

FIRST COURSE

Soups To Make Your Day

Cup 5 Bowl 7

Calamari Antipasto 12

Cherry Peppers | Garlic | Provolone | Ciabatta
Vine Ripened Tomatoes | Pine Nuts | Lemon Aioli

Beef and Dark Beer Chili Nachos 11 ★

Corn Chips | Guinness Stout Chili | Pico de Gallo | Sour Cream

Chicken Wings 12

House Smoked | Whiskey-laced BBQ Sauce
Goat Cheese Ranch Dip | Celery

Lobster Hushpuppies 13

Deep Fried | Maine Lobster | Polenta
Poblano Peppers | Roasted Corn | Cajun Remoulade

Edamame Dumplings 9

General TSO Dipping Sauce

Deep Fried Ipswich Clams 12

Seabean-Watercress Salad | Apple Tartar

FLATBREADS

Norfolk 15 ★

Arugula | Grated Apples | Black Mission Figs | Pecorino
House Smoked Bacon | Cabernet Vinaigrette | Truffle Oil

Rock Star 15

Buffalo Chicken | Blue Cheese
Fresh Tomatoes | Mozzarella Cheese

Quatro 15

Spinach | Artichokes | Gorgonzola
Gruyère | Mozzarella | Creamy Parmesan Béchamel

Margherita 15

Fresh Basil | Mozzarella | Heirloom Cherry Tomatoes

Shrimp Scampi 15

Gulf Shrimp | Garlic | Italian Cheese Blend
Heirloom Cherry Tomatoes | Creamy Parmesan Béchamel

Executive Chef - Bill Apicerno, CEC, MCFE

We strive to use the highest quality of products throughout our kitchen.

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

We are committed to using local/regional provisions whenever possible. All of the menu items

are made in-house and each plate is prepared to order.

Infinity Bistro is NOT a nut-free or gluten-free facility.

The consumption of raw and undercooked meats, fish & eggs

may increase your risk of food-borne illness.

SALADS

Dinner Salad 6

Mixed Garden Greens | English Cucumber
Carrot | Tomato | Champagne-Dijon Dressing

Caesar 11 ★

Romaine | Radicchio | Grated Asiago Cheese
Caesar Dressing | Sourdough Crostini

Burrata Caprese Bowl 14

Heirloom Tomatoes | Fresh Basil
Toasted Pine Nuts | White Balsamic Dressing

Baby Spinach and Herb Salad 11 * ★

House Smoked Bacon Lardons | Watermelon Radish
Dried Cranberries | Boiled Egg | Maple Dressing

SALAD ADDITIONS

Char Grilled, Marinated Chicken 7

Grilled Shrimp 10 ★ Steak Burger 8

ENTREES

Poached North Atlantic Cod 25

Mussels | Garlic | Crushed Red Pepper
Chopped Tomatoes | Saffron | Orzo

Kentucky Bourbon Pork Chop 24

Warm Apple Chutney | Colcannon

Steak Frites, Cognac Shallot Jus 20

Cast Iron Pan Roasted Bistro Filet (Teres Major) | Pomme Frites

Maple Plank Grilled Salmon 24

Tamari | Cider Vinegar and Honey Glaze | Toasted Sesame Seeds
Char-grilled Scallions | Warm Bacon Coleslaw

Steak-Burger 15 *

Your choice toppings: Bibb Lettuce, Tomato,
Grilled Onions, Vermont Cheddar, House Smoked Bacon
Served with choice Plain Frites or Pomme Frites

Edamame Burger w/ Wild Mushroom 14

Chanterelles, Oyster and Shiitake Mushroom Tapenade
Fresh Herbs | Garlic Toast French Baguette | Chimichurri Sauce

Rigatoni Chicken Abruzzi 18 ★

Cage-free Pulled Chicken | Onions
Red and Green Bell Peppers | Green Olives | Crushed Red Pepper

SIDES

Side Salad 6 ★ Pomme Frites 5 ★ Plain Frites 5

Farmers Market Vegetables 6



Ask your server for vegetarian and Gluten Free options



Hartford HealthCare Suggestion ★ Can be Vegetarian * Can be Gluten Free

Always open
before a show!

Reservations: 860.542.5531

Toll Free: 1.866.666.6306





Cocktails

All Shook Up 9

Bourbon | Basil | Fresh Squeezed Lemonade
Honey Water | Lemon and Lime

Summer In The City 9

Belvedere Peach Vodka | House Made Lemonade
Fresh Mint | Local Berries

Classical Score 9

Rebel Yell Rye | Sweet and Dry Vermouth
Luxardo Cherry Bitter | Infused Guitar Ice Cube

Heat Of The Moment 9

Margarita Tres Agaves Tequila | Tanteo Jalapeno
Mango Puree | RIPE Margarita Mix

Welcome To The Jungle 8

Sugar Island Coconut Rum | RIPE Bajan Punch
Sugar Island Spiced Rum Floater

CCR Mojito 9

Plantation Rum | Hartford Flavor Company Cucumber
Thatchers Chipotle | Fresh Lime | Muddled Mint & Cucumber



Martinis

Run The World 10

Owney's Rum | Strawberry | Fresh Lime | Mint | Simple Syrup

Ruby Tuesday 10

Deep Eddy Grapefruit Vodka Cosmopolitan | Fresh Lime Juice
Fresh Grapefruit Juice | Splash Of Cranberry | Luxardo Triple Sec

Lime In The Coconut 10

Sugar Island Coconut Rum | Fresh Lime Juice
Coconut Cream | Pineapple Juice | Splash of Midori

Cruel Summer 12

Hendricks Gin | Hartford Flavor Company Cucumber
Passion Fruit Juice | Fresh Lime | Muddled Celery & Orange

SGT Pepper 10

Smoked Pepper Infused Titos Vodka Dirty Martini
Sriracha Blue Cheese Stuffed Olives

Georgia Peaches 10

Absolut peach-flavored vodka
Peach liqueur | Champagne floater

Reggae Punch 10

Mount Gay Rum | Cointreau | Fresh Lime Juice

Take It Easy 10

Earl Grey Infused Gin | Strega Liquor | Triplum | Fresh Lemon

**Always open
before a show!**

Reservations: 860.542.5531
Toll Free: 1.866.666.6306

