MUCKY DUCK

BRUNCH

SATURDAY & SUNDAY

9AM-3PM

BENEDICTS

All Benedicts served with Basted Eggs on Toasted English Muffin.

The OG* | 14
Ham. Hollandaise.

Santa Fe* | 17
Ham. Avocado.
Pork Green Chile. Cheddar.

James Pond* | 25
Duck Breast. Béarnaise.

Seaside* | 19
Shrimp. Avocado. Hollandaise.

Bacon* | 15
Bacon!!!!!
Avocado. Hollandaise.

Garden* | 13
Spinach. Tomato.
Avocado. Hollandaise.

Angler* | 20
Salmon. Béarnaise.
~Try it Blackened~

BREAKFAST PLATE

Served with 2 Eggs.
Potatoes O'Brien & Toast

Bacon* | 15
4 slice Applewood Smoked Bacon.

Ham* | 17
Black Forest Ham Steak. Bachelors Jam.

Sausage* | 15
Hand Pressed Jimmy Dean Patty.

NY Strip* | 26
10oz. Lightly Seasoned.

Trout* | 22
~Choice of~
Blackened | Maître d | Parmesan Crusted

Salmon* | 21
~Choise of~
Blackened | Teriyaki | Maître d

Rack of Lamb* | 26
Grilled. Demi-Glacé.

MORE

Includes: 3 Eggs. Add-ins. Choice of Cheese. Potatoes. Toast.

Omelet | 15
~Choice of 3 add-ins~

Frittata | 15
~Choice of 3 add-ins~
Baked Eggs

Add-In
Bacon | Ham | Sausage | Bell Pepper | Red Onion |
Mushroom | Spinach | Avocado |
Tomato | Diced Green Chili
~Additional Add-Ins | 2 Each~

"BRUN...DINNER"

~Choice of 2 sides~
Potatoes O'Brien | Brussels Sprouts |
Glazed Carrots | Wild Rice | small Haus Salad

Under The Sea | 23
Sea Scallops. Sautéed.
Bacon Onion Cream Sauce.

Duck. Duck.....* | 26
6oz. Duck Breast.
Ginger Teriyaki Glaze.

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

Brunch Menu Start 12-14-2022

SWEETS

Classic Cakes | 8
2 Pancakes Any Style.

Classic Toast | 8
Hand-Battered French Toast.

Belgian | 11
2 Belgian Waffles Any Style.

Chicken & Waffles | 15
Hand-Breaded Chicken Breast atop
2 Belgian Waffles Any Style.

Styles
Classic Vanilla
Blueberry
Strawberry
Chocolate Chip
Ganache
Pecan
Almond
Peanut Butter
Lemon
Weekly Special

Syrups & Sauces
Classic Pancake Syrup
Maple Syrup
Seasonal Fruit Compote
Butter Ganache | 2
Bourbon Maple Syrup (21+) | 2

Add-On's
Add 2 Eggs & Potatoes O'Brien | 7
Add 4 slice Bacon | 6
Add 1 Hand Pressed Sausage Patty | 6
Add extra Filling or Topping | 2

~BRUNCH ONLY SPECIAL~

Bottle & Nectar | 35
Full Bottle Adami Prosecco.
Choice of Nectar.
Up to 4 glasses.

SPECIALTY DRINKS

Stop The Presses! | 6
French Press.
House Blend or Chicory coffee.

French Soda | 4
Juice of choice. Soda. Heavy Cream.

Irish Coffee | 10
21+ Drip Coffee.
Choice of Whiskey or Irish Cream.

Mimosa | 10
21+ Traditional | Cranberry | Guava | Mango |
Peach | Pineapple | Pomegranate

Screwdriver | 10
21+ Orange Juice. Vodka. Orange Slice.

Bloody Mary | 10
21+ Homemade Mary Mix. Vodka.

DRINKS

Soda | 3
Coke | Diet Coke | Mr. Pibb | Sprite |
Raspberry Tea | Lemonade |
Soda Water

Nectar | 3
Mango | Orange | Apple | Pineapple |
Guava | Pomegranate | Peach |
Cranberry | V8

Etc... | 3
Coffee | Decaf | Iced Tea |
Hot Apple Cider | Hot Tea |
Hot Chocolate | Milk | Coco Milk

For 21+ Cocktails & Refreshments
look at our Wine & Drink Menu

Brunch Menu Start 12-14-2022

BITES

Krillin' It | 13
Chilled, seasoned shrimp w/ cocktail sauce.

Shell No! | 17
Escargot in white wine garlic sauce.

Seashell Steamer | 17
Baby clams in white wine garlic sauce.

This is Spartachoke | 15
Spinach Artichoke Dip.

The Board | 19
Meat & Cheese assortment. Salt & Pepper Radishes.
Cayenne Candied Pecans. Seasonal Fruit. Compote. Artisan Crakers.

SOUP

Tomato Bisque | 6c. 8b.
Pork Green Chili | 6c. 8b.
French Onion | ..... 8b.
Soup Du Jour | 6c. 8b.

Soup & Salad | 13
~Cup of soup (French Onion +$2)
& small Haus Salad w/ choice of dressing.~

PASTA

~Served with small Haus Salad, Choice of Dressing~
Haus | 1000 Island | Caesar | Bleu | Ranch | Honey Mustard
Add: Chicken 4 | Shrimp 6 | Clams 8

Scampi | 19
Shrimp, spaghetti noodles in a garlic white wine cream sauce.

