

Mystic

Soups

Soup Du Jour

Made fresh in house, ask your server for today's selection

\$6.00

1892 Onion Soup

Onion soup flavored with 1892 traditional ale topped with croutons and mozzarella cheese

\$9.00

Salads

Mystic Salad

Cranberries, mandarin orange sections, red onion and candied walnuts on artisan greens topped with fresh shredded parmesan cheese and drizzled with red currant and raspberry vinaigrette

\$12.00

Chipotle Caesar Salad

Fresh crisp romaine tossed with crisp prosciutto and house made chipotle Caesar dressing. Topped with garlic croutons and fresh parmesan cheese

\$9.00

Warm Spinach

Honeyed pears and toasted walnuts served on a bed of baby spinach, drizzled with raspberry vinaigrette

\$10.00

Small Plates

Steakhouse Bites

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

\$15.00

Shrimp Nola

Five house breaded jumbo shrimp, accompanied by tangy remoulade sauce

\$14.00

Blue Bacon Stuffed Mushrooms

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

\$14.00

Mystic

Beef, Lamb & Duck

Steak Victoria

AAA Canadian Angus New York striploin grilled to preferred doneness,
complimented by a creamy shallot, mushroom and parmesan sauce

8 oz. \$32.00
10 oz. \$36.00

Strawberry Infused Beef Tenderloin

AAA Canadian Angus beef Tenderloin, grilled to preferred doneness with
a strawberry infused dark balsamic vinegar reduction

6 oz \$38.00
8 oz \$45.00

Guinness Rib Eye

Marinated AAA Canadian Angus rib eye steak grilled to preferred doneness,
finished with Guinness marinade reduction

10 oz. \$40.00

Pretzel Crusted Lamb

Pretzel crusted ½ rack of lamb baked to preferred doneness paired with
honey Dijon sauce

\$45.00

Orange Partridgeberry Duck

8 oz. duck breast seared to your liking and married with an orange partridgeberry
white wine sauce

\$34.00

Above served with baked potato, parsley whipped potato, rice pilaf or featured side and vegetable of the day

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 100% brown on the inside

Mystic

Chicken & Seafood

Creamy Bacon Wrapped Chicken

6 oz. bacon wrapped chicken breast is stuffed with cream cheese, green onion, red pepper, and finished with a parmesan cream reduction \$26.00

Walnut Salmon en Croute

8 oz. of Atlantic salmon brushed with a maple Dijon mixture and topped with a walnut breading \$30.00

Sicilian Cod

8 oz. of pan fried cod fillet accompanied by a robust cherry tomato, red onion and caper sauce \$26.00

Above served with baked potato, parsley whipped potato, rice pilaf or featured side and vegetable of the day

Pastas

Chorizo & Chicken Penne

Sliced chorizo sausage and sliced chicken breast tossed with sweet bell peppers and Penne pasta in a spicy tomato sauce \$26.00

Lemon Dill Shrimp & Scallops

A medley of sweet peppers, red onion, and capers tossed with three shrimp and three scallops in creamy lemon dill sauce \$30.00

Sides

Onions sautéed in butter \$3.50

Sautéed mushroom \$3.50

Sautéed mushroom and onions \$4.00

House gravy \$2.00

Garlic bread (2 Slices) \$3.50

Garlic Bread with cheese (2 Slices) \$5.00

Garlic Bread with cheese and bacon (2 Slices) \$6.00

Ask your server for today's selection of house made desserts