



# 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 Flank Steak ... 24**

10 oz flank, 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 served with marsala sauce, served with angel hair pasta and one side.

**Chicken al Limone... 17**

Roasted chicken breast served with light 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 and herbed breadcrumbs, and baked in the oven.

### Seafood Entrees

**Sea Scallops ... 23**

Pan sautéed with an orange maple glaze.

**Salmon ... 21**

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.

*All entrees served with side salad, French bread with butter and choice of two sides: whipped sweet potatoes, asiago risotto, sweet potato wedges, lemon green beans, garlic green beans and asparagus.*