$34.43

Grilled salmon topped with a rosemary sauce
on a bed of quinoa cauliflower rice

Lobster Filet Mignon \$55.26

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

Stuffed Chicken Marsala \$32.78

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

Chicken Parmesan \$33.96

Lightly breaded chicken topped with house made
marinara, mozzarella and provolone cheese
served with a side of angel hair pesto pasta

New Zealand Lamb Chops \$48.96

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

Double 14oz. Pork Chop \$37.72

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

Fugazzis Intimate Dinner for Two \$119.96

Relax and enjoy a wonderful dinner.
Dinner includes two 6 oz. Angus Filet Mignon entrées
with three prawns each. Served with a side of mashed potatoes,
veggies, two side garden salads and a dessert.
Choose any shareable appetizer