



# Fusilli Grill



## Soup & Appys



Daily Soup	cup \$2.50	bowl \$4.50
Focaccia for Soup & butter		\$1
Garlic focaccia Toast		\$3
Three Cheese Toast & Tzatziki		\$5
Artichoke Fritters		\$8
Crisp battered artichokes with tzatziki dip		
Masalla Curry Spring Rolls		\$9
Crispy vegetarian rolls with sweet chili & plum sauces		
Seafood Stuffed Mushroom Caps		\$10
An original Grapevine recipe circa 1987. Cream cheese, crab, shrimp, almond & dill filled mushroom caps		
Kalamari & Tzatziki		\$10
Fried kalamari & house tzatziki sauce		

## FEATURE SELECTION

### Crazy Spuds

These whipped & twice baked potatoes rocked Campbell River in the early 80's. Try'em again for the first time

**Ham, Asparagus & Hollandaise \$11**  
Grilled honey ham & asparagus spears smothered in hollandaise & baked

**The Veggie \$11**  
Sautéed tomatoes, peppers, mushrooms carrots & scallions, topped with fresh tomato sauce & our 3 cheese blend

**Beef, Mushroom & Cheddar \$12**  
Sautéed beef & mushrooms baked with peppercorn demi glace sauce

**Prawn, Feta & Hollandaise \$12**  
Sautéed prawns, tomatoes & scallions, baked with hollandaise & feta cheese

Served with Caesar or Green Salad



## Starter Salads

Our Caesar Salad Dressing & tzatziki recipes were brought to town by Brian Crothers in 1983

<b>Tossed Exotic Green Salad</b>		<b>\$6</b>
Garden fresh greens and vegetables with your choice of creamy dill, balsamic & herb, raspberry vinaigrette, oriental vinaigrette, red wine vinaigrette or thousand island dressing		
<b>Fusilli's Caesar Salad</b> with crisp fusilli croutons	(Large add \$2)	<b>\$6</b>
<b>Candied Pecan &amp; Fresh Apple Salad</b>		<b>\$9</b>
Crunchy caramelized pecans, sliced fresh apple, garden greens & red wine vinaigrette		
<b>Cashew &amp; House Smoked Chicken Salad</b>		<b>\$10</b>
Roasted nuts, smoked chicken breast, exotic greens, & raspberry vinaigrette		

## Entree Sized Salads

<b>Warm Seafood Caesar Salad</b>		<b>\$12</b>
Garlic sautéed tiger prawns, scallops & baby clams finished off with Fusilli Grill's great Caesar dressing		
<b>Chinese Chicken Salad</b>		<b>\$12</b>
This original recipe was developed in 1989 by Brian & Kelley in the Grapevine's 12th ave kitchen Large salad, with chicken breast, crisp vegetables, almonds, sesame seeds and our famous Asian vinaigrette		
<b>Prawn &amp; Feta Spinach Salad</b>		<b>\$12</b>
Sautéed tiger prawns topping a fresh spinach salad with tomatoes, cucumber, sweet red peppers & herbed balsamic & olive oil dressing topped with crumbled feta & a honeyed balsamic glaze		
<b>Cajun Grilled Chicken &amp; Smoked Almond Spinach Salad</b>		<b>\$12</b>
Warm & spicy char-broiled chicken, hickory almonds, toasted sunflower seeds, & sweet rich dates and salad vegetables with a citrus & sweet chili vinaigrette		

