



★ STARTERS ★

PETITE SALAD 6

Garden or Caesar

SOUP OF THE DAY 5

BLACK ANGUS CHILI 8

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

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

★ SANDWICHES ★

ALL NATURAL BLACK ANGUS BURGER 14

Lettuce, Tomato and Caramelized Onion, Brioche Bun
Swiss or Cheddar Cheese

Add Bacon \$2

EDAMAME BURGER 13

Spinach, Harissa Aioli, Tomato, Grilled Multigrain Bread

INFINITY REUBEN 14

House-Cured and Smoked Pastrami, Swiss, Sauerkraut
Marble Rye Bread, Thousand Island Dressing

SALMON BURGER 14

House-made Salmon Patty, Lime Infused Vinaigrette Slaw,
Chipotle Red Pepper Remoulade, Brioche Bun

SIDES

Plain Frites | Pomme Frites | House-made Chips
Petite Salad | Soup of the Day | Sautéed Greens
Coleslaw

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.*

★ 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

★ ENTRÉES ★

SURF AND TURF STEAK FRITES 28

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

Served with choice of Garden Salad or Caesar Salad

LOBSTER MAC AND CHEESE 25

Five Cheese Sauce, Panko Topping,
White Truffle Infused Butter

Served with choice of Garden Salad or Caesar Salad

NORFOLK FLATBREAD 15

Bacon, Dried Figs, Grana Padano Cheese
Topped with Fresh Arugula and Pear, Truffle Vinaigrette
"Make it Vegetarian without the Bacon"

CAPRESE FLATBREAD 15

Fresh Mozzarella, Oven Roasted Tomatoes,
Marinara and Fresh Basil

Gluten Free Crust Available Add \$1



Serving Certified Black Angus Beef



Vegetarian and Gluten Free options available

Menu available for dine in or take out

ALWAYS OPEN
BEFORE A SHOW!

RESERVATIONS: 860.542.5531
TOLL FREE: 1.866.666.6306





MARTINIS & COCKTAILS

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

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

HARPOON CIDER, Massachusetts 6

INFINITY
Music Hall & Bistro
intimate concerts & creative cuisine
Norfolk, CT

SPECIALTY BEVERAGES

Non-Alcoholic

TEA TIME 4

Green Tea | Lavender Syrup | Ginger Beer | Lemon

STRAWBERRY FIZZ 3

Strawberry Puree | Club Soda

COCONUT WATER REFRESHER 4

Coconut Water | Watermelon | Mint | Lime

CUCUMBER LIME AGUA FRESCA 4

Cucumber Water | Lime | Raw Sugar

HOUSE-MADE LEMONADE 3

FRESH BREWED HARNEY & SONS ICED TEA 3

HALF & HALF 3

Lemonade & Iced Tea

SMASHED BLUEBERRY LEMONADE 3.50

ICED CHAI LATTE 5

OMAR COFFEE

Coffee 3 | Espresso 3.50

Cappuccino, Latte, Hot or Iced 4

GLASS BOTTLED

SAN PELLEGRINO 250ml 3 | Liter 6

STEWART'S SODA 3

Orange Soda | Root Beer | Birch Beer

HARNEY & SONS ORGANIC 4

Blackberry Tea | Peach Tea | Matcha

B-TEA GINGER KOMBUCHA 5.50

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

ALWAYS OPEN
BEFORE A SHOW!

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