



# MUCKY DUCK

Restaurant and Catering



## Dinner Menu

### Soups

*Tomato Bisque ... cup 5, bowl 6*

*French Onion ... bowl 6*

*Pork Green Chili ... cup 5, bowl 6*

### Appetizers

*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 ... 11*

*Warmed brie cheese with seasonal fresh fruit.*

*Shrimp Cocktail ... 10*

*Chilled, seasoned shrimp with cocktail sauce.*

*Blue Cheese, Bacon, Iceberg Wedge ... 9*

*Iceberg lettuce with blue cheese dressing, blue cheese crumbles, bacon and cherry tomatoes.*

*Steamed Clams ... 16*

*Whole baby clams steamed in a garlic white wine sauce.*

### Pasta

*Creamy Pesto Penne ... 16*

*Penne pasta with a creamy pesto sauce, brie and cherry tomatoes.*

*Angel Hair all'Amatriciana ... 16*

*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 ... 5 Add Clams ... 6*



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### Entrees

**N.Y. Strip Steak ... 24**

10 oz cut, lightly seasoned and grilled to perfection.

**Ribeye ... 25**

10 oz cut, topped with a bourbon brown sugar glaze.

**Filet Mignon ... 27**

6 oz filet, wrapped in thick cut peppered bacon.

**Rack of Lamb ... 22**

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

**Ginger Teriyaki Duck Breast ... 20**

Marinated and grilled duck breast topped with a ginger teriyaki glaze.

**Chicken Marsala... 17**

Roasted chicken breast served with marsala sauce.

**Ribeye Pork Chop ... 17**

Thick cut, bone in pork chop topped with a creamy mustard sauce.

### 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 maitre'd butter.

**Ginger Teriyaki Salmon ... 19**

Pan sautéed and topped with a ginger teriyaki glaze.

**Blackened Rainbow Trout ... 20**

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

**Parmesan Crusted Rainbow Trout ... 20**

Parmesan crusted and pan sautéed with a hollandaise drizzle.

**Lemon Caper Flounder ... 19**

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