Alle Vongole | 21
Baby clams, spaghetti.
In a garlic white wine sauce.

Pesto Gnocchi | 19
Potato gnocchi in a pesto sauce w/ spinach & cherub tomatoes.

Amoré | 19
Meatballs. Spaghetti. Red sauce.

LUNCH

SANDWICHES

The Dip! | 14
Roast Beef. Swiss. French Bread. Au Jus.

MD Reuben | 14
Pastrami. Swiss. 1000. Sauerkraut. Rye.

~Served with Choice of 1 side~
Fresh Fruit | Kettle Chips | Dinner Salad

~Salads served with Choice of Dressing~
Haus | 1000 Island | Caesar | Bleu | Ranch | Honey Mustard
Add: Chicken 4 | Shrimp 6 | Salmon 8

Haus Salad | 12
Romaine. Tomato. Red Onion.
Parmesan. Crouton.

Strawberry Skies | 12
Spinach. Strawberry. Avocado.
Almond. Goat Cheese.

Brunch Menu Start 12-14-2022

MUCKY DUCK

DINNER

SATURDAY & SUNDAY

9AM-3PM

DINNER
WEDNESDAY-SATURDAY
3PM-8PM

MUCKY DUCK

STARTERS

Krillin' It | 13
Seasoned Shrimp.
Homemade Cocktail Sauce.

Seashell Steamer | 17
Baby Clams. Garlic Wine Sauce.

Shell No! | 17
Escargot. Garlic Butter Sauce.

This is Spartachoke | 15
Spinach Artichoke Dip.

The Board | 19
Meat & Cheese assortment. Salt & Pepper Radishes.
Cayenne Candied Pecans. Seasonal Fruit. Compote. Artisan Crakers.

SOUP

Tomato Bisque | 6c. 8b.
Pork Green Chili | 6c. 8b.
French Onion | ..... 8b.
Soup Du Jour | 6c. 8c.

Soup & Salad | 13
~Cup of soup (French Onion +$2)
& small Haus Salad w/ choice of dressing.~

PASTA

~Served with small Haus Salad, Choice of Dressing~
Haus | 1000 | Caesar | Bleu | Ranch | Honey Mustard
Add: Chicken 5 | Shrimp 7 | Clams 9

Scampi | 19
Shrimp. Spaghetti.
Garlic Cream Sauce.

Alle Vongole | 21
Baby Clam. Spaghetti.
Garlic Wine Sauce.

Pesto Gnocchi | 19
Potato Gnocchi. Pesto. Spinach.
Cherub Tomatoes.

Amoré | 19
Meatballs. Spaghetti. Red sauce.

Dinner Menu Start 12-14-2022

ENTREES

~Choice of 2 sides~
Brussels Sprouts | Wild Rice | Glazed Carrots | small Haus Salad | Baked Potato
(make it a Loaded Baked Potato +2)

New York Strip* | 28
10oz. Lightly Seasoned. Grilled to Perfection.

Filet Mignon* | 35
6oz. Applewood Bacon wrapped.
Add Béarnaise +2

Grilled Prime Rib* | 35
~Friday & Saturday Only~
10oz. Grilled. Au Jus. Creamy Horseradish.

Rack of Lamb* | 26
Grilled. Demi-Glacé.

Duck Breast* | 26
6oz. Ginger Teriyaki Glazed.

Chefs Special* | MP
Ask Server for Chefs Special.

Chicken Marsala | 19
Hand-Breaded Chicken Breast.
Mushroom, Onion, Marsala Wine Cream Sauce.

Pollo al Limonè | 19
Hand-Breaded Chicken Breast.
Lemon Garlic Butter Sauce.

Under The Sea | 23
Sea Scallops. Bacon Onion Cream Sauce.

Salmon* | 21
Pan Sautéd. ~Choice of~
Blackened | Maître D | Teriyaki Glazed

Trout | 22
Trout Fillet. ~Choice of~
Blackened | Parmesan Crusted | Maître D

SALADS

~Choice of Dressing~ Haus | 1000 | Caesar | Bleu | Ranch | Honey Mustard
Add: Chicken 5 | Shrimp 7 | Salmon 9

Strawberry Skies | 12
Spinach. Strawberry. Avocado.
Almonds. Blue Cheese.

Haus Salad | 12
Romaine. Tomato. Red Onion.
Parmesan. Croutons.

DESSERT

Chocolate Bundt Cake | 9
Homemade Cake with chocolate glaze

Bread Pudding | 9
Rotating. Ask for Flavor.

Cheesecake | 9
~Served with choice of~
Chocolate | Berry Compote | Caramel |
Bourbon Caramel 21+

BEVERAGE

Soda | 3
Coke | Coke Zero | Mr. Pibb |
Sprite | Iced Tea |
Raspberry Tea | Lemonade |
Soda Water

Nectar | 3
Mango | Orange | Pineapple |
Apple | Guava | Peach |
Cranberry | V8 |
Pomegranate

Etc.... | 3
Coffee | Decaf |
Milk | Coco Milk |
Hot Tea | Hot Chocolate |
Hot Apple Cider

* 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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