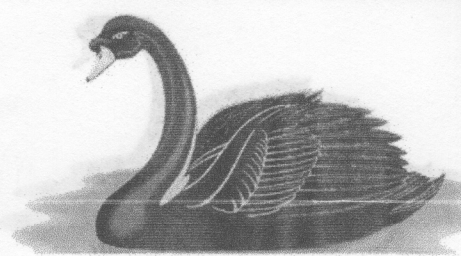




# MUCKY DUCK

Restaurant and Catering



## Dinner Menu

Dinner Menu Served 4pm-Close Wednesday - Saturday

### Soups

Tomato Bisque ... cup 5, bowl 7

Pork Green Chili ... cup 5, bowl 7

French Onion ~Bowl Only~ bowl 7

### Appetizers

Escargot ... 12

In A Garlic White Wine Sauce

Chimichurri Shrimp... 12

Chilled, seasoned shrimp with a chimichurri dipping sauce.

Meat & Cheese Platter ... Small 12      Large ... 18

ham, salami, mozzarella, brie, blue cheese crumbles,  
kalamata olives, grapes, jam & crackers.

Steamed Clams or Steamed Mussels ... 15

Baby clams or New Zealand green mussels steamed in a garlic white wine sauce.

### Pasta

~Served with a side salad~

Angel Hair alla Vongole ... 19

Angel hair pasta topped with baby clams in a white wine garlic sauce,  
topped with an Italian cheese blend.

Spaghetti & Meatballs.. 16-

Angel hair pasta with homemade red sauce with Italian meatballs and Italian cheese.

Shrimp Scampi.. 17-

Angel hair pasta with shrimp in a garlic white wine butter sauce and Italian cheese.

Creamy Pesto Penne ... 16

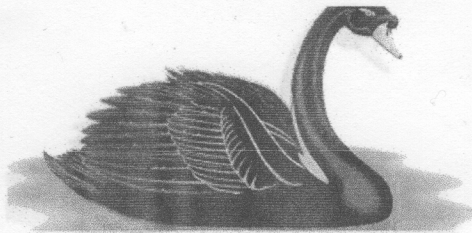
Penne with a creamy pesto sauce, brie & cherry tomatoes,  
topped with an Italian cheese blend.

Artichoke & Asparagus Risotto ... 16

Risotto with artichokes, asparagus and Italian cheese.

To Any Pasta Add

Chicken 4- Shrimp 6- Clams or 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**

10 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.

**Rack of Lamb\*.. 23-**

Grilled lamb with a blueberry demi glaze.

**Duck Breast\*..23-**

6oz duck breast with a ginger teriyaki glaze.

**Grilled Prime Rib\*..28-**

**~Friday & Saturday Only~**

10oz. Prime Rib grilled to perfection with Au Jus, and creamy horseradish.

### Seafood Entrees

**Sea Scallops ... 21**

Pan sautéed with a bacon onion cream sauce.

**Salmon ... 20**

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

**Rainbow Trout ... 21**

Parmesan crusted and pan sautéed, topped with lemon zest  
and finely grated Italian cheese. Or with blackening spice, topped with maître'd butter.

**Lemon Caper Flounder.. 20-**

Pan sautéed flounder with a lemon caper sauce

**Cioppino Risotto ... 22**

New Zealand green mussels, baby clams, shrimp and scallops 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 or  
asparagus.**