FUSION

BAR & GRILL

At Maplewood Lodge

NON-ALCOHOLIC BEVERAGES

Orange Juice - 2.25
Apple Juice - 1.75
Cranberry Juice - 1.75
Milk - 1.49
Chocolate Milk - 1.75
Hot Chocolate - 1.50
Soda - 1.95
Sweet or Unsweet Tea - 1.95
Coffee or Hot Tea - .99

COCKTAILS

Long Island Iced Tea
Vodka, Rum, Gin, Triple Sec, Sour Mix and Coke

Bahama Mama
Rum, Malibu, Orange juice and Grenadine

Blue Motorcycle
Vodka, Rum, Gin, Blue Caracau, Sour Mix and Sprite

Classic Margarita
Tequila, Triple Sec, Lime juice and Sour Mix served with a Salted Rim

Bloody Mary
Vodka, Bloody Mary Mix, Horse Radish, Worchestshire, Salt and Pepper

Cosmopolitan
Vodka, Cranberry juice and Lime

Mai Tai
Rum, Triple Sec, Lime juice and Bar syrup

Apple Martini
Vodka, Sour Apple Pucker and Sour Mix

CHECK OUT OUR EXTENSIVE BEER LIST AND ASK YOUR SERVER WHAT OUR CURRENT "KICK THE KEG" SPECIAL IS. 16OZ. DRAFT BEER FOR ONLY $3.50

STARTERS

Bacon Wrapped Scallops
Applewood smoked bacon wrapped jumbo scallops drizzled with VT maple syrup. 10.99

Shrimp Cocktail
Chilled shrimp served with cocktail sauce in a martini glass. 10.99

Mussels
White wine, garlic and butter sauce sauteed together with our mussels and served with grilled garlic bread. 10.99

Fresh Calamari
Lightly breaded and fried served with marinara or horseradish petal sauce. 10.99

Bone-in Wings
Served tossed in your choice of plain, BBQ, sweet and tangy, teriyaki, buffalo sauce, mild, medium or our signature screaming eagle.
12 - 9.99 6 - 7.99

Nacho Supreme
Layered with tomatoes, black olives, jalapenos and red onions. Topped with chili and cheddar jack cheese and served with sour cream and salsa. 9.99

Spinach and Artichoke Dip
Made in-house with love. Baked to a bubbly golden brown and served with tortilla chips. 8.99

Santa Fe Corn Fritters
Roasted corn and pepper jack cheese corn fritters served with avacado dipping sauce. 7.99

Pretzel and Beer Cheddar
Four pieces of delicious pretzel bread served with a Vermont beer and cheddar dip. 7.99

Grilled Quesadilla
Grilled tortilla filled with jack & cheddar cheese. 8.99
Add beef, chicken or pork for 2.00

SOUP, CHILI & CHOWDER

Clam Chowder
Bowl - 5.99 Cup - 3.99

Corn Chowder
Bowl - 5.99 Cup - 3.99

French Onion
Crock 5.99

Traditional Red Chili
Bowl - 5.99 Cup - 3.99

Traditional Green Chili
Bowl - 5.99 Cup - 3.99

Soup du Jour
Bowl - 5.99 Cup - 3.99

OUT OF THE GARDEN

House Garden Salad
Spring mix, tomatoes, onions, green peppers and cucumbers topped with blended cheese.
Large - 6.99 Small - 4.99

The Chef Salad
Chef salad is a classic all on its own, served with sliced oven roasted turkey and our yummy ham layered over our house garden salad. 8.99

Blueberry and Spinach
Baby spinach, fresh blueberries, asiago blend and candied walnuts served with our house maple balsamic dressing. 8.99

Classic Caesar
Romaine hearts, croutons and asiago cheese tossed in our own creamy caesar dressing. 7.99

DRESSINGS

Thousand Island - Bleu Cheese - Ranch
Maple Balsamic Vinegrette - Honey Mustard
French - Italian - Caesar

POUTINES

Traditonal Poutine
Fresh mozzarella, Vermont cheese curds smothered in turkey and beef gravy. 5.95

Maplewood Chili Poutine
Our Maplewood chili topped with melted Mozzarella, provolone and cheddar jack. 6.95

BBQ Pulled Pork Poutine
Smoked pulled pork tossed with a maple BBQ sauce topped with melted brie cheese. 6.95

Buffalo-Sweet Chili Chicken Poutine
Fried chicken thigh pieces with buffalo chili glazed topped with melted pepper-jack cheese and blue cheese crumble. 6.95

Steak and Cheese Poutine
Shaved prime rib, peppers, onions, mushrooms, melted Vermont cheddar cheese and fresh mozzerella. 7.95

Cajun Fried Shrimp Poutine
Fried shrimp seasoned with our chef blend spices topped with Vermont crumbled goat crème cheese. 7.95

HOT SUBS

All hot subs are served with fries. Substitute for O-rings or Sweet Potato fries for $2.50

Steak & Cheese
Enjoy our shaved steak topped with American cheese, green peppers, onions and mayo. 10.95

Chicken Parmigiana
Enjoy our freshly breaded chicken breast covered in marinara sauce and provolone cheese. 9.95

Chicken & Bacon Melt
Enjoy our juicy chicken breast and bacon topped with melted Vermont cheddar, mushrooms and our basil pesto aioli sauce. 9.95

PANINIS

All paninis are served with fries. Substitute for O-rings or Sweet Potato fries for $2.50

BLT
Enjoy our classic bacon, lettuce, tomato and mayo. 9.95

Turkey Bacon Swiss
Turkey, bacon, lettuce, tomatoes, onions, swiss and our house chipotle mayo. 9.95

Apple Ham & Cheddar
Sliced honey ham and granny smith apples combined with our apple fusion sauce and Vermont cheddar. 9.95

Reuben
Corned beef, sauerkraut and thousand island dressing on a thick marble rye bread. 10.95

Pulled Pork
House made pulled pork topped with coleslaw on a panini bread. 10.95

Steak & Cheese
Enjoy our shaved steak topped with American cheese, green peppers, onions and mayo. 10.95

Chicken Parmigiana
Enjoy our freshly breaded chicken breast covered in marinara sauce and provolone cheese. 9.95

FLATBREADS

Flatbreads are served with a maple balsamic mixed green salad.

