



SOUP & SALAD

- CHICKEN AND RICE SOUP** 11
Hearty Vegetables, Chicken
Jasmine Rice
 - TOMATO BISQUE** 11
Roasted Tomatoes, Cream
Sourdough Croutons
 - FUSE SIGNATURE SALAD** 16
Bacon, Hard-Boiled Egg, Carrots
Blue Cheese Crumbles, Tomato, Onions
Crispy Chickpeas, House Vinaigrette
 - CHOPPED SALAD** 16
Napa Cabbage, Carrots, Asian Pear
Red Peppers, Edamame, Mandarin Orange
Toasted Almonds, Crispy Wontons
Sesame & Ginger Vinaigrette
 - SEASONAL SALAD** 16
Frisée, Spinach, Assorted Berries
Roasted Peaches, Noble Springs
Goat Feta Cheese, Candied Pecans
Lemon & Honey Poppy Seed Vinaigrette
- ADD TO ANY SALAD:**
Chilled Grilled Chicken **6**, NY Strip **8**
Grilled Shrimp **8**, Grilled Salmon* **7**
Sesame Tuna* **9**, Crispy Tofu **6**

STARTERS

- SOFT PRETZELS** 12
Queso, IPA Whole-Grain Mustard
- SPINACH ARTICHOKE DIP** 13
Parmesan, Pico de Gallo, Corn Tortilla Chips
- CHICKEN QUESADILLA** 16
Chicken, Black Beans, Roasted Corn
Jalapeños, Onions, Tomatoes
Pico de Gallo, Guacamole
Sub Carne Asada Steak 8
- QUESO WITH CHIPS** 15
Queso Blanco, Pico de Gallo, Guacamole,
Sour Cream, Corn Tortilla Chips
- FRIED CHEESE** 15
Hand-Breaded, Frisée Salad
Crispy Pepperoni, Pepperoncini
Heirloom Tomatoes, Shaved Parmesan
- STEAMED BUNS** 15
Braised Short Ribs, Sriracha Aioli
Vegetable Slaw
- FLATBREAD** 16
Roasted Tomato & Garlic, Spinach
Burrata, Basil, Shrimp
- CARNE ASADA FRIES*** 18
Mexican-Style Skirt Steak
Cheddar Cheese, Pico de Gallo
Jalapeños, Guacamole, Sour Cream
- MUSSELS** 19
Garlic & White Wine, Pepperoni,
Pepperoncini, Basil, Tomato, Onion,
Grilled Baguette
- TUNA SASHIMI*** 19
Sesame Crusted, Wasabi Aioli, Asian Slaw,
Orange Ponzu Dipping Sauce

HANDHELDS

All burgers made as double-patty smash burgers using local custom-blend patties from Bear Creek Farms, **gluten-free bun upon request +1**

- FUSE BURGER*** 20
Two 4oz Patties, Bacon, Lettuce, Tomato
American Cheese, Fuse Special Sauce
Extra Patty +4, Guacamole +3
Sub Beyond Burger +2
- AVOCADO TOAST** 18
Guacamole, Cilantro, Pepitas
Watermelon Radish, Queso Fresco
Pico de Gallo, Roasted Corn
- STEAK SANDWICH*** 23
Sourdough Bread, Onion Jam, Roast Beef
Poached In Herb Butter, Onion Jam
Horseradish Aioli, Herb Goat Cheese
Spread Toasted Tomatoes, Frisée,
Caramelized Mushrooms
- TURKEY MELT** 20
House-Made Baguette, Bacon
Black Garlic Aioli, Onion Jam
Smoked Gouda Cheese, Spinach
Tomato, Roasted Turkey
- LOBSTER BLT** 27
Creamy Lobster Salad, Bibb Lettuce, Bacon
House-Made New England-Style Bun
- GRILLED CHICKEN SANDWICH** 19
Grilled Chicken, Cucumbers
Pickled Vegetable Slaw, Dill Dijonnaise
Make it Nashville Hot 3

Our resort is cashless throughout your experience. We are not able to split checks for groups with six guests or more.

