

195 BELL AVENUE  
**195 AMERICAN FUSION**

Lunch Tuesday-Saturday 11am-3pm

- to share -

- salads -  
 choice of chicken or shrimp

<b>Parmesan Truffle Fries</b> 8.00	<b>Southwest</b> 15.00
house cut russets, truffle, grana padano, chive, garlic aioli	romaine, black beans, corn, blue corn tortilla, pico, parmesan, guacamole, house ranch
<b>Chicken Quesadilla</b> 14.00	<b>Verlasso Salmon</b> 16.00
mozzarella, goat cheese, guacamole, pico, sour cream	spinach, edamame, pickled onion, mandarin, almonds, crystallized ginger, sesame miso vinaigrette
<b>Sweet Chili Shrimp</b> 16.00	<b>Caesar</b> 15.00
flash fried, szechuan aioli, mixed greens, sesame seeds	romaine, cranberries, walnuts, bleu cheese crumbles, parmesan
<b>Pilson Farms Sweet Potato Wedges</b> 8.00	<b>Local</b> 15.00
smoked paprika aioli	bacon, tomato, onion, bleu cheese, bleu cheese dressing
<b>Soup of the Day Cup</b> 5.50	<b>Baby Greens</b> 15.00
<b>Soup of the Day Bowl</b> 8.50	wine soaked cherries, bleu cheese, crispy shallots, bacon honey mustard vinaigrette

- plates -

<b>Shrimp Fried Rice</b> 15.00
basmati, peas, carrots, onion, tamari, house yum yum
<b>Chicken Hibachi</b> 15.00
broccoli, zucchini, squash, sweet carrots, basmati
<b>Pasta</b> 14.00
linguine, sautéed shrimp, garlic, olive oil, parmesan
<b>Indian Tikka Masala</b> 14.00
chicken, basmati, chickpeas, raita garlic naan+4.
<b>Vegetable Masala</b> 12.00
basmati, cauliflower, bell pepper, squash, peas, raita garlic naan+4.
<b>Tamale *house favorite*</b> 15.00
blackened chicken, roasted red pepper, spinach & pineapple cream sauce

- comes with a side -

ancho chili fries, house salad, pilson farms sweet potato wedges +3.00

<b>Chicken Tacos</b> 15.00
mozzarella, spinach, cilantro, guacamole, pico, sour cream
<b>Fried Chicken</b> 16.00
lettuce, tomato, pickle, buffalo, bleu cheese dressing, kaiser bun
<b>*Sirloin Burger</b> 15.00
lettuce, cheddar, tomato, onion, house aioli, kaiser bun
<b>Blackened Mahi</b> 17.00
chipotle lime slaw, guacamole, kaiser bun
<b>Blackened Chicken</b> 15.00
pepper-jack, spinach, guacamole, bacon, dukes mayo, served on warm prairie bread

\* consumer advisory consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness. Alert your server if you have any dietary restrictions. gratuity may be added to parties of 5 or more and all checks paid with gift certificate. split plate fee \$2.00

- to drink -

soda (per can)	2.50
coke, diet coke	
tea	2.50
sweet, unsweet	
lemonade	3.00
no refill	
hot tea	3.00
green, chamomile, english breakfast, cinnamon, earl gray	
coffee	3.00
regular, decaf	
mountain valley bottled h2o	7.00
sparkling, still	

- cocktails -

Tea Time	13.
bourbon, honey chai syrup, grand marnier	
Neon Eyes	13.
tequila, cointreau, pineapple, cilantro, lime, simple	
Lavender Lemon Drop	13.
vodka, house lavender syrup, lemon	
Moody Orange	13.
bourbon, lemon, aperol, ginger syrup, domaine de canton	
A Perfect Pear	13.
gin, lime, spiced pear shrub	
Cinder	13.
jalapeno infused tequila, mezcal, lime, agave, bitters	

- brew -

Michelob Ultra	4.
Modelo Especial	5.
Fullsteam Paycheck Pilsner	6.
Allagash Tripel Golden Ale	7.
S.P. Brew Duck Hook Blonde Ale	6.
S.P. Brew Man of Law IPA	6.
S.P. Brew Texas Rig Imperial IPA	6.
S.P. Brew Giggle Switch Hazy IPA	6.
Wicked Weed Pernicious Pale Ale	6.
The Duck Rabbit Brown Ale	6.

- by the glass white -

- by the glass red -

Prosecco	10.00 36.00	Pinot Noir	13.00 48.00
Terre Di Rai - Italy		Decoded - California	
Chardonnay	14.00 52.00		
Bench - California		Cabernet	13.00 48.00
Pinot Grigio	12.00 44.00	Double Canyon - Washington	
Castelnuovo- Italy			
Sauvignon Blanc	13.00 48.00	Montepulciano	12.00 44.00
Anna's Way - New Zealand		Dama - Italy	
Rose	13.00 48.00		
Domaine Fredavelle- France		Red Blend	12.00 44.00
Riesling	10.00 36.00	Notebook - Washington	
Kate Arnold - Germany			