



Signature Steaks, the Freshest Seafood & Sushi, and Contemporary Italian Dishes

DINNER MENU

APPETIZERS

Spanakopita Pillows <i>Crispy Phyllo, Caramelized Onions, Feta Cheese</i>	8	Mussels & Clams Zuppa <i>Mussels, Clams, Crostini Toast</i> RED or WHITE	11
Eggplant Tower <i>Eggplant, Tomatoes, Mozzarella & Asiago Cheese</i>	8	Chilled Jumbo Shrimp Cocktail <i>Wasabi Cocktail Sauce</i>	12
Chefs Choice Marinated Snail Salad <i>Snails, Olive Oil, Mixed Greens, Herbs</i>	9	Tender Beef Brochette <i>Tender Beef, Gorgonzola Fondue, Crostini Toast</i>	12
Onyx Baby Back Ribs <i>Braised and Slathered in Onyx BBQ Sauce</i>	10	Spanish Roasted Shrimp <i>Warm Olive Oil, Garlic, Jalapeño & Bell Peppers, Crostini Toast</i>	12
Chef Calamari <i>Roasted Peppers, Olives, Scallions, Garlic Aioli</i>	11	Maryland Lump Crab Cakes <i>Pickled Ginger Remoulade</i>	13
East-West Crispy Calamari <i>With Spicy Arrabiatta and Wasabi Cocktail Sauce</i>	11		

SOUPS

Chef's Soup of the Day (Bowl)	5
French Onion Soup (Bowl) <i>Toasted Gruyere Crouton & Caramelized Onions</i>	7

SALADS

Mixed Spring "Field" Greens <i>Shallot-Whole Grain Mustard Vinaigrette</i>	6
The Onyx Wedge Salad <i>Crispy Pancetta Wheel, Blue Cheese, Candied Pecans</i>	9
Chef's Classic Caesar Salad <i>Romaine, Creamy Garlic, Asiago Cheese</i> Add "Ahi Tuna" Topping	7 6
The Onyx Chopped Salad <i>Romaine, Iceberg, Fresh Vegetables, Feta Cheese</i>	8

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RAW BAR

<p>Onyx Seafood Tower <i>Selections of the Freshest Seasonal Specialties</i> <i>26 For Two ~ 52 for Four</i></p>	<p>Raw Cherry Stones <i>1.50 each</i></p> <p>Alaskan King Crab <i>Market Price</i></p> <p>Blue Point Oysters <i>Market Price</i></p> <p>Blue Point Oyster Shooters <i>With Spicy Yuzu Ponzu</i> <i>3</i> <i>With Sake</i> <i>4</i></p>
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FRESH SUSHI

<p>LA Fitness Roll (Vegetarian) <i>Avocado, Cucumber, Yamagobo, Enoki</i> <i>8</i></p> <p>Spicy Tuna Cut Roll <i>Cucumber, Yamagobo</i> <i>9</i></p> <p>Southern California Roll <i>Alaskan Snow Crab, Avocado, Cucumber</i> <i>Roasted Garlic Remoulade</i> <i>10</i></p> <p>Poached Shrimp Roll <i>Seasoned Snow Crab, Avocado, Cucumber,</i> <i>Yamagobo, Enoki, Roasted Garlic Aioli</i> <i>12</i></p>	<p>The “Half Baked” Alaska Roll <i>Spicy Tuna, Yamagobo, Cucumber,</i> <i>Seared Salmon</i> <i>12</i></p> <p>Ahi Tuna Tartare <i>Sambal Chili Aioli & Toast Points</i> <i>12</i></p> <p>Seared Surf n’ Turf Roll <i>Filet Mignon, Alaskan Snow Crab,</i> <i>Asparagus, Toasted Sesame Aioli</i> <i>16</i></p>
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The Hall of Fame Sashimi Sampler
Chef’s Hand Selected Assortment of Fresh Sliced Fish
 22

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ENTREES

CHOICE CUTS FROM THE GRILL

<p>Grilled Double Cut Pork Chop (16 oz.) <i>Pineapple Sauce and Whipped Sweet Potatoes</i> 22</p> <p>Filet Mignon (8 oz.) <i>Roasted Garlic Mashed Potatoes & Asparagus</i> 26</p> <p>New York Strip 'Au Poivre' (14 oz.) <i>Gorgonzola Crumbles and Pomme Frites</i> 28</p>	<p>Veal Porterhouse Chop (14 oz.) <i>Sweet Mashed Potatoes & Asparagus</i> 29</p> <p>Choice Rib-Eye (20 oz.) <i>Herb Au Gratin Potatoes & Asparagus</i> 31</p> <p>Roast Prime Rib of Beef Au Jus <i>(Friday's & Saturday's) Choice of side</i> <i>Queen</i> 18 <i>King</i> 22</p>
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TOPPINGS

