

FUGAZZIS

PALACE

Appetizers

Steak Appetizer

Tender bite-size pieces of Angus Steak, served with blue cheese onion straws and our own creamy horseradish and cream BBQ sauce 10.28

Bacon Wrapped Seared Scallops

served with chili-lime sauce 11.36

Sweet Potato Fries

Crispy fries served with a cilantro-lime sauce 6.83

Truffle Fries

Pomme frites - thinly cut fries sprinkled with truffle salt and served with two sauces, lemon-garlic aioli and jalapeño aioli 6.83

Portobello Mushroom

Large grilled portobello with sautéed sun-dried tomatoes, mushrooms, onions, zucchini, artichokes, garlic and sprinkled with feta cheese 10.28

Dinner Salads

Red Organic Quinoa and Kale Salad

This "mother grain" is an extremely nutritious seed with high levels of protein. We add chunks of blackened chicken, dried cranberries, feta, cucumbers, bacon, onion straws, cilantro, apples, toasted walnuts, kale and arugula, and served with a raspberry vinaigrette 15.69

Apple and Pecan Salad

Sweet, fresh apple cubes and caramelized pecans top this Fugazzis creation. Mixed greens tossed in a creamy balsamic dressing with celery, dried cranberries, feta cheese, and smoked turkey 15.69

Pear and Walnut Salad

Sweet, juicy, fresh pear slices and caramelized walnuts top this favorite. Mixed greens tossed in tangy honey mustard dressing with red onions, feta cheese, tomatoes, and blackened chicken 15.69

Roasted Garlic

Roasted garlic with apples and caramelized walnuts, served with brie cheese and toasted bread 10.28

Fugazzis Dip

Blackened chicken, artichoke, red onion, bell pepper, mushroom, red cabbage, and jalapeño pepper, served on a crostini 10.28

Grilled Tacos

Your choice of grilled chicken, steak or halibut (grilled or lightly fried) with cheese, shaved red cabbage, cilantro, pico salsa, and chipotle sauce 10.28

Coconut Prawns

Jumbo prawns, lightly battered with coconut and special seasonings, served with a fresh fruit salsa 11.36

Brussel Sprouts

Deep-fried and tossed with olive oil, applewood-smoked bacon, spiced pecans and grated parmesan 9.20

Soup of the Day

Cup 3.79 / Bowl 5.94

Chopped Thai Salad

Crisp greens, chopped with blackened chicken, cabbage, celery, red onions, peanuts, pineapple, edamame beans and cilantro. Tossed in a creamy Thai dressing and topped with crispy won ton strips 14.61

Bistro Steak Salad with Jalapeño Popper

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 16.77

Crisp Blue Cheese Wedge Salad

Crisp wedge of fresh iceberg lettuce, chopped bacon, grape tomatoes, onion straws, blue cheese crumbles and dried cranberries tossed with a blue cheese ranch dressing 13.53

Dinner Sandwiches & Wraps

Avocado, Bacon & Turkey Sandwich

Ripe avocado, hot bacon, hand-sliced turkey breast, tomatoes, provolone cheese, red onions, lettuce and mayo stacked on a flaky croissant 14.61

Grilled Chicken Sandwich

Grilled chicken breast, pesto mayonnaise, provolone cheese, onions, lettuce and fresh tomatoes on focaccia 14.61

California Bistro Sandwich

Thin slices of steak, pepper-jack cheese, lettuce, tomatoes, avocado, bacon, red onion, and mayo on an asiago roll 15.69

Philly Steak Sandwich

Fugazzis version of the East Coast Favorite Philly. Thinly sliced steak, sautéed with green bell peppers, bacon, mushrooms and onions on a grilled onion roll with melted pepper jack cheese 14.61

Grilled Shrimp Wrap

Blackened shrimp, artichokes, sun-dried tomatoes, rice, black beans, zucchini, pesto sauce and cheese in a spinach tortilla 16.77

Thai Chicken Wrap

Grilled chicken, green onions, red cabbage, carrots, peanuts, rice, black beans and cheese in a tomato-herb tortilla 14.61

Spicy Chipotle Chicken Wrap

Blackened chicken, red bell peppers, edamame beans, rice, fresh mango and onions in a creamy house-made chipotle sauce in a chipotle tortilla 14.61

Southwest Steak or Chicken Wrap

Bistro steak or blackened chicken breast, corn, black beans, peppers, onions, with cilantro and cheese in a tomato-herb tortilla 15.69

Steak, Chicken & Grill

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.

