

Dinner

STARTERS

SOUP DU JOUR \$8.00

Prepared fresh in-house; please ask your server for today's selection.

1892 ONION SOUP \$10.00

A delightful onion soup infused with Quidi Vidi 1892 Traditional Ale, topped with croutons and broiled mozzarella.

SEAFOOD CHOWDER \$14.00

Thick and creamy soup, loaded with cod, salmon, shrimp, baby clams and potatoes.

SCALLOPS BENEDICT \$20.00

Crispy bread topped with prosciutto, sliced scallop and béarnaise sauce

MYSTIC CAESAR \$14.00

Romaine tossed with bacon bits & Mystic smoky Caesar dressing. Topped with garlic croutons and fresh Parmesan cheese.

WARM SPINACH SALAD \$15.00

Caramelized pears and walnuts served on a bed of baby spinach; drizzled with raspberry vinaigrette

COCONUT THAI SHRIMP \$15.00

Five breaded jumbo shrimp, accompanied by creamy coconut Thai sauce

PORK BELLY BITES GF \$16.00

Seasoned pork belly tossed in tangy sticky sauce, served with Asian style slaw.

CHEESY BACON MUSHROOMS GF \$16.00

Mushroom caps filled with a mixture of sautéed bacon, onion and fresh garlic, mixed with cream cheese and topped with a fresh Parmesan breading

MOOSE ALOUETTES \$16.00

Tender pieces of seasoned moose wrapped in bacon. Served with house made garlic parmesan dipping sauce.

BALSAMIC BRUSCHETTA \$13.00

Sliced crusty bread topped with balsamic infused bruschetta mix

CALIFORNIA STYLE MUSSELS GF \$18.00

Steamed Atlantic mussels infused with the flavor of oranges, white wine and red onion.

PASTA

TUSCAN CHICKEN FETTUCCINE GF\$ \$30.00

Fettuccine pasta blended with sundried tomato, spinach and herbs in a creamy parmesan sauce. Topped with sliced grilled chicken breast and shredded parmesan cheese.

SEAFOOD LINGUINI MARINARA GF\$ \$33.00

Linguini tossed with clams, mussels and jumbo shrimp in a zesty marinara sauce.

PENNE PRIMAVERA GF\$ \$25.00

A vibrant mix of fresh vegetables, herbs and penne noodles tossed in a lemony cream sauce.

Add 5 Shrimp \$12.00

Add 5 oz. Chicken \$7.00

RED PEPPER & GARBANZO PENNE \$14.00

V/GFO\$

An array of fresh vegetables and chickpeas tossed with a zesty red pepper sauce and penne noodles.

SIDES

Onions sautéed in butter \$4.00

Sautéed mushrooms \$4.00

Sautéed mushroom and onions \$4.50

House gravy \$2.75

Garlic bread (2 slices) \$4.50

Garlic Bread with cheese (2 slices) \$5.50

Garlic Bread with cheese and bacon (2 slices) \$6.50

FROM THE SEA & THE SKY

SALMON TERRE-NEUVE GF \$32.00
Poached Atlantic salmon topped with tangy partridgeberry coulis.

RED PEPPER & ALMOND COD GF \$35.00
Baked Atlantic cod loin fillet crusted with almonds and paired with a zesty house made roasted red pepper sauce.

FIRE & ICE SEAFOOD COMBO \$34.00
Two 4 oz portions each of blackened Atlantic salmon and tzatziki drizzled cod.

MOROCCAN CHICKEN \$28.00
Two baked 4 oz chicken breasts rubbed with Moroccan seasoning, topped with apricot and raisin sauce.

CHICKEN CLEO GF \$32.00
Baked chicken breast supreme (wing bone attached) stuffed with spinach, feta cheese and sundried tomatoes, Finished with a Greek style glaze.

PEAR & BLUEBERRY DUCK \$44.00
Duck breast seared to your liking then served with a roasted pear and Newfoundland wild blueberry jus.

STEAKHOUSE SELECTIONS

GREEK LAMB CHOPS GF \$54.00
Seasoned lamb chops, grilled to your preferred doneness, topped with feta cheese and green onions.

PINEAPPLE TERIYAKI PORK CHOPS GF \$36.00
Thick cut bone in pork loin chop glazed with house teriyaki sauce and served with grilled pineapple.

MYSTIC STEAKHOUSE BURGER \$26.00
Two 4 oz. applewood infused charbroiled beef patties crowned with caramelized onions, Swiss and American cheese, four strips of bacon and mystic steakhouse sauce on a grilled potato bun.

Served with roasted little potato trio, Bombay potatoes, Greek whipped potato, French fries or basmati rice + vegetable of the day Substitute a side salad (garden or Caesar) for \$4.50. Substitute sweet potato fries with chipotle mayo for \$5.00.

STEAKHOUSE

BONELESS RIBEYE GF
HIGH FAT CONTENT
10 oz. \$59.00
12 oz. \$69.00

NEW YORK STRIPLOIN GF
MEDIUM FAT CONTENT
8 oz. \$36.00
10 oz. \$43.00

BEEF TENDERLOIN GF
LOW FAT CONTENT
6 OZ. \$52.00
8OZ. \$66.00

STEAK SAUCES ADD \$3.00

Guinness Reduction GF

Strawberry Infused Balsamic GF

Chipotle Onion Demi GF

Chimichurri Compound Butter GF

Creamy Mushroom & Parmesan GF

Béarnaise GF

DONENESS

Blue Rare

Seared on the outside, completely red throughout, core temperature cool

Rare

Seared outside and 75% red through the center, core temperature cool

Medium Rare

Seared outside and 50% red through the center, core temperature cool

Medium

Seared outside and 25% pink showing inside

Medium Well

Seared with a slight hint of pink

Well Done

Seared until completely brown throughout.

Mystic