

*Bon appétit!*



  
*Mohegan  
Restaurant and Bar*

#### SOUPS

New England Clam Chowder \$8/\$10  
French Onion Soup \$8

#### SALADS

GREEK SALAD (GF, V) \$18  
Mixed greens, tomatoes, cucumbers, pepperoncini, feta cheese, Kalamata olives, red onions in red wine vinaigrette  
TUNA TATAKI(■) \$26  
Seared rare sesame crusted yellowfin tuna over mixed greens, tomatoes, cucumbers, carrot straws and crispy noodles with a honey ginger dressing  
UDON NOODLE (V) \$20  
Cold noodle salad with fresh herbs, mixed greens and purple cabbage tossed in a sesame Serrano soy vinaigrette  
CAESAR SALAD (V, ■) \$16 Half \$10  
BEET SALAD(GF,V) \$17  
Mixed greens, goat cheese and balsamic vinaigrette  
COBB SALAD(GF) \$22  
Lettuce, tomato, red onion, avocado, bacon, blue cheese, grilled chicken and boiled egg

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

#### APPETIZERS

YELLOWFIN TUNA(GF) \$19  
Seared rare sesame crusted yellowfin tuna, ponzu and yuzu aioli  
OYSTERS ROCKEFELLER \$20  
MAHI TACOS \$19  
Blackened mahi, lettuce, pickled onion, purple cabbage, cotija cheese, cilantro and boom boom sauce  
HOISIN STICKY RIBS(■) \$18  
House smoked baby back ribs broiled with sweet chili hoisin sauce  
CHICKEN WINGS (GF) \$16  
Naked fried wings tossed in buffalo, chipotle bbq or mango habanero  
SMOKED WINGS (GF) \$17  
Dry rubbed and hickory smoked, tossed option, but sauce recommended on side  
STEAK AND BLUE CHEESE FLATBREAD \$20  
Topped with cheddar /mozzarella blend, caramelized onions and truffle spritz  
SALMON PIZZETTE \$19  
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  
CAPRESE STACK \$17  
Fried eggplant, fresh mozzarella, tomato, basil, pesto and balsamic glaze

#### ENTREES

LISBON STYLE SALMON \$32  
Purple sweet potato pure, asparagus, brown sage butter  
FRA DIAVOLO \$45  
Lobster, scallops and shrimp over spaghetti in a spicy red sauce  
CHICKEN PESTO PASTA \$27  
Sun dried tomato cream, roasted red peppers and pesto

THE BURGER(■) \$24  
Half lb C.A.B. Burger over lettuce, tomato and bread and butter pickles with cheddar, swiss and bacon; finished with crispy onions straws, mustard seed aioli and major grey's mango chutney  
FILET MIGNON \$48  
8oz filet mignon, mash potato, puff pastry, peppercorn cream and cremini mushrooms

POT ROAST(■) \$25  
Slow cooked beef and vegetables served over mashed potatoes  
FISH AND CHIPS \$24  
PORK CHOP AL PASTOR \$28  
36 hour marinade double bone chop, smoked jalapeno salsa, candied pineapple and mash potato

#### DESSERT

Tiramisu  
Cheesecake

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

\*3.5% surcharge for credit cards

Gluten free(GF) Vegan(V+) Vegetarian(V) Gluten Free Options(■)

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