Petit Filet Mignon (6 oz) 29.79

Filet Mignon (8 oz) 36.26

Rib - Eye (14 oz) 36.26

Rack of Lamb 35.16

Atlantic Salmon Filet

Freshly grilled salmon filet seasoned just so and topped with a homemade dill sauce 26.50

Halibut

Sautéed pistachio-crust halibut served in a lemon and butter sauce 36.26

All Steaks include a sauce or butter of choice: Jack Daniels Sauce, Peppercorn Sauce, Pistachio Butter, Blue Butter

Chicken Piccata

Chicken breast sautéed in a light lemon and caper berry wine sauce 23.27

Chicken Marsala

Chicken breast sautéed in a Marsala wine sauce with mushrooms and garlic 23.27

Fugazzis Intimate Dinner for Two

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 77.70

Dinner Specials

Filet and Prawn Dinner

6 oz. Angus Filet Mignon and three prawns, served with a side of pasta, veggies, and a side garden salad 34.14

Dinner Pastas

Shrimp Louisiana

Blackened prawns served on angel hair pasta in a light sauce of garlic and olive oil with basil and tomatoes 19.96

Spicy Chipotle Chicken Pasta

Blackened chicken, red bell peppers, edamame beans, fresh mango and onions in a creamy homemade chipotle sauce on penne pasta 16.77

Chicken Tequila Fettuccine

Fettuccini with chicken, red peppers, bell peppers, red onions and fresh cilantro in a creamy tequila-lime and jalapeño sauce 16.28 with shrimp 17.85

Beef Stroganoff

Pappardelle ribbon pasta tossed with butter and sherry, beef stock, garlic, sliced mushrooms, red onion and sour cream with dill 16.77

Carbonara

Penne pasta mixed with applewood-smoked bacon, edamame beans, parmesan cheese, black pepper in a rich, spicy and creamy alfredo cheese sauce 15.69

Portobello Ravioli

Ravioli stuffed with portobello mushrooms and parmesan and ricotta cheeses, swimming in a mushroom cream sauce 16.50

Al Pesto Tortelloni

Cheese-filled tortelloni, grilled chicken, olives and tomatoes in a rich, creamy pesto sauce 16.77

Fettuccine and Spinach

Fettuccini tossed with spinach, sun-dried tomatoes, artichokes, and feta cheese in a creamy red bell pepper sauce 15.23 with blackened chicken 16.77 with blackened shrimp 17.85

Spicy Shrimp Arrabiata

Penne with grilled prawns, garlic, red pepper flakes, Canadian bacon, applewood-smoked bacon, marinara sauce, grated parmesan and fresh basil 17.85

PASTA CLASSICS

Fettuccine Alfredo 13.53
with chicken 14.61 / with shrimp 15.69

Spaghetti and Meatball 13.53

Beef Ravioli 15.69

Fusilli Pasta 15.69
with chicken 16.77 / with shrimp 17.85

Kid's Menu

Chicken Bites

served with veggies or fries

Penne and Marinara Sauce

Penne and Alfredo Sauce

Your choice just 8.49

(for our guests 10 years and under)

Desserts

Old Towne Cheesecake

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 8.12

Crème Brulée Cheesecake

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 8.12

Mud Puddle

A rich, warm dark fudge cake topped with chocolate pudding, vanilla ice cream and then drizzled with chocolate and white chocolate 9.20

Xango

A cinnamon and sugar-coated pastry, deep fried and stuffed with cheesecake filling, with vanilla ice cream, and drizzled with caramel and white chocolate 9.20

FUGAZZI'S PALACE

Dinner