The Artichoke
Spinach and artichoke aioli with tomatoes, spinach and an asiago cheese blend. 8.99

The Boucher Blue
Chicken, bacon crumbles, bleu cheese, caramelized onions, olive oil and minced garlic finished with Vermont honey. 9.99

The Caprese
Heirloom tomatoes, roasted garlic, basil pesto and cheese sauce topped with fresh mozzarella and finished with a balsamic glaze. 7.99

The Sea Monster
Scallops, shrimp, haddock and quattro formaggi(four cheeses.) 10.99

The Tropical Island
Ham, bacon, pineapple, maple and honey aioli with swiss and mozzarella cheeses. 8.99

The BBQ
Pulled pork, jalapenos, caramelized onions and a spicy BBQ sauce. 9.99

Build Your Own Flatbread
Choose three toppings from: pepperoni, sausage, pulled pork, shaved steak, spicy crumbled sausage, chicken, bacon, ham, salmon, shrimp, turkey, short rib, corned beef, artichokes, mushrooms, jalapenos, black olives, tomatoes, spinach, ghost pepper cheese, mozzarella, red onions, swiss, Vermont cheddar, pineapple, roasted garlic or cheddar jack. 5.95
Each additional topping-95¢

DUAL STACK BURGERS*

All burgers are served with fries. Substitute for O-rings or Sweet Potato fries for $2.50

The Mozz Burger
Our juicy burger topped with marinara, grilled eggplant and fresh mozzarella. 13.95

The Cowboy Burger
Melts in your mouth with onion rings, BBQ sauce, jalapenos and Vermont cheddar served on our tender short rib burger. 14.95

The Pig Out
Angus burger fused together with pulled pork, BBQ sauce and coleslaw on our very own mother of all buns. 14.95

The Firecracker
Our fusion fused hot sauce will get you sweating, tossed with grilled chicken and stacked on top of our juicy burger. Served with lettuce, tomatoe, red onion and ghost pepper cheese on the mother of all buns. 14.95

BURGERS*

Classic
Our classic burger with lettuce, tomatoe, red onion, ketchup, mayo and your choice of cheese on a sweet roll. 8.95

Build Your Own
Start with the classic and add from the following fresh toppings - 50¢ each. Choose from: bacon, pepperoni, sausage, pulled pork, shaved steak, spicy crumbled sausage, chicken, sauteed mushrooms, sauteed onions, sauteed peppers, jalapenos, tomatoes, black olives or spinach.

Black Bean Burger
Basil, pesto mayo, lettuce, tomatoes and red onions. 8.95 Add cheese 1.00

World's Hottest Burger
This burger is not for the faint of heart. Start with the classic and add ghost pepper cheese and our owners personal reserve of hot sauce. When our owners say hot, they mean it! 9.99

Grilled Chicken Breast
Grilled chicken breast and bacon topped with lettuce, tomato, onion, ranch dressing and choice of cheese on a sweet roll. 10.95

The Salmon Burger
Salmon patty with swiss, caramelized red onions, lettuce, tomatoes and roasted tomato aioli. 14.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNER ENTREES

Dinner Entrees are served after 5:00 PM and come with your choice of soup or salad. Select entrees also come with choice of startch

BEEF & PORK*

Shepherds Pie
Ground USDA lamb and pork, onions, carrots and roasted corn in a delicious mushroom demi sauce with a mashed potato-parmesan crust. 16.99

Grilled Texas Ribeye
10 oz. char-broiled to your liking with au jus. 21.99

Willoughby Steak
8 oz. ribeye topped with sauteed mushrooms and onions. Served over garlic bread. 21.99

Tasty Steak Tips
Pan seared, steak sirloin sauteed with garlic, mushrooms and onions with a demi sauce. 16.99

Pork Ribs
Ginger-BBQ St. Louis pork ribs slow smoked and served with a green cabbage slaw. 17.99

SEAFOOD*

Baked Haddock
Haddock baked to perfection with a lobster cream sherry sauce. 20.99

Salmon of the Day
Ask for our chef's special of the day. 19.99

CHICKEN*

Roasted Herb Chicken
Herb infused roasted half chicken, seasonal vegetables and potatoes of the day. 17.99

Mediterranean Chicken
Pan seared chicken breast, olive oil, roasted red peppers, tomatoes, spinach, feta cheese, garlic and white wine served with pilaf of the day. 17.99

PASTA

Seafood Scampi*
Shrimp, scallops and haddock sauteed in a white wine butter sauce with tomatoes and mushrooms over pasta. 22.99

Fettuccine Broccoli Alfredo
Fresh broccoli over fettuccini. Topped with alfredo sauce. 15.99 Add shrimp or salmon* 5.00 Add Chicken* 3.00

Tortellini Carbonara
Prosciutto, bacon, mushrooms, onions and tomatoes in parmesan cream sauce and served with fresh garlic bread. 18.99

Pasta of the Day
Ask your server about the chef's pasta of the day. 17.99

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