

*Welcome to Onyx Fusion Bar & Restaurant - Western New England's Award
Winning Restaurant, Bar & Private Function Establishment.*

Executive Chef Isaac Bancaco's World Fusion Cuisine ~
From Signature Steaks, the Freshest Seafood,
Pasta and Sensational Sushi



APPETIZERS

Spanikopita Pillows

Crispy Phyllo, Caramelized Onions and Feta Cheese
7.95

* **Onyx Baby Back Ribs**

Braised and Slathered in Onyx BBQ Sauce 9.95

* **White Wine Steamed Mussels**

*from Prince Edward Island with Lemongrass
Compound Butter* 9.95

* **East-West Crispy Calamari**

with Spicy Arrabiatta and Wasabi Cocktail Sauces
10.95

Chilled Jumbo Shrimp Cocktail

Wasabi Cocktail Sauce 11.95

Maryland Lump Crab Cakes

Pickled Ginger Remoulade 12.95

Blackened Tender Beef Brochette

*Tender beef blackened and served with a
gorgonzola fondue* 11.95

Spanish Roasted Shrimp

*Sautéed in warm extra virgin olive oil, garlic
and jalapeño peppers* 11.95

SOUP/SALAD

Onyx "Depends on the Weather"

Soup of the Day 4.95

French & Maui Onion Soup

*Toasted Gruyere Crouton & Caramelized Maui
Onions* 7.95

* **The New-New England Clam Chowder**

*with the Freshest Ingredients from "Maui to
Maine"* 7.95

The Onyx Wedge Salad

*Crispy Pancetta Wheel, Blue Cheese, & Candied
Pecans* 8.95

Mixed Spring "Field" Greens

Shallot-Whole Grain Mustard Vinaigrette 5.95

**Lemongrass Poached Shrimp Passion
Chopped Salad**

Passion Fruit Vinaigrette & Feta Cheese 9.95

Seared 'Ahi Caesar Salad

*Sesame Caesar Dressing, Hearts of Romaine and
Avocado* 11.95

* **ONYX Signature Item**

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

ONYX recommends our fish prepared medium, which is cooked through and moist.

Please let your server know if you would like us to prepare your fish at a different temperature.

