

Soups~

Mystic Soup 5

Bermuda Fish Chowder 6
dark rum and sherry pepper sauce

Lobster Bisque 7

Salads ~

	al carte	entree
Mystic Field Green Salad	3	6

Caesar	4	8
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romaine, house made dressing, parmesan , fried tortilla crisps, optional anchovy

The Iceberg	5	
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iceberg lettuce, blue cheese dressing , crispy pancetta

Spinach & Field Green	5	10
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miso vinaigrette, candied walnuts, dried apricots, gorgonzola
add: shrimp 10 chicken 8 salmon 11 tuna 12

Small Plates ~

Crab Stuffed Artichoke Bottoms 11
crab meat, parmesan, cream cheese and chive

Pork & Vegetable Pot Stickers 10
truffled –teriyaki sauce ,dried figs, wakame and green onion

Herbed Goat Cheese Spring Roll 10
fig –balsamic glace with artichoke tapenade

Calamari Frites 9
roasted red & banana – curry pepper aioli

Grilled Octopus 12
EVOO, spices, lemon, feta, grape tomatos & kalamatas

Steak Tartare 4 oz. 13
miso yolk, fried capers, scallions, anchovy, truffle oil, red chile threads

Asian BBQ Boneless Short Ribs 10
Sliced, ginger – soy bbq with wakame and pickled ginger

Petite Filet 4 oz. 17
melted gorgonzola, lobster meat and herb garlic butter

Prime Chuck Burger on Brioche 12
caramelized onions, Wisconsin cheddar and natural cut fries

Togorashi Seared Ahi Tuna 12
seared rare, ponzu , wasabi, wakame and pickled ginger

PEI Mussels 11
olive oil, wine, garlic broth, red peppers, leeks & chorizo

Escargot “Mystic Style” 10
baked in garlic, red wine - curry infused butter

Grilled Shrimp 10
spice rubbed, grilled with a roasted sweet onion aioli

Lobster "Escargot Style" 11
maine lobster meat in a garlic - parsley butter

Colossal Blue Crab Meat Martini 16
field greens with dijon - madeira sauce

Seared New Bedford Sea Scallops 12
baby arugula, strawberry, truffled feta, lemon & honey

Cheese Plate 12
four unique cheeses with toast, dried fruit, and fig sauce

Sides ~

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

Buddha Bowl 18
organic brown rice-quinoa blend, broccoli – brussel sprout slaw, roasted jalapeno corn, beets, edamame, spinach, chick peas, asparagus and pumpkin seeds
Your choice of sauce. Add firm organic tofu 3

Poke Bowl 21
Spicy sesame-ginger ahi tuna, jasmine rice, edamame, avocado, spicy hijiki - togarashi aioli, and pumpkin seeds

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

Signature Dishes ~

Kona Seared Atlantic Salmon 18
pistachio – dill pesto

Maine Lobster Tail 6 oz 24 one 36 two
broiled with drawn butter

Bronzed Chilean Sea Bass 33
lightly blackened served with our hijiki - soy -ginger sauce

Bouillabaisse 28
lobster, shrimp, scallops, mussels, clams and fish in saffron broth

Shrimp & Scallop Ravioli 25
imported truffle – ricotta ravioli with porcini mushroom sauce

Mystic Paella 24
orzo, chicken, shrimp, clams, mussels, chorizo & saffron
(can be prepared without poultry and chorizo if desired)

Sautéed Breast of Chicken “Milanese” 16
breadcrumb, egg, capers, asparagus spears and lemon

Prairie Fresh Prime Pork Loin Chop 11 oz. 17
Montreal seasoned served with horseradish cream sauce

Braised Boneless Short Ribs 21
Madeira- miso demi glace or Asian BBQ style

Maple Leaf Duck Breast 6-7 oz. 23
apricot –curry sauce with sliced strawberry

Filet Mignon 6 oz. 24 add petite filet toppings 6
add 6 oz. Maine tail 39

USDA Choice Rib Eye 12 oz. 29
kona & spice crusted served with horseradish sauce
(our choice Rib Eyes are heavily marbled)

USDA Choice New York Strip center cut 12 oz. 28

New Zealand Eight Bone Rack of Lamb 16 oz. 36
Dijon-guinness demi glace

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.

Entrees served with vegetable and choice of potato or rice.