

## *Elegance, Imagination, Discovery*

*Good evening and welcome to ONYX Fusion Bar & Restaurant.  
Experience elegance, imagination, and discovery while enjoying our signature  
ONYX martinis and World-Fusion Cuisine.*

### **Experience ONYX for Two \$49.99**

#### **Soup or Salad (Choice of One)**

**ONYX "Depends on the Weather" Soup of the Day**

**Mixed Spring "Field" Greens Shallot Whole Grain Mustard Vinaigrette**

**Or**

#### **Shared Appetizer for TWO**

**East-West Crispy Calamari with Spicy Nam Pla Arriabatta**

**ONYX Braised & Grilled Baby Back Ribs**

**Southern California Roll Alaskan Snow Crab, Avocado, & Roasted Garlic Remoulade (add \$4)**

#### **Entrees (Choice of One)**

**Blackened Scottish Salmon with White Corn Grits & Spicy Mustard**

**Caramelized Sea Scallops with Wild Mushroom Risotto & Vanilla Butter Essence (add \$6)**

**Pan Seared Chicken Breast with Pappardelle Pasta and Lemon Crème Fraiche**

**Grilled Double Cut Pork Chop with Pine-Apple Sauce and Sweet Potato Mash**

**8oz. Grilled Sirloin with Shiitake Mushroom Au Poivre**

**Grilled Hawaiian Salt Crusted Ribeye with Herb Au Gratin & Asparagus (add \$8)**

#### **Desserts (Choice of One)**

**Chocolate Cappuccino Panna Cotta**

**Hot Hawaiian "Malasadas" Beignets from the "Land of Aloha"**

**Godiva Chocolate Guinness Float (add \$4)**

#### **Wine Pairings (Choice of One):**

**Coastal Vineyards Cabernet Sauvignon Full Bodied, Light Tannins & Notes of Dark Berries**

**Beringer "Collection" Pinot Noir Spicy, Ripe Fruits, and Medium Body (add \$16)**

**Coastal Vineyards Chardonnay Medium Bodied with Tropical Fruit Flavors**

**Beringer "Collection" Sauvignon Blanc Ripe Citrus Fruits with Light Body (add \$10)**

*ONYX is the perfect setting for your business or holiday gatherings. Our experienced staff can help you plan a great private dining event. Every affair is overseen by our knowledgeable event coordinator who can work with you to seamlessly plan your event. We offer menus tailored to your needs, ranging from hors d' oeuvres to several course dinner. For more details, please contact Event Coordinator,*

*Gina Cariaga at 413.730.6699 or [gfcariaga@onyxfusion.com](mailto:gfcariaga@onyxfusion.com)*