



MUCKY DUCK

Restaurant and Catering



Benedicts

Traditional Eggs Benedict ... 11*

English Muffin, Ham, Basted Eggs and Hollandaise

Veggie Benedict ... 12*

English Muffin, Spinach, Tomato, Basted Eggs, Avocado and Hollandaise

Bacon Benedict ... 13*

English Muffin, Peppered Bacon, Avocado, Basted Eggs and Hollandaise

Santa Fe Benedict ... 15*

English Muffin, Ham, Basted Eggs, Avocado, Green Chili and Cheddar

Crab Oscar Benedict ... 17*

English Muffin, Crab Salad, Basted Eggs, Asparagus and Hollandaise

California Benedict ... 15*

English Muffin, Turkey, Bacon, Basted Eggs, Avocado and Hollandaise

Salmon Benedict ... 18*

English Muffin, Salmon, Basted Eggs, and Béarnaise

Duck Breast Benedict ... 18*

English Muffin, Duck Breast, Basted Eggs, and Béarnaise

Sweets

Pecan or Blueberry Belgian Waffle ... 10

Crème Brûlée French Toast ... 12

Short Stack Blueberry or Chocolate Chip Pancakes ... 7

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Breakfast Entrees

Entrees below served with 2 eggs, O'Brien potatoes & toast*

Peppered Bacon ... 13

Four slices of thick cut peppered bacon.

Black Forest Ham ... 15

Three slices thin cut ham steak with apricot brandy sauce.

Sausage Patty ... 13

Sausage patty with Dijon mustard.

Rainbow Trout ... 20

Crusted in blackening spices and pan sautéed or parmesan crusted with hollandaise drizzle.

N.Y. Strip Steak ... 22*

10 oz cut, lightly seasoned and grilled to perfection.

Rack of Lamb ... 22*

New Zealand baby rack of lamb, grilled and served with blueberry jalapeno sauce.

Pasta

Baked Penne ... 17

Sautéed onions & mushrooms in a tomato basil cream sauce, topped with an Italian cheese blend.

Angel Hair all'Amatriciana ... 17

San Marzano tomatoes with bacon and cognac served over a bed of angel hair pasta, topped with an Italian cheese blend.

For the Above Pasta Dishes

Add Chicken ... 4

Add Shrimp ... 6

Add Clams ... 7



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Appetizers

Tomato Bisque ... cup 5, bowl 6

French Onion ... bowl 6

Pork Green Chili ... cup 5, bowl 6

Escargot ... 12

Escargot sautéed in a garlic butter and white wine sauce.

Crab Stuffed Avocado ... 12

Avocado half, on a bed of lettuce, topped with crab salad.

Warm Brie with Fruit ... 12

Warmed brie cheese with seasonal fresh fruit.

Shrimp Cocktail ... 11

Chilled, seasoned shrimp with cocktail sauce.

Blue Cheese, Bacon, Iceberg Wedge ... 9

With blue cheese dressing, blue cheese crumbles, bacon and cherry tomatoes.

Seafood Entrees

Sea Scallops... 21

Pan sautéed with a gorgonzola and bacon cream sauce.

Flounder Oscar... 22

Lightly floured and pan sautéed, topped w/crab, hollandaise and asparagus.

Blackened Salmon ... 19

Crusted in blackening spices and pan sautéed, topped with maître'd butter.

Ginger Teriyaki Salmon ... 19

Pan sautéed and topped with a ginger teriyaki glaze.

Rainbow Trout ... 21

Crusted in blackening spices and pan sautéed or parmesan crusted with hollandaise drizzle.

Lemon Caper Flounder ... 19

Lightly floured & pan sautéed, topped with a creamy lemon caper sauce.