WINGS

Served with crisp vegetables,
choice of house-made ranch or blue cheese dressings

- BONE-IN (8)** 17
Choice Of Plain, Buffalo, Lemon
Pepper, Honey Bbq, Orange Sesame,
or Rosemary & Garlic Parmesan,
Honey Sriracha
- BONELESS STRIPS (4)** 17
Choice Of Plain, Buffalo, Lemon
Pepper, Honey Bbq, Orange Sesame,
or Rosemary & Garlic Parmesan,
Honey Sriracha

FORK & KNIFE

- MEATLOAF** 27
Garlic & Gruyère Mashed Potatoes
Fried Onions, Roasted Carrots
Maitake Mushrooms, Herb Gravy
- STEAK AND FRITES*** 38
21 Day Dry-Aged 10 Oz New York Strip
Fries, Black Peppercorn Sauce
- STIR-FRY** 23
Yakisoba Noodles, Ginger Soy Sauce
Cabbage, Peppers, Carrots, Sugar Snap
Peas, Wild Mushrooms, Red Onions
Chicken 6, Steak* 8, Tofu 5, Shrimp 8
- GRILLED SALMON*** 35
Rice Grits, Sweet Pea & Herb Gremolata
Lemon & Shallot Beurre Blanc, Citrus
Fennel Slaw
- FISH & CHIPS** 31
Beer-Battered Cod, Dill Tartar Sauce,
Mushy Peas, Lemon
- BUFFALO MAC AND CHEESE SKILLET** 25
Cavatappi Pasta, Creamy Three-Cheese
Sauce, Crispy Buffalo Chicken, Blue Cheese
Crumbles, Blue Cheese Dressing
Crumb Topping

SIDES 5

- ORECCHIETTE PASTA SALAD**
- FRENCH FRIES**
- COLESLAW**
- HOUSE POTATO CHIPS**
- GARLIC & GRUYÈRE MASHED POTATOES +3**
- SIDE SALAD +3**
- LOADED FRIES +3**

DESSERTS

- DESSERT NACHOS** 12
Strawberry Salsa, Cream Cheese Queso,
Chocolate Sauce
- SEASONAL CHEESECAKE POPS** 12
Graham Cracker Crumbs, Fresh Cream
Cheese Mousse, Seasonal Compote
- CHOCOLATE THREE WAYS** 12
Brownie Sundae, Bourbon Pecan Gelato,
Salted Caramel Sauce

*This item contains (or may contain) raw or undercooked ingredients. Consuming meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



For dietary restrictions:
Please scan the
QR code for a more
customized menu to fit
your needs.

COCKTAILS

HONEY COME MULE IT OVER 14

Jack Daniel's Tennessee Honey, Lemon, Mint, Dehydrated Lime Wheel, Simple Syrup, Fever-Tree Ginger Beer

MANGO JALAPEÑO MARGARITA 14

Jose Cuervo Tradicional Tequila, J.F. Hadens Mango Liqueur, REÁL Mango Purée, Lime, Jalapeños, Tajín

APPLE PIE OLD FASHIONED 15

Ole Smoky Apple Pie Moonshine, Woodford Reserve Bourbon, Old Forester Smoked Cinnamon Bitters, Simple Syrup, Orange

REPOSADO ESPRESSO MARTINI 15

Patrón Reposado Tequila, J.F. Hadens Espresso Liqueur, Monin Espresso, Frothy Monkey Cold Brew

THE GLEASON 15

Crown Royal Whiskey, Chambord, Lemon, Blackberries, Regans' Orange Bitters, Orange

MAKER'S MULE 15

Maker's Mark Bourbon, Monin Strawberry, Lime, Fever-Tree Ginger Beer

BERRY ME IN BUBBLES 14

Hendrick's Gin, St-Germain, Lemon, La Marca Prosecco, Simple Syrup, Strawberries

BLACKBERRY GIN FIZZ 14

Beefeater Gin, REAL Blackberry Syrup, Lemon, Fever-Tree Indian Tonic

PINEAPPLE MARGARITA 14

Jose Cuervo Tradicional Tequila, Hiram Walker Orange Liqueur, Pineapple, Lime, Simple Syrup
Choice Of Rim: Sea Salt, Jalapeño Salt, Margarita Citrus Salt, Tajín