<p>Wild Mushrooms – Champagne Garlic Butter 3</p> <p>Black & Blue – Pan Blackened, Blue Cheese 3</p> <p style="text-align: center;">Tuscan – Vinegar Roasted Peppers, Port Wine 4</p>	<p>Surf & Turf – Jumbo Shrimp, Scampi Sauce 5</p> <p>Oscar – Lump Crab & Hollandaise 5</p>
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FROM THE SEA

<p>Baked Northern Atlantic COD <i>Herb Au Gratin, Asparagus, Sherry Crackers</i> 19</p> <p>Crab Crusted Eastern Halibut <i>Asparagus, Lemon Beurre Blanc</i> 24</p> <p>Frutti di Mare <i>Shrimp, Scallops, Cod, Salmon, Mahi, Mussels, Little Necks, Fresh Linguini RED or WHITE</i> 25</p> <p>Cedar Plank Salmon <i>Herb Roasted Fingerling Potatoes, Green Beans</i> 26</p>	<p>Shrimp Scampi <i>Olive Oil, Garlic, Scampi Sauce, Fresh Linguini</i> 26</p> <p>Caramelized Georges Bank Sea Scallops <i>Mushroom Risotto, Vanilla Essence</i> 27</p> <p>Pacific Mahi Mahi Hazelnut "Encrusté" <i>Herb Roasted Fingerling Potatoes, French Green Beans</i> 29</p> <p>Pan Seared Swordfish Steak <i>Rock Shrimp, Sweet Potato Mashed, Fruit Chutney</i> 31</p>
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CONTEMPORARY ITALIAN

<p>Tortellini Ala Pink Vodka <i>Cheese Filled Pasta, Pink Vodka Sauce</i> 18</p> <p>Eggplant Parmigiana <i>Mozzarella Cheese, Fresh Cavetelli Pasta</i> 18</p> <p>Chicken Francaise <i>Egg Battered, Lemon, Baby Spinach, Fresh Linguini</i> 20</p> <p>Chicken Giovanni <i>Mushrooms, Peppers, Tomatoes, Garlic Demi, Fresh Linguini</i> 20</p>	<p>Veal Parmigiana <i>Pan Fried, Mozzarella, Sauce, Fresh Cavetelli Pasta</i> 22</p> <p>Pork "Osso Bucco" (16 oz.) <i>Gnocchi, Fresh Pomodoro Sauce, Asiago Cheese, Basil</i> 24</p> <p>Veal Saltimbocca <i>Prosciutto di Parma, Mozzarella, Spinach</i> 24</p> <p>Veal Oscar <i>Lump Crab, Asparagus, Hollandaise Sauce</i> 26</p>
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SIDES

Seasoned Jumbo Asparagus
Sautéed Wild Mushrooms
Herb Au Gratin Potatoes
Onion Rings or Pomme Frites ("French Fries")
Sweet Potatoes Fries
Buttery Glazed French Green Beans
Mashed Potatoes
Sweet Mashed Potatoes
4 each

3-Course Experience Onyx Prefix Menu for \$ 25

SOUP or SALAD (*Choice of One*)

Chef's Soup of the Day

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

DINNER ENTRÉE (*Choice of One*)

Baked New England Scrod *with Herb Au Gratin, French Green Beans*
Chicken Marsala *with Mushrooms, Marsala Demi, Fresh Linguini*
Pasta Primavera *Sautéed Fresh Vegetables, Fresh Linguini, Alfredo Sauce*
Grilled 8oz. Sirloin *with Mashed Potatoes, Green Beans*

DESSERT (*Choice of One*)

Raspberry Crème Brulee or Chocolate Trifle

Wine Pairings

(Per Glass - \$ 5)

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, private or holiday gatherings from 4 to 400. Our experienced staff can help you plan a memorable 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, banquets to multi course dinner. For more details, please contact Event Coordinator, Grace Barone at 413.730.6699 or gbarone@onyxfusion.com

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