Infinity Bistro

GOODWORKS INFINITY HALL NORFOLK



STARTERS

CHICKEN WINGS $18
Jumbo Fried Wings with Your Choice of Sauce
Served with Carrot Sticks and Ranch or Blue Cheese
Buffalo- Honey Mustard- Blackberry Glaze- Carolina Gold
Sweet Chili- Lemon Pepper -BBQ- Sweet n' Smokey Dry Rub

SWAP TO BONELESS $16

CHIPS & QUESO $11
White Corn Tortilla Chips, House-Made
Five Cheese Sauce

BAVARIAN PRETZELS $13
Soft Pretzel Sticks Served with Honey Mustard

ADD CHEESE SAUCE $2

POTATO SKINS $12
Stuffed with Cheddar, Bacon, Peppers with Ranch

VEGGIE POTSTICKERS $12
Fried Crispy Served with Sweet Chili Dipping Sauce

LOADED FRIES $12
Skin on Fries, House-made Cheese Sauce, Bacon , Cheddar, Ranch

SALADS

GARDEN SALAD $11
Greens, Tomato, Cucumber, Cheddar, Carrots, Onion

CAESAR SALAD $11
Romaine Lettuce, House Croutons, Parmesan

HARVEST SALAD $11
Tender Greens, Almonds, Dried Cranberries, Apple, Blue Cheese Crumbles

ADD BEEF BURGER, CRISPY CHICKEN, GRILLED CHICKEN OR BLACK BEAN BURGER $6

DRESSINGS- RANCH, BLUE CHEESE, BALSAMIC VINEGRETTE, HONEY MUSTARD

SOUPS

SOUP OF THE DAY $6

BEEF CHILI $8
Topped with Cheddar and Scallions Served with Tortilla chips

BURGERS & HANDHELDS

All Burgers & Handhelds Served with Lettuce, Tomato, Onion, Pickles and Cape Cod Chips

INFINITY BURGER $17
Grilled Black Angus Burger, Brioche Bun, Herb Mayo

ADD BACON, CHEDDAR OR CHEESE SAUCE $2

NORFOLK FIRE BURGER $18
Black Pepper Dusted Beef Patty, Smoked Bacon, Onion Rings, House-Made Cheese Sauce, BBQ Sauce, Brioche Bun

BLACK & BLUE BURGER $18
Grilled Black Angus Burger, Blue Cheese, Bacon, Blackberry Steak Sauce Brioche Bun

BLACK BEAN BURGER $17
Brioche Bun, Lettuce, Tomato, Red Onion, Herb Mayo

CHICKEN RANCH BLT $17
Grilled Chicken, Bacon, Lettuce, Tomato, Cabot Cheddar Cheese, House made Ranch on a brioche bun.

CHICKEN CAESAR WRAP $17
Grilled OR Crispy Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Tomato Basil Wrap

UPGRADE TO FRIES OR ONION RINGS $2

UPGRADE TO TRUFFLE FRIES $5

GLUTEN FREE BUN $2

SIDES

SKIN-ON FRENCH FRIES $6

SIDE SALAD OR CAESAR $6

BATTERED ONION RINGS $8

TRUFFLE PARMESAN FRIES $10

Chef: Tyler Morgan

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ENTREES

GRILLED PORK CHOP — $24
12 oz Grilled Bone-in Pork Chop
Finished with Maple Sage Butter
Served with choice of 2 sides

CEDAR PLANK SALMON — $24
6oz Atlantic Salmon Filet Grilled on Red Cedar Plank
Infused with Smoke and Topped with Lemon Dill
Served with Choice of Two Sides

SHRIMP SCAMPI — $24
Jumbo Shrimp, Bell Peppers, Red Onion, Garlic,
White Wine Butter Sauce, Cavatappi Pasta,
Parmesan Cheese

RIBEYE STEAK — $36
Hand Cut 12 oz Ribeye Steak, Grilled to Your Liking
Topped with Garlic Herb Butter
Served With Choice of Two Sides

BAKED MAC AND CHEESE — $13
Five Cheese Sauce, Cavatappi Pasta, Buttered
Panko Breadcrumbs

ADD BACON $2
ADD CRISPY BUFFALO CHICKEN $6

SIDES

SKIN-ON FRENCH FRIES
BATTERED ONION RINGS
GARDEN SALAD
CAESAR SALAD
BAKED POTATO
TWICE BAKED POTATO
VEGETABLE OF THE DAY
MAC AND CHEESE

Gluten Free Vegetarian

Chef: Tyler Morgan

ZUPPARDI'S APIZZA

Famous New Haven Style Personal Apizza

TRADITIONAL CHEESE $15
PEPPERONI $15
SPECIAL $15
Ask for Tonights Selection

DESSERTS

All Desserts Handcrafted by
LisaBeth Confections of Winsted CT

CARROT BUNT CAKE — $12
Individual Carrot Cake Bunt Cake, Stuffed with
Cream Cheese Frosting, Drizzled with Salted
Caramel and Cinnamon

CARAMEL BROWNIE CHEESECAKE — $12
Vanilla New York Style Cheesecake, Loaded with
Brownie Bits, Buttery Graham Cracker Crust,
Chocolate Ganache and Salted Caramel

CHOCOLATE CHIP COOKIES — $5
Twin Jumbo Warm Chocolate Chip Cookies

FLOURLESS CHOCOLATE CAKE — $12
Decadent Flourless Chocoate Fudge Cake, Served
with Tart Berry Sauce and Whipped Cream

Check out our Weekly Events!

Happy Hour Everyday 5-6 at the Bar
Trivia Night Every Wednesday 6:30
Live Music Every Thursday 6:30

**Our kitchen prepares foods and handles products that contain peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, please alert your server if you or anyone in your party has a food allergy.*

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