Ground Control

FUSION BISTRO

$7.99 LUNCH SPECIAL:
CHOOSE 2 - 1/2 SALAD, 1/2 PANINI OR CUP OF SOUP
(ADD $2 FOR AHI OR STEAK SALAD)

STARTERS

Soup
Ask your server for today's selection. 3.5/5

Hummus
Homemade hummus, veggies and flatbread 6.99

Artichoke Dip
Our homemade classic! Served with baguette. 7.99

Nosh Plate
Marinated vegetables, nuts, olives, cheese, salami and a baguette 12

Garlic Parmesan Fries
Hand cut fries tossed in local olive oil, fresh parsley, roasted garlic and shaved parmesan. Served with aioli. 4.99

Tempura Pickles
Sweet & spicy pickles chips fried in a light tempura batter and served with ranch 4.99

Sweet Potato Fries
Hand cut sweet potatoes, fresh (never frozen!), dusted with cinammon and salt. Served with aioli. 4.99

BURGERS/ SANDWICHES - SERVED WITH YOUR CHOICE OF FRIES OR SALAD $8.99

***Angus Burger**
100% ground chuck, sharp cheddar, pickles, tomato & mayo on a pretzel roll

***BBQ Burger**
100% ground chuck, BBQ sauce, bacon & grilled onions on a pretzel roll

Beef Dip
Slow roasted beef, onions, chicago style peppers & provolone on a hoagie roll, served with au jus

California Chicken Sandwich
Grilled chicken breast, guacamole, bacon, monterey jack cheese & chipotle aioli on a pretzel roll

SALADS

Grilled Seasonal Fruit & Steak
Grilled fruit (ask your server for today's offerings), blue cheese, & seared flank steak tossed with mixed greens in a citrus vinagrette 9.99

Ahi Salad
Butter lettuce, mandarin oranges, almonds, avocado and seaweed salad served with seared ahi patties 9.99

Chicken Salad
Cranberries, celery & walnut chicken salad on a bed of greens, drizzled with an apple cider dressing 8.99

Warm Spinach Salad
Spinach, bacon bits, grilled onions and boiled eggs tossed with a warm bacon dressing 7.99

Caprese Salad
Buffalo Mozzarella, beefsteak tomatoes, & basil drizzled with balsamic vinegar & olive oil 7.99

PANINIS - WOOD FIRED AND SERVED WITH SALAD OR FRIES $7.99

Italian
Sopresatta, parmesan, roasted peppers & pesto

Viper
Pastrami, provolone, spicy mustard & a creamy horseradish sauce

Chipotle Turkey
Turkey, havarti, sun dried tomatoes & chipotle mayo

Sedona
Grilled chicken, cheddar, tomatoes, avocado & aioli

Ham & Brie
Ham, brie, apples & honey dijon mustard

Caprese
Buffalo mozzarella, pesto, sun dried tomatoes, mixed greens & balsamic vinegar on a pretzel roll

PIZZA

Margherita 8.99
-buffalo mozz & basil

Chicken Pesto 12.99
-pesto sauce, buffalo mozz, sundried tomatoes, artichokes

Sopresatta 11.99
-mozzarella & spicy salami

Triple Double 12.99
-sweet & spicy sausage, red peppers, pepperocini, mozzarella & monterey jack cheese

BEER & WINE

We pride ourselves on hand selected wines & beer that are chosen for how much bang they provide for their buck! Ask your server for a list of our current wines by the glass or look at the black board for a current list of our draft beers.

SPECIALTY DRINKS

All of our house cocktails are made with top shelf, craft spirits, fresh squeezed juices and homemade elixirs. They taste like no other cocktail you have ever had. Ask your server for a drink menu.

BEVERAGES

Coffee	2
Hot Tea	2
Sprite	2.25
Dr Pepper	
Root Beer	
Pink Lemonade	
Diet Coke	
Coke	
Unsweetened Ice Tea	2.50

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Alert your server if you have special dietary requirements.