RAW BAR

Onyx Seafood Tower

Selections of the Freshest Seasonal Specialties

26 For Two ~ 52 for Four

Raw Cherry Stones 1.50 each

Alaskan King Crab Market Price

Blue Point Oysters 2.00 each

Blue Point Oyster Shooters

with Spicy Yuzu Ponzu 2.95

with Sake – 3.95

FRESH SUSHI

Tempura Shrimp Roll

Seasoned Snow Crab, Daikon Sprouts & Roasted Garlic Aioli 9.95

Spicy Tuna Cut Roll

Roasted Jalapeno, Cucumber, Yamagobo 8.95

* **The “Half Baked” Alaska Roll**

Spicy Tuna, Avocado Wrapped with Seared Salmon 10.95

Unagi-Avocado Dynamite Roll

Fresh Water Eel, Spicy Tuna, & Yamagobo 11.95

The Honolulu Bay Roll

Maine Lobster, Tuna, Avocado, & Asian Pesto 14.95

Southern California Roll

Alaskan Snow Crab, Avocado and Roasted Garlic Remoulade 9.95

* **Seared Surf n’ Turf Roll**

Filet Mignon, Alaskan Snow Crab, Tempura Asparagus, & Toasted Sesame Aioli 15.95

* **Ahi Tuna Tartare**

Sambal Chili Aioli & Toast Points 10.95

Hawaiian Style `Ahi Poke

Marinated Bean Sprouts, Avocado, Tobiko 12.95

Scallion Seared Hamachi

with Crispy Shallots & Sea Asparagus 11.95

Tea Spiced Scottish Salmon

with Roasted Garlic Orange Kung Pao 8.95

Citrus Whitefish Ceviche

with Mango, Basil, & Grilled Tomato Gazpacho 9.95

* **The Hall of Fame Sashimi Sampler** *Chef's Hand Selected Assortment 21.95*

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DINNER ENTRÉE'S

FROM THE LAND

Captain Bancaco's MFD Meat Loaf

Served with Mashed Potatoes and Baby Carrots 16

Olive Oil Seared Chicken Breast

with Feta Cheese and Lemon Rice Pilaf 19

Grilled Double Cut Pork Chop

with Pine-Apple Sauce and Whipped Sweet Potatoes 22

* **Cabernet Braised Short Rib "Osso Bucco"**

with Heirloom Baby Carrots & King Oyster Mushrooms 27

* **Filet Mignon**

with Roasted Garlic Mashed Potatoes & Asparagus 26

New York Strip 'Au Poive

Served with Gorgonzola Crumbles and Pomme Frites 28

Herb Grilled Rack of Lamb

with Figs, Crumbled Chevre & Asparagus 29

* **Grilled Hawaiian Salt Crusted Ribeye**

with Herb Au Gratin Potatoes & Asparagus 31

FROM THE SEA

Baked Lemon Sole

Cracker crumbs, white wine, lemon, potatoes Au Gratin 19

Crab Crusted Eastern Halibut

With Citrus Beurre Blanc & Asparagus 24

Blackened Scottish Salmon

With White Corn Grits and Spicy Mustard 26

* **Caramelized Georges Bank Sea Scallops**

Wild Mushroom Risotto & Big Island Vanilla Essence 27

* **Pacific Mahi Mahi Hazelnut "Encrusté"**

Maine Lobster & Tarragon-Fingerling Potato Hash 29

Simply Steamed Maine Lobster

*Please Inquire about Size, Market Price & Availability
with your Server*

* **Pan Seared Fresh Hawaiian Kajiiki" (Swordfish)**

with Malaysian Curry & Rock Shrimp Sweet Potatoes 31

FROM THE GARDEN

Penne Ala Vodka

*Parmigiano Reggiano, Vodka Crème & Tomato Concasse
15*

* **Vegetarian Truffle Risotto**

with Shiitake Mushroom & Shaved Parmesan 16

Linguine Bella Mare

*Fresh seafood, Mediterranean seasoning in a light
Marinara Sauce with linguine 24*

ACCOMPANIMENTS

4.95 each

Seasoned Jumbo Asparagus

Sautéed Wild Mushrooms

Herb Au Gratin Potatoes

Onion Rings or Pomme Frites ("French Fries")

Buttery Glazed French Green Beans

Sweet and Savory Bacon Creamed Corn

Braised Cippollini Onions

Steamed Japanese Rice 2.95

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Experience ONYX FOR TWO Prefix Menu \$49.99
Not Available after 6:30 PM Thursday, Friday & Saturday Evenings

SOUP or SALAD
(Choice of One)

ONYX “Depends on the Weather” Soup of the Day
Mixed Spring “Field” Greens *Shallot Whole Grain Mustard Vinaigrette*

DINNER ENTRÉE
(Choice of One)

Blackened New England Scrod *with White Corn Grits & Spicy Mustard*
Olive Oil Seared Chicken Breast *with Feta Cheese and Lemon Rice Pilaf*
Center Cut Pork Medallions *with Pine-Apple Sauce and Sweet Potato Mash*
Grilled 8oz. Sirloin *with Shiitake Mushroom Au Poivre*

DESSERT
(Choice of One)

Pomegranate Mousse or Flourless Chocolate Cake

Wine Pairings
(add \$ 4.99 per glass)

Coastal Vineyards Cabernet Sauvignon
Full Bodied, Light Tannins & Notes of Dark Berries
Coastal Vineyards Chardonnay
Medium Bodied with Tropical Fruit Flavors

ONYX is the perfect setting for your business or holiday gatherings from 4 to 400. 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 multi course dinner. For more details, please contact Event Coordinator, Gina Cariaga at 413.730.6699 or gfcariaga@onyxfusion.com



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