



## ★ STARTERS ★

### SOUP OF THE DAY

Cup 5 | Bowl 7

### PETITE SALAD 6

Garden or Caesar

### CHICKEN WINGS 12

Choice of Pomegranate BBQ or Buffalo

Served with Blue Cheese Ranch and Vegetable Sticks

### EDAMAME POTSTICKERS 13

Soy Sesame Dipping Sauce

### LOBSTER ARANCINI 12

Fried Asiago, Pea and Lobster Risotto

Spicy Red Pepper Aioli

### BURRATA 13

Smoked Salt dusted Green Tomatoes, Crostini, Arugula

Tomato Pesto, Balsamic Reduction

### LOBSTER HUSHPUPIES 12

Fried Golden Brown with a Creole Remoulade

### NORFOLK FLATBREAD 15

Bacon, Dried Figs, Grana Padano Cheese

Topped with Fresh Arugula and Pear, Truffle Vinaigrette

### CHEESE STEAK FLATBREAD 15

Shaved Beef, Poblano Peppers, Caramelized Onions,

House-made Steak Sauce, Pepper Jack and Mozzarella

### CAPRESE FLATBREAD 15

Oven Roasted Tomatoes, Sliced Green Tomatoes,

Mozzarella, Fresh Basil, Marinara

**Gluten Free Crust Available Add \$1 **

### EXECUTIVE CHEF - LISA RICHARDS

*We strive to use high quality products throughout our kitchen.*

*It is our goal to use ingredients sourced from companies that support healthy practices.*

*We are committed to using local/regional provisions whenever possible.*

*All menu items are made in-house and each plate is prepared to order.*

*Infinity is **NOT** a nut-free or gluten-free facility, please inform your server of any food allergies.*

*The consumption of raw and undercooked meats, fish & eggs may increase your risk of food-borne illness.*



Serving Certified Black Angus Beef



Vegetarian and Gluten Free options available

## ★ GARDEN ENTRÉES ★

Add Grilled Chicken \$6, Salmon \$9 or Shrimp Skewer \$8 to any Garden Entrée

### GARDEN GREEN SALAD 12

Artisan Mixed Greens, Cucumbers, Carrots, Tomatoes, White Balsamic Vinaigrette

### MIXED GREEN CAESAR SALAD 12

Artisan Mixed Greens and Romaine Lettuce, Parmesan Cheese, Multigrain Croutons  
House-made Caesar Dressing

### SPINACH SALAD 13

Baby Spinach, Blue Cheese Crumbles, Bacon Lardons, Crispy Potato, Cherry Tomatoes, Smokey Dijon Vinaigrette

### GRILLED ROMAINE HEARTS 13

Roasted Corn, Poblano Pepper, Crisp Bacon, Red Onion White Cheddar, Tomatoes, Creole Red Pepper Dressing

### VEGETABLE PHO 13

Rice Vermicelli, Enokitake Mushrooms, Shaved Asparagus, Carrots, Sweet Red Pepper, Celery, Snow Peas  
Scallions, Cilantro, Wild Mushroom Broth

### QUINOA PILAF 17

Red and White Quinoa, Roasted Sweet Potatoes, Asparagus, Charred Tomatoes, Carrots, Mushrooms, Cilantro

## ★ ENTRÉES 29 ★

Includes choice of Salad, Caesar Salad or a Cup of Soup

### SALMON PICATTA

Oven Roasted Tomatoes, Artichoke Hearts, Capers, White Wine Lemon Butter Sauce over Sautéed Spinach and Smashed Potatoes

### SHRIMP SCAMPI

Fresh Pappadelle, Sliced Garlic, Asparagus Tips, Shrimp, Crushed Red Pepper, Asiago Cheese,  
White Wine Lemon Butter Sauce

### PETITE BEEF SIRLOIN STEAKS

Wild Mushroom Ragoût, Rosemary Polenta, Balsamic Glaze

### CHICKEN BREAST ROULADE

Goat Cheese, Spinach and Basil Stuffing, Smashed Potatoes, Tomato Coulis

ALWAYS OPEN  
BEFORE A SHOW!

