



## ★ 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

**SOFT PRETZELS 12**

Cheddar Ale Fondue, Shaved Scallions

**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

**WHIPPED RICOTTA 12**

Tomato Pesto, Bacon Lardons,  
Toasted Pepitas and Grilled Flatbread

### EXECUTIVE CHEF - LISA RICHARDS

*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

**CHOPPED ROMAINE HEARTS 13**

Roasted Corn, Roasted Red Peppers, Bacon, Red Onion,  
White Cheddar, Tomatoes, Creole Red Pepper 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

**QUINOA PILAF 17**

Red and White Quinoa Pilaf, Kale, Charred Tomatoes, Carrots,  
Cilantro, Mushrooms, Roasted Sweet Potato and Celery Root

## ★ ENTRÉES ★

Includes choice of Garden Salad or Caesar Salad

**SALMON PICATTA 29**

Oven Roasted Tomatoes, Artichoke Hearts, Capers,  
White Wine Lemon Butter Sauce over Sautéed Spinach  
and Mashed Potatoes

**BRAISED SHORT RIB 28**

Yukon Gold Potatoes, Winter Vegetables,  
Cola Bourbon Reduction

**SURF AND TURF STEAK FRITES 28**

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

**MUSHROOM PAPPARDELLE 20**

Exotic Mushrooms, Roasted Celery Root, Kale  
and Sweet Peas, finished with a touch of cream

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

### REGGAE PUNCH 12

Mount Gay Rum | Triple Sec | Fresh Lime Juice

### "GRACE POTTER" 12

Makers Mark | Maggie's Lavender Syrup | Lemon

### CUCUMBER 12

Crop Organic Cucumber Vodka | House-made Lemonade

### BISTRO BUZZ 12

Vanilla Vodka | Kahlua | Patron XO Café | Espresso

### LIME IN THE COCONUT 12

Sugar Island Coconut Rum | Fresh Lime Juice

Coconut Cream | Pineapple Juice | Splash of Midori

### ICEBOX MANHATTAN 12

Bulleit Rye | Sweet Vermouth | Angostura Bitters

Revel Stoke | Cinnamon Whisky Soaked Cranberries

### LAVENDER 12

Bombay Sapphire | Crème de Violette | Lemon

## COCKTAILS

### ROSEMARY GREYHOUND 9

Berkshire Mountain Distillers Greylock Gin

Grapefruit Juice | Muddled Rosemary | Grapefruit Peel

### "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

### CLASSICAL SCORE 8

Sparkling Wine | Crème de Violette

Served in a Champagne Glass

## BEER

BUDWEISER, USA 4

BUD LIGHT, USA 4

MICHELOB ULTRA, USA 4

SAM ADAMS LAGER, Boston 6

OMISSION LAGER (GLUTEN REMOVED), USA 6

LONG TRAIL GREEN BLAZE IPA, Vermont 6

LAGUNITAS IPA, California 6

BLUE MOON BELGIAN WHITE ALE, Colorado 6

WOODCHUCK HARD CIDER, Vermont 6 <sup>GF</sup>

CORONA, Mexico 6

STELLA ARTOIS, Belgium 6

HEINEKEN, Holland 6

BECKS NON-ALCOHOLIC, Germany 6

## BEVERAGES

SOFT DRINKS 2 | JUICE 3

SAN PELLEGRINO 250ml 3 | Liter 6

STEWART'S BOTTLED SODA 3 each

Root Beer | Birch Beer | Orange Soda

OMAR COFFEE, NEWINGTON, CT

Coffee 3 | Espresso 3.50

Cappuccino, Latte, Hot or Iced 4

HARNEY & SONS TEA'S, SALISBURY, CT

Hot or Iced Tea 3

Chai Latte 5

## 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](http://InfinityHall.com)

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BEFORE A SHOW!

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