



MUCKY DUCK

Restaurant and Catering



Dinner Menu

Soups

Tomato Bisque ... cup 4.95, bowl 5.95

French Onion ... bowl 5.95

Pork Green Chili ... cup 4.95, bowl 5.95

Appetizers

Escargot ... 10.95

Escargot sautéed in a garlic butter and white wine sauce.

Crab Stuffed Avocado ... 10.95

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

Warm Brie with Fruit ... 10.95

Warmed brie cheese with seasonal fresh fruit.

Shrimp Cocktail ... 9.95

Chilled, seasoned shrimp with cocktail sauce.

Blue Cheese, Bacon, Iceberg Wedge ... 8.95

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

Pasta

Baked Penne ... 15.95

*Sautéed onion, mushrooms, and peppered bacon
w/ tomato basil cream sauce.*

Angel Hair Puttanesca ... 15.95

*Mixed olives, sun-dried and cherry tomatoes, garlic, asparagus
and capers served over a bed of angel hair pasta.*

For the above Pasta Dishes

Add Chicken ... 4.00

Add Shrimp ... 5.00



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Entrees

N.Y. Strip Steak* ... 23.95

12 oz cut, lightly seasoned and grilled to perfection.

Ribeye* ... 24.95

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

Rack of Lamb* ... 21.95

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

Ginger Teriyaki Duck Breast* ... 19.95

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

Chicken Marsala... 16.95

Roasted chicken breast served with marsala sauce.

Ribeye Pork Chop* ... 16.95

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

Seafood Entrees

Sea Scallops... 19.95

Pan sautéed with a gorgonzola and bacon cream sauce.

Flounder Oscar... 21.95

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

Blackened Salmon ... 18.95

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

Ginger Teriyaki Salmon ... 18.95

Pan sautéed and topped with a ginger teriyaki glaze.

Rainbow Trout ... 19.95

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

Lemon Caper Flounder ... 18.95

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

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