SUMMER BREEZE MOCKTAIL 12

Lyre's Italian Orange N/A Spirit, Lime, Monin Strawberry, Lemonade

ON TAP

JACKALOPE BEARWALKER 9

Maple Brown Ale, TN, 5.1%

NASHVILLE BREWING COMPANY 8.5

Lager, TN, 4.8% 8.5

YEE-HAW 9

IPA, TN, 6.2% 9

BLUE MOON 8.5

Belgian White, CO, 5.4%

MODELO ESPECIAL 8.5

Mex, 4.4%

MICHELOB ULTRA 8.5

MS, 4.2% 8.5

BEARDED IRIS 9

IPA, TN, 6%

YEE-HAW 9

Kölsch, TN, 4.7%

NASHVILLE CIDER CO 8.5

Nashville Hard Cider, TN 6.2%

BEARDED IRIS ROTATOR 9

TN

SAMUEL ADAMS 8.5

Seasonal, MA

MUSIC CITY BEER COMPANY 8.5

Shandy, TN, 4.1%

LOCAL & CRAFT

THE BLACK ABBEY 8.5

The Rose Blonde Ale, TN, 5.8%

ABITA BREWING 8.5

Strawberry Lager, LA, 4.2%

STONE BREWING BUENAVEZA 8.5

Salt & Lime Lager, CA, 4.7%

TRIMTAB PARADISE NOW 8.5

Raspberry Berliner Weisse, AL, 5.2%

TAILGATE 8.5

Peanut Butter Milk Stout, TN, 6.2%

BOULEVARD TANK 7 8.5

Farmhouse Ale, MO, 8.5%

SELTZERS

TRULY 9

Wild berry, 5%

HIGH NOON 9

Peach, Lime, Pineapple or Grapefruit, 4.5%

WHITE CLAW 9

Black cherry, 5%



USUAL SUSPECTS

COORS LIGHT 8.5

4.2%

MILLER LITE 8.5

4.2%

MICHELOB ULTRA 8.5

4.2%

SAMUEL ADAMS 8.5

Boston Lager, 5%

BUD LIGHT 8.5

4.2%

CORONA EXTRA 8.5

4.5%

ANGRY ORCHARD 8.5

5%

STELLA ARTOIS 9

5%

BUDWEISER 8.5

5%

PABST BLUE RIBBON 8.5

4.7%

GUINNESS 8.5

4.2%

YUENGLING 8.5

4.5%

HEINEKEN 8.5

5%

HEINEKEN 0.0 8.5

Non-alcoholic

SPARKLING

LA MARCA 14 | 65

Prosecco, Veneto, IT

SILVER GATE 13 55

CA

MUMM NAPA 90

Brut prestige, Napa, CA

WHITE & ROSÉ

JEAN-LUC COLUMBO 65

Rosé de Côtes Bleue, FR

FLEURS DE PRAIRIE 14 | 60

Côtes de Provence, FR

CHATEAU STE. MICHELLE 14 | 60

Riesling, Columbia Valley, WA

SARTORI FAMILY 13 | 55

Pinot grigio, Verona, IT

PIGHIN 75

Pinot grigio, Friuli-Venezia Giulia, IT

MATUA 14 | 65

Sauvignon blanc, NZ

RODNEY STRONG 65

Sauvignon blanc, Charlotte's Home, Sonoma, CA

CHATEAU STE. MICHELLE 15 | 70

Chardonnay, Columbia Valley, WA

CLOS DU BOIS 75

Chardonnay, CA

RED

MEIOMI 14 | 65

Pinot noir, CA

ACACIA 80

Pinot noir, Carneros, CA

ALAMOS 60

Malbec, Mendoza, ARG

J. LOHR LOS OSOS 15 | 70

Merlot, Paso Robles, CA

JOSH CELLARS 14 | 65

Merlot, Legacy, CA

SYCAMORE LANE 13 | 55

Cabernet sauvignon, CA

COLUMBIA CREST FOUNDERS 14 | 65

Cabernet sauvignon, Horse Heaven Hills, WA

ESTANCIA 70

Cabernet sauvignon, Paso Robles, CA

KENWOOD SIX RIDGES 95

Cabernet sauvignon, Sonoma, CA