



★ 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

LOADED QUESO DIP 5

Five Cheese Sauce, Shredded Cheddar, Crumbled Bacon,
Scallions, served with House-made Chips

CHILLED SHRIMP ANTIPASTO 12

Vodka Poached Shrimp, Mixed Olives,
Marinated Artichoke Hearts, Arugula,
Roasted Tomato, Red Pepper 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

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, House 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

SPINACH COBB SALAD 13

Baby Spinach, Cucumbers, Tomatoes, Blue Cheese Crumbles,
Bacon, Hard Boiled Egg, Avocado, Dijon Vinaigrette

★ 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

Udon Noodles, Mixed Vegetables,
Mushroom Soy Broth, Sweet Chili Pepper Glaze

LOBSTER MAC AND CHEESE 25

Five Cheese Sauce, Panko Topping, White Truffle

BLACKENED CHICKEN 27

Avocado White Bean