Soups ~

Mystic Soup 4

Lobster Bisque 6

Bermuda Fish Chowder 5
bermuda dark rum and sherry pepper sauce

Salads ~

	upgrade	a la cart	entree
Mystic Field Green Salad		2	6
Caesar	1	2	6
traditional caesar with anchovy, parmesan and fried tortilla crisps			
The Iceberg	4	6	8
iceberg lettuce, blue cheese dressing and crispy pancetta			
Grilled Apple & Gorgonzola	3	4	8
mystic salad with grilled granny smith apples, gorgonzola & cabernet vinaigrette			
Spinach & Field Green	3	4	8
miso vinaigrette, candied walnuts, dried apricots and gorgonzola			

add : grilled shrimp (5) 8 chicken (6 oz.) 6 salmon (6 oz.) 8

Small Plates ~

Pork & Vegetable Pot Stickers 7
served on a truffled –teriyaki sauce with dried figs and green onion

Herbed Goat Cheese Spring Roll 8
with a fig –balsamic glace and artichoke tapenade

Crispy Fried Calamari 9
served with a tomato - cherry pepper - olive sauce

Steak Tartare 11
miso yolk, fried capers, scallions, anchovy, truffle oil, chile threads and toast

Petite Filet 4 oz. 15
topped with melted gorgonzola, lobster meat and garlic butter

Cheese Plate 10
assortment of imported cheese with toast and dried fruit

Asian BBQ Boneless Short Ribs 8
wakami salad and pickled ginger

Small Plates cont. ~

Vegetable Plate 12
selection of fresh vegetables prepared in several different styles

Prime Burger 8
caramelized onions, cheddar cheese and steak fries

Lump Crab Cake 9
panko and corn tortilla crusted served on a grapefruit remoulade

Togorashi Seared Blue Fin Tuna 10
seared rare, ponzu sauce, wasabi, wakame seaweed and pickled ginger

Maple Leaf Duck Breast 14
apricot –curry sauce and sliced strawberries

Prince Edward Island Mussels 8
white wine, garlic broth, roasted red peppers, leeks and chorizo

Escargot "Mystic Style" 8
garlic, red wine and curry infused butter

Spicy Garlic Shrimp 9
garlic ,white wine, dry mustard and soy sauce reduction

Lobster "Escargot Style" 10
maine lobster meat baked in a garlic - parsley butter

Colossal Lump Crab Martini 14
served on field greens with a dijon - madeira sauce

Crab Stuffed Artichoke Bottoms 9
lump crab meat, parmesan and cream cheese, scallions and cherry peppers

Seared Sea Scallops 11
semolina flour seared, garlic butter, cherry peppers and chorizo matchsticks

Shrimp Cocktail 9
brandy – chive cocktail sauce

Sides ~

Sauteed Spinach	4	Steamed Broccoli	4
Vegetable	4	Fries	3
Mashed Potatoes	2	Rice	2

Signature Dishes ~

All entrees served with salad, vegetable and choice of potato or rice

Miso Braised Boneless Beef Short Ribs 16
Madeira- miso demi glace or Asian BBQ style

Kona Seared Norwegian Salmon 16
pistachio – dill pesto

Bronzed Chilean Sea Bass 24
lightly blackened with a ginger - soy – hijiki sauce

Breast of Chicken " Boca Grande" 16
sauteed crabmeat , shiitake mushrooms and finished with a white wine – tarragon cream

Bouillabaisse 25
lobster, shrimp, scallops, mussels, clams and assorted fish in a saffron broth

Iowa Beef Tenderloin 6 oz. 21
with maine lobster tail 34

Choice Rib Eye 24
kona & spice crusted horseradish sauce

Choice New York Strip center cut 24
All of our steaks are seasoned with salt and pepper, seared on cast iron to seal in the juices, then brushed with butter. We are not responsible for any menu items cooked medium well or well done.

Snow Crab Leg Meat 26
100% Canadian Snow Crab Meat steamed and served with drawn butter

New Zealand Rack of Lamb 28
dijon – guinness demi glace

Colorado Bison Tenderloin 8 oz. Mkt
horseradish sauce (suggested cooking temperature rare to medium rare)

Maine Lobster Tail 6 oz one 23 two 34
served with drawn butter or Thermidor style

Mystic Paella 23
chicken, shrimp, clams, mussels, chorizo, saffron and orzo in the traditional Spanish style (can be prepared without poultry and chorizo if desired)

Serving Chef Specials Daily

Please inform your server of any food allergies. Notice: consuming raw or undercooked egg , meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions