



# MUCKY DUCK

Restaurant and Catering



## Dinner Menu

### Soups

Tomato Bisque ... cup 5, bowl 7  
 Pork Green Chili ... cup 5, bowl 7

### Appetizers

**Eggplant Bruschetta ... 11**  
 Grilled eggplant, roasted red peppers, & artichokes  
 in an olive oil dressing.

**Chimichurri Shrimp... 12**  
 Chilled, seasoned shrimp with a chimichurri dipping sauce.

**Caprese ... 12**  
 Mozzarella, tomato & basil topped with a balsamic glaze.  
**Meat & Cheese Platter ... Small 12 Large ... 18**  
 Prosciutto, salami, mozzarella, brie, blue cheese crumbles,  
 kalamata olives, grapes, fig jam & crackers.

**Steamed Clams or Steamed Mussels ... 15**  
 Baby clams or New Zealand green mussels steamed in a garlic white wine sauce.

### Pasta

**Angel Hair alla Vongole ... 19**  
 Angel hair pasta topped with baby clams in a white wine garlic sauce,  
 topped with an Italian cheese blend.

**Spinach Penne ... 16**  
 Penne with a light cream sauce, wilted spinach & cherry tomatoes,  
 topped with an Italian cheese blend.

**Creamy Pesto Penne ... 16**  
 Penne with a creamy pesto sauce, brie & cherry tomatoes,  
 topped with an Italian cheese blend.

**Artichoke & Asparagus Risotto ... 16**  
 Risotto with grilled artichokes, asparagus and Italian cheese.

**To Any Pasta Add**  
 Chicken 4-      Shrimp 6-      Clams/Mussels 8-



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### Entrees

*Chimichurri Flat Iron Steak... 24*

8 oz lightly seasoned and grilled to perfection,  
served with a chimichurri sauce.

*New York Strip ... 26*

12 oz cut, lightly seasoned and grilled to perfection.

*Filet Mignon ... 32*

6 oz filet, wrapped in thick cut peppered bacon.

*Chicken Marsala... 17*

Roasted chicken breast topped with marsala sauce,  
served with angel hair pasta and one side.

*Chicken al Limone... 17*

Lightly breaded chicken breast in a lemon butter sauce,  
served with angel hair pasta and one side.

*Baked Caprese Eggplant... 17*

Grilled eggplant layered with sliced tomato, basil, mozzarella, topped with  
an Italian cheese blend & herbed breadcrumbs, baked in the oven, served with one side.

### Seafood Entrees

*Sea Scallops ... 21*

Pan sautéed with an orange maple glaze.

*Salmon ... 20*

Crusted in blackening spices and pan sautéed, topped with maitre'd butter  
or pan sautéed and topped with a ginger teriyaki glaze.

*Parmesan Crusted Rainbow Trout ... 21*

Parmesan crusted and pan sautéed, topped with lemon zest  
and finely grated Italian cheese.

*Bacon Wrapped Cod ... 23*

Fresh cod filet wrapped in peppered bacon, with a lemon butter sauce.

*Cioppino Risotto ... 22*

New Zealand green mussels, baby clams, shrimp and cod in a tomato risotto, served  
with side salad and French bread.

All entrees (unless noted) served with side salad, French bread with butter and choice of  
two sides: cheddar mashed potatoes, asiago risotto, lemon green beans, garlic green  
beans and asparagus.