



★ STARTERS ★

SOUP OF THE DAY 5

PETITE SALAD 6

Garden or Caesar

BLACK ANGUS CHILI 8

Ground Beef, Red Kidney Beans,
Peppers, Cheddar, Scallions
Served with Corn Tortilla Chips

CHILLED SHRIMP SALAD 12

Vodka Poached Shrimp, Mixed Olives,
Marinated Artichoke Hearts, Arugula,
Grilled Lime, Roasted Tomato Cocktail Sauce

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 13

Creole Remoulade

NORFOLK FLATBREAD 15

Bacon, Dried Figs, Grana Padano Cheese,
Topped with Fresh Arugula and Pear, Truffle Vinaigrette

"Make it Vegetarian without the Bacon"

Gluten Free Crust Available Add \$1

SHAVED BEETS 11

Roasted Beets, Whipped Goat Cheese,
Candied Walnuts, Micro Greens, Balsamic Glaze

FRIED MAC AND CHEESE 11

Red Pepper Tomato Coulis

EXECUTIVE CHEF - LISA M. LUDWIG

*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

Menu available for dine in or take out

★ GARDEN ENTRÉES ★

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

GARDEN GREEN SALAD 12

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

CAESAR SALAD 12

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

RED KALE SALAD 14

Goat Cheese Crumbles, Toasted Pumpkin Seeds, Bacon,
Cucumbers, Potato Crisps, Pesto Caesar Dressing

VEGETABLE PHO 13

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

SOUTHWEST ICEBERG SALAD 13

Avocado, Roasted Red Peppers, Slab Bacon,
Cumin Chickpeas, Tomatoes,
Pico De Gallo, Creamy Chipotle Dressing

★ ENTRÉES ★

Includes choice of Garden Salad or Caesar Salad

ENCRUSTED SALMON 29

Sesame Seeds, Poppy Seeds, Sea Salt, Fennel Seeds,
Wilted Greens, Smashed Potatoes and Red Pepper Coulis

VEGETABLE STIR FRY 20

Steamed Edamame Dumplings, Mixed Vegetables,
Mushroom Soy Broth, Sweet Chili Pepper Glaze

SURF AND TURF STEAK FRITES 28

Sirloin Steak, Shrimp Skewer,
Truffle Fries, Garlic Herb Butter

LOBSTER MAC AND CHEESE 25

Five Cheese Sauce, Panko Topping, Truffle Butter

CHICKEN FLORENTINE 27

Oven Roasted Tomatoes, Steamed Spinach, Burrata Cheese,
Smashed Potatoes, Red Pepper Coulis

BLACKENED TILAPIA 27

Avocado White Bean Puree, Lemon Arugula,
Quinoa Sweet Potato Pilaf

**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

“GRACE POTTER” 12

Makers Mark | Maggie’s Lavender Syrup | Lemon

CUCUMBER 12

Crop Organic Cucumber Vodka | House-made Lemonade

LIME IN THE COCONUT 12

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

LAVENDER 12

Bombay Sapphire | Crème de Violette | Limoncello

★ COCKTAILS ★

ROSEMARY GREYHOUND 9

Berkshire Mountain Distillers Greylock Gin
Grapefruit Juice | Muddled Rosemary | Grapefruit

“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

★ BEER ★

BUDWEISER, USA 4

BUD LIGHT, USA 4

OMISSION LAGER (GLUTEN REMOVED), USA 6

SAM ADAMS LAGER, Boston 6

BLUE MOON BELGIAN WHITE ALE, Colorado 6

LAGUNITAS IPA, California 6

PACIFICO CLARA, Mexico 6

DOGFISH HEAD SEAQUENCH SOUR ALE, Delaware 6

STELLA ARTOIS, Belgium 6

HEINEKEN, Holland 6

BECKS NON-ALCOHOLIC, Germany 6

★ BEVERAGES ★

SOFT DRINKS 2 | JUICE 3

HOUSE-MADE LEMONADE 3

FRESH BREWED HARNEY & SONS ICED TEA 3

HALF & HALF 3
Lemonade & Iced Tea

SAN PELLEGRINO 250ml 3 | Liter 6

STEWARTS SODA 3
Orange | Rootbeer | Birch Beer

OMAR COFFEE
Coffee 3 | Espresso 3.50
Cappuccino, Latte, Hot or Iced 4

HARNEY & SONS ORGANIC BOTTLED 4
Blackberry Tea | Peach Tea | Matcha

★ 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

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