RESERVATIONS: 860.542.5531

TOLL FREE: 1.866.666.6306





## MARTINIS

### INFINITINI 12

Absolut Ruby Red | PAMA Pomegranate | St. Germaine | Lime

### REGGAE PUNCH 12

Mount Gay Rum | Triple Sec | Fresh Lime Juice

### "GRACE POTTER" 12

Makers Mark | Maggie's Lavender Syrup | Lemon

### CUCUMBER 12

Crop Organic Cucumber Vodka | House-made Lemonade

### BISTRO BUZZ 12

Vanilla Vodka | Kahlua | Patron XO Café | Espresso

### LIME IN THE COCONUT 10

Sugar Island Coconut Rum | Fresh Lime Juice

Coconut Cream | Pineapple Juice | Splash of Midori

### ICEBOX MANHATTAN 12

Bulleit Rye | Sweet Vermouth | Angostura Bitters | Revel Stoke

Cinnamon Whisky Soaked Cranberries

### LAVENDER 12

Bombay Sapphire | Crème de Violette | Lemon

## COCKTAILS

### ROSEMARY GREYHOUND 9

Berkshire Mountain Distillers Greylock Gin | Grapefruit Juice

Muddled Rosemary | Candied Grapefruit Peel

### MANDARIN FIZZ 9

Hanger 1 Mandarin Blossom Vodka | Club Soda

Muddled Basil | Orange Bitters

### "FIRE & ICE" 9

Blue Agave Tequila | Strawberry Puree

RIPE Agave Margarita Juice | Jalapeño

### I'M JAZZED 9

Vodka | Peachtree | Melon Liqueur | Pineapple Juice

### BLUEBERRY LEMONADE 9

Cold River Blueberry Vodka | House-made Lemonade

### MAI TIME 12

Dark & Coconut Rums | Triple Sec | Apricot Brandy

Orange & Pineapple Juice | Splash of Grenadine

### RHYTHM & BLUES 9

Makers Mark | Blackberry Rosemary Syrup

House-made Lemonade

### SWEET HARMONY 9

Bacardi | Pineapple Juice | Cucumber Puree

Fresh Lime | Drop of Sesame Oil

### CLASSICAL SCORE 8

Sparkling Wine | Crème de Violette

Served in a Champagne Glass

## BEER

BUDWEISER, USA 4

BUD LIGHT, USA 4

MICHELOB ULTRA, USA 4

SAM ADAMS LAGER, Boston 6

OMISSION LAGER (GLUTEN REMOVED), USA 6

LONG TRAIL GREEN BLAZE IPA, Vermont 6

LAGUNITAS IPA, California 6

BLUE MOON BELGIAN WHITE ALE, Colorado 6

WOODCHUCK HARD CIDER, Vermont 6 <sup>GF</sup>

CORONA, Mexico 6

STELLA ARTOIS, Belgium 6

HEINEKEN, Holland 6

BECKS NON-ALCOHOLIC, Germany 6

## BEVERAGES

SOFT DRINKS 2 | JUICE 3

SAN PELLEGRINO 250ml 3 | Liter 6

STEWART'S BOTTLED SODA 3 each

Root Beer | Birch Beer | Orange Soda

OMAR COFFEE, NEWINGTON, CT

Coffee 3 | Espresso 3.50

Cappuccino, Latte, Hot or Iced 4

HARNEY & SONS TEA'S, SALISBURY, CT

Hot or Iced Tea 3

## INFINITY BISTRO

### SUNDAY SESSIONS

Free Live Music  
in the Bistro!

Every Sun 6 - 8 pm



### OPEN MIC

Every Thursday Night  
@ 8 pm

### ART GALLERY



PRIVATE PARTIES  
Call for Information



SPECIAL THEMED  
DINNERS

Check out our complete show calendar and  
list of special events at [InfinityHall.com](http://InfinityHall.com)

ALWAYS OPEN  
BEFORE A SHOW!

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