

# Mystic

## Soup & Salads

### Soup Du Jour

Served with roll. Ask your server for today's selection

\$9

### 1892 Onion Soup

Flavorful onion soup flavored with 1892 traditional ale, topped with crouton and mozzarella cheese

\$9

### Chipotle Caesar Salad

Fresh crisp romaine tossed with bacon bits and house made chipotle Caesar dressing.

Topped with garlic croutons and fresh parmesan cheese

\$12

### Apple Walnut Salad GF

Sliced apples and walnuts caramelized with honey, served on a bed of fresh baby spinach.

Drizzled with raspberry dressing

\$12

### Mystic Trio

½ sandwich, small salad and side soup. Ask you server for today's options

\$14

## Burgers

### Mystic Burger GF\$

6oz grilled ground all beef patty topped with cheese and bacon, red onion, lettuce, tomato and condiments.

\$16

### Tennessee Whiskey Burger GF\$

Seasoned 7 oz. beef patty loaded with Tennessee whiskey infused onions, sliced cheese, Jacked barbecue sauce and lettuce.

Served with choice of side

\$18

### Black Bean Burger GF\$

House made black bean burger, topped with lettuce, tomato and red onion, with chipotle mayo on a sesame seed bun.

Served with choice of side

\$13

### The Commander GF\$

6 oz. Moose patty infused with bacon and spices, with fresh cracked peppercorn mayo, artisan lettuce, partridgeberry relish and red onion. Topped with 2 panko breaded onion rings. Served with a side

\$17

**Above burgers served with home style fries, rice pilaf or small soup  
Substitute side salad (garden or caesar) for \$2.50 or sweet potato fries with chipotle mayo for \$4.75**

# Pasta

## Salmon Curry Pasta GF\$

5 oz. grilled Atlantic salmon atop Fettuccine noodles tossed with peppers, red onion & sun-dried tomatoes in a creamy curry sauce \$20

## Vegetable Pasta Primavera GF\$

Carrots, peppers, broccoli, red onion and mushrooms tossed with rotini noodles in a lemon cream sauce \$12

## Hoisin Duck

Shredded duck meat sits atop a bed of chow mein noodles tossed with julienne vegetables, peanuts and house made hoisin sauce \$18

# Entrées

## Lobster Roll

Lobster meat sautéed in lemon butter with celery, red pepper and red onion, served on a toasted potato roll with house made potato chips \$19

## Clubhouse GF\$

Sliced chicken breast, romaine, tomato and bacon, layered between toasted Panini bread with Maple mayo. \$17

## Sesame Ginger Salmon GF

6 oz grilled Atlantic salmon with a sesame ginger glaze. Served with a side \$16

## Tex-Mex Chicken Quesadilla

Crispy grilled tortilla shell filled with cheddar, diced chicken breast, red onion, jalapeño and bell peppers, with side salsa and sour cream. \$16

## Tortilla Cod GF

Tortilla breaded cod accompanied by chipotle-lime tartar sauce. Served with a side \$19

## Cordon Bleu Panini GF\$

Sliced chicken breast, shaved ham and swiss cheese layered between grilled panini bread with crunchy mustard. \$18

## Barbecue Pork Sandwich

Thinly sliced pork with sautéed mushrooms and onion, tossed with barbecue sauce, topped with broiled cheddar and green onions on a Vienna roll. Served with a side \$17

## Southern Fried Chicken Bites

Crispy chicken breast bites with chipotle country gravy. Served with a side \$17

Above entrées served with home style fries, rice pilaf or small soup  
Substitute side salad (garden or Caesar) for \$2.50 or sweet potato fries with chipotle mayo for \$4.75