

Dinner menu at Mohegan

Soups

New England Clam Chowder \$9
French Onion Soup \$8

Salads

GREEK SALAD (GF, V) \$19

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

***TUNA TATAKI(=) \$27**

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) \$21

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) \$18

Mixed greens, orange slices, Greek yogurt and balsamic glaze

COBB SALAD(GF) \$23

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

***YELLOWFIN TUNA(GF) \$19**

Seared rare sesame crusted yellowfin tuna, ponzu and yuzu aioli

LEMONGRASS MUSSELS \$21

Tomato, cilantro jalapenos, butter and white wine sauce

CALAMARI \$19

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(V) \$17

Fried eggplant, fresh mozzarella, tomato, basil, pesto

Entrees

***LISBON STYLE SALMON \$34**

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

***CATCH OF THE DAY MKT**

Ask your server for our daily inspiration

***THE BURGER(=) \$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(=) \$48**

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

POT ROAST(=) \$26

Slow cooked beef and vegetables served over mashed potatoes

***PORK CHOP AL PASTOR(GF) \$32**

36 hour marinade

double bone chop,

smoked jalapeno salsa, candied

pineapple and mash potato

LOBSTER ROLL(=) MKT

Hot or cold

FISH AND CHIPS \$24

***32 oz Tomahawk steak dinner**

Saturday and Sunday night special

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.