

INFINITY Bistro™

Small Plates

Crisp Calamari	13
Tossed with snap peas, daikon radish, nappa cabbage, carrots, lemon ginger aioli	
Baked Chicken Empanadas	8
Peppers, onions, cilantro, pine nuts, lime sour cream	
Grilled Flatbread	11
Dried figs, bacon, spinach, pears, truffle vinaigrette, romano	
Crab Cake	12
Caper sundried tomato aioli, cucumber noodles	
Lobster Hushpuppies	12
Sweet corn, poblano peppers, creole remoulade	
Steak Skewer ^{GF}	9
Black garlic truffle sauce, pickled red onions	
Chilled Avocado Cucumber Soup ^{GF}	Cup 6
Yogurt, lime, cilantro, mint	Bowl 8
Pomme Frites	
Truffle oil, grated pecorino, parsley	8
Black garlic truffle oil, grated pecorino, parsley	9

Soup of the Day ~ Cup 4 / Bowl 6

Sandwiches

All Natural Burger	12
Lettuce, tomato, red onion, brioche roll	
Edamame Burger	11
Carrots, green onion, cilantro, spices, spinach, tomato, harissa aioli, brioche roll	
Lobster Roll (hot buttered or cold salad)	20
Knuckle claw meat, brioche roll	
Open Faced Steak Sandwich	13
Prime rib cut, flatbread, horseradish sauce, tomato, onion	
Grilled Chicken	11
Cajun spiced, creole remoulade, lettuce, tomato, onion, brioche roll	
Reuben	12
Pastrami, sauerkraut, swiss, thousand island, marble rye	
Choice of Sandwich Side	Additions
Baby mixed greens	Cheddar
Soup	Swiss
French fries	Bacon
	1

Salads

Caesar	8		
Romaine hearts, romano, croutons, caesar dressing			
Add anchovies	3		
Roasted Red Beets	12		
Goat cheese, pistachios, caramelized fennel, golden raisins, balsamic reduction			
Infinity Garden	11		
Romaine, mixed greens, asparagus, peppers, cucumbers, egg, aged gouda, croutons, thousand island dressing			
Baby Mixed Greens	9		
Tomatoes, cucumbers, carrots, balsamic vinaigrette			
Additions to Salad			
Grilled Chicken	6	Steak	8
Grilled Salmon	9	Lobster salad	15
Edamame burger	6	Shrimp	13

Entrées

Coconut Chicken Noodle Bowl ^V	18
Stir fry vegetables, coconut curry sauce, lo mein noodles	
Rib eye ^{GF}	28
Cilantro lime butter, broccolini, fingerling potatoes	
Blackened Fish Taco's	22
Mahi Mahi, guacamole, salsa, red rice, corn cucumber salad	
Crispy Cheese & Beet Crepe	17
Spinach goat cheese pesto, roasted vegetable filling	
Lobster Risotto ^V ^{GF}	30
Asparagus, leeks, corn, smoked gouda	
Sesame Ginger Brined Salmon Fillet	25
Pineapple salsa, soy reduction, vegetable noodles steamed wasabi pea sushi rice cake	
Crab Cake Entrée	26
Avocado whole grain mustard, corn cucumber salad grilled asparagus	
Italian Sausage & Orrechiette Pasta ^V	19
Broccolini, sundried tomatoes, garlic, white wine, cream	
Apple Wood Smoked French Cut Chicken Breast ^{GF}	21
Kumato tomato jam, goat cheese polenta, grilled red onions and peppers	
Shrimp & Sea Scallops ^{GF}	29
Sangria beurre blanc, pinenut goji berry quinoa, asparagus	

Executive Chef- Dan Fortin
Chef de Cuisine- John Welch

-Infinity Bistro is committed to using local provisions whenever possible.
-The consumption of raw and undercooked meats, fish and eggs may increase your risk of food-borne illness.
-18% gratuity may be applied to parties of six or more.

^V Vegetarian option available

^{GF} Gluten free



INFINITY Bistro™ DRINKS

Cocktails 10

I'm Jazzed

Vodka, Peachtree, Melon Liqueur, Pineapple Juice

Blissful Blues

Vodka, Rum, Gin, Chambord, Sour Mix, Cranberry

Classical Score

Prosecco, St. Germaine, Poma Pomegranate Liqueur

Folk Fest

Absolut Pears, Lime Juice, Triple Sec, Ginger Ale

"Rusted Root"

Root Beer Vodka, Whip Cream Vodka, Club Soda

Icebox Cooler

FireFly Sweet Tea Vodka & Lemonade

The Ginger Rogers

Vodka, Ginger Syrup, Rosemary, Lemon, Club Soda

Four Part Harmony

Bombay Sapphire Gin, Cucumber, Lime, Club Soda

Mai Time

Myers Dark Rum, Malibu, Triple Sec, Apricot Brandy, Orange & Pineapple Juice, Splash of Grenadine

Martinis 12

Reggae Punch

Mount Gay Rum, Triple Sec, Fresh Lime Juice

"Grace Potter"

Makers Mark, Maggie's Lavender Syrup, Fresh Squeezed Lemon

Infinitini

Absolute Ruby Red, Poma Pomegranate Liqueur, St. Germaine, Fresh Lime

Cucumber

Crop Organic Cucumber Vodka & Lemonade

Carolina Chocolate Drop

Stoli Vanil, Godiva Liqueur, Crème de Cocoa

Traditional Espresso

Van Gogh Espresso Vodka, Kahlua, Stoli Vanil, Shot of Espresso

French Quarter

Absolute Ruby Red, St. Germaine, Grapefruit Juice, Splash of Champagne

U Kulele Sunshine

Tito's Vodka, Malibu Rum, Pineapple juice Topped with Grand Marnier

Beatlemania

Beefeater Gin, Apricot Brandy, Fresh lemon juice Splash of Grenadine

Creamsicle

Stoli Vanil, Triple Sec, Orange juice, Cream

Bottled Beer & Cider

Domestic

Lagunitas IPA, California 6

Long Trail IPA, Vermont 6

Smuttnose Old Brown Dog Ale, New Hampshire 6

Blue Moon Belgian White Ale, Colorado 5

Sam Adams Seasonal, Massachusetts 5

Sam Adams Lager, Massachusetts 5

Budweiser, USA 4

Bud Light, USA 4

Redbridge®, USA 6

Angry Orchard Hard Cider, USA 5

Imported

Bass Ale, England 6

New Castle Brown Ale, England 6

Corona, Mexico 5

Heineken, Netherlands 6

Stella Artois, Belgium 6

Amstel Light, Amsterdam 6

Becks Non-Alcoholic, Germany 5

Soda, Water, Iced Teas

San Pellegrino – Small 3, Large 6

Acqua Panna Stillwater – Large 6

Pepsi, Diet Pepsi, Sierra Mist, Root Beer 2

Coffee, Espresso, Cappuccino, Latte'

Omar Coffee Company, Newington CT

Harney & Sons Flavored Iced Teas 3

Big Berry, Coffee, Black Currant, Green, Peach

Hot Tea Selection, Ice Tea, Chai Latte'

Harney & Sons, Millerton NY

Gift Cards are available for both the Bistro and Music Hall!