

Dinner menu at

Mohegan Restaurant and Bar

Soups

New England Clam Chowder \$9

French Onion Soup \$8

Salads

GREEK SALAD (GF, V) \$20

Mixed greens, tomatoes, cucumbers, pepperoncini, feta cheese, Kalamata olives, red onion in red wine vinaigrette

*TUNA TATAKI(GFO) \$28

Seared rare sesame crusted yellow fin tuna over mixed greens, tomatoes, cucumbers, carrot straws and crispy noodles with a honey ginger dressing

UDON NOODLE (V) \$22

Cold noodle salad with fresh herbs, mixed greens and purple cabbage tossed in a sesame Serrano soy Vinaigrette

CAESAR SALAD (V, GFO) \$16 Half \$10

BEET SALAD(GF,V) \$18

Mixed greens, goat cheese, balsamic dressing and glaze

COBB SALAD(GF) \$24

Lettuce, tomato, red onion, avocado, bacon, blue cheese, grilled chicken and boiled egg

Add to your salad: \$16 *Salmon, \$7 Chicken, \$14 *Seared tuna \$4 Avocado



Appetizers

*KIMCHI TUNA(GFO) \$21

Ahi tuna, kimchi, shredded cucumber and sesame tamari

LEMONGRASS MUSSELS \$22

Tomato, cilantro jalapenos, butter and white wine sauce

CALAMARI \$19

MAHI TACOS \$20

Blackened mahi, lettuce, pickled onion, purple cabbage, cotija cheese, cilantro and boom boom sauce

HOISIN STICKY RIBS(GFO) \$20

House smoked baby back ribs broiled with sweet chili hoisin sauce

CHICKEN WINGS (GF) \$17

Naked fried wings tossed in buffalo, chipotle bbq or mango habanero

SMOKED WINGS (GF) \$18

Dry rubbed and hickory smoked, tossed option, but sauce recommended on side

STEAK AND BLUE CHEESE FLATBREAD \$21

Topped with cheddar /mozzarella blend, caramelized onions and truffle spritz

SALMON PIZZETTE \$20

Cream cheese spread, smoked salmon, horseradish aioli with dill caper cucumber relish

FIG GOAT CHEESE FLATBREAD (V) \$18

Melted cheddar, fig jam, spring mix, goat cheese, fresh strawberries and balsamic glaze

CHICKEN GYRO FLATBREAD \$19

Shawarma chicken, cheddar cheese, tomatoes, red onion and lemon garlic yogurt

CAPRESE STACK \$17

Fried eggplant, fresh mozzarella, tomato, basil, pesto and balsamic glaze

Entrees

*FAROE SALMON(GF) \$36

Sweet potato pure, charred asparagus, brown sage butter

FRA DIAVOLO \$45

Lobster, scallops and shrimp over spaghetti in a spicy red sauce

CHICKEN PESTO PASTA \$28

Sun dried tomato cream, roasted red peppers and pesto

*CATCH OF THE DAY MKT

Ask your server for our daily inspiration

*THE BURGER(GFO) \$25

Half lb C.A.B. burger over lettuce, tomato and pickles with cheddar, swiss and bacon; finished with crispy onions straws, mustard seed aioli and major grey's mango chutney

*FILET MIGNON \$49

8oz filet mignon, mash potato, puff pastry, peppercorn cream and cremini mushrooms

FISH AND CHIPS \$24

POT ROAST(GFO) \$26

Slow cooked beef and vegetables served over mashed potatoes

*PORK CHOP AL PASTOR(GF) \$33

36 hour marinade double bone chop, smoked jalapeno salsa, candied pineapple and mash potato

CHICKEN TIKKA MASALA(GF) \$24

Plain naan \$4 Cheese garlic naan \$6 Pesto naan \$6

LOBSTER ROLL (GFO) MKT

Hot or cold

Gluten free (GF)

Gluten free option(GFO)

Vegetarian (V)

18% gratuity will be added to parties of six or more

3.5% surcharge for credit cards

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.