## Pastas & Stirfrys

- Tuscan Style Organic Fusilli** \$12  
Sautéed artichokes, peppers, mushrooms, tomatoes, scallions, & pesto tossed with our new stone ground whole wheat fusilli topped with crumbled feta
- Tortellini, Feta & Red Chili Butter** \$12  
Meat tortellini tossed with chili butter, set in fresh crushed tomato sauce, finished with feta cheese
- Butternut Squash & Cheese Ravioli** \$12  
Artisan made, served with a roasted tomato pumpkin seed pesto. Served with fresh garden vegetables
- Smoke Chicken Mushroom Pesto Linguine** \$14  
Sliced smoked breast of chicken, fresh basil, pinenuts, parmesan, olive oil, garlic and cream, with house made herb noodles
- Prawns Fusilli, Feta & Garlic Butter** \$14  
Tiger prawns, tomatoes & chives tossed with fusilli pasta & fresh garlic butter, with crumbled feta
- Chicken Breast & Fettuccine Alfredo** \$14  
Grilled chicken breast topping fresh egg fettuccine tossed with alfredo sauce Served with fresh garden vegetables
- Prawn, Shrimp & Scallop Fettuccine** \$15  
Sometimes simple is best. Assorted shellfish & egg fettuccine in a mild cream chardonnay sauce
- Curried Chicken Stirfry** \$13  
Chicken breast and vegetables, simmered in our housemade curry sauce. presented on steamed basmati rice
- Teriyaki Glazed Tiger Prawn Stirfry** \$13  
Tiger prawns, quick fried vegetables & teriyaki glaze. presented on steamed basmati rice

## Sandwiches & Burgers

Served with soup, tossed salad or french fries. add \$1 for caesar salad

- Bacon, Tomato & Cheddar** \$9  
Crispy bacon, sliced tomato, BC cheddar & mayo on foccacia toast
- Chicken & Cheese Quesadilla** \$10  
with fresh chopped salsa & sour cream
- Veggie Goat Cheese Wrap** \$10  
Roasted vegetable & goat cheese tapenade organic greens & salad veggies in a wrap
- Mediterranean Shrimp Wrap** \$10  
Chilled shrimp, sweet peppers, cucumbers, lettuce & tomato with tzatziki & feta cheese
- Chicken Souvalaki Wrap** \$11  
Marinated chicken breast, tomatoes, peppers, feta, tzatziki, & basmati rice
- Smoked Chicken & Mozzarella** \$12  
House smoked chicken, shredded mozza, & foccacia with cucumber, tomato & mayo
- Fusilli Club Sandwich** \$12  
5oz grilled fresh chicken breast, bacon, lettuce, tomato & mayo
- Cajun Chicken Sandwich** \$12  
Flame grilled chicken breast, served on foccacia toast with lettuce, tomato & mayo
- BBQ Prime Beef Sandwich** \$12  
Spicy bbq sauce, sliced beef & crispy onions on foccacia with lettuce & tomato
- 3 Cheese Deluxe Burger** \$12  
2 meat patties, cheddar, feta & mozzarella cheeses, lettuce, tomato, and special sauce
- Double Italian Deluxe Burger** \$12  
2 meat patties, mozzarella cheese, bacon, lettuce, tomato, and special sauce

## Light Lunches & Classic Favourites



- Honey Ham, Mushroom, Cheddar & Black Sesame Omelet** \$10  
Fluffy Vancouver Island egg omelet. Served with green salad
- Prawn, Tomato, Scallion & Feta Omelet** \$12  
Fluffy Vancouver Island egg omelet. Served with green salad
- Artichoke Crostini** \$10  
Artichoke hearts, mushrooms, roasted garlic cream, & cheese baked on grilled foccacia toast, with Caesar salad
- Gnocchi Carbonaro** \$11  
Italian potato dumplings, bacon, cream, nutmeg & pepper baked with cheeses, served with Caesar salad & garlic toast
- Baked Beef & Spinach Phyllo with Hollandaise** \$12  
"Another A La Grapevine" Crumbled beef, spinach, fried onion, feta & swiss cheeses wrapped in a triangle of phyllo baked golden brown & glazed with hollandaise. Served with rice & vegetables
- Baked Seafood & Gnocchi** \$13  
Prawns, shrimp, clams, scallops & Italian potato dumplings tossed with cream, chives & fennel baked with cheese. Served with Caesar salad & garlic toast
- West Coast Roller - a truly classic seafood crepe** \$13  
The final grapevine favourite! Shrimp, scallops & snapper in a light saffron rosé sauce wrapped in tender crepes & baked with cream sauce & cheese. Served with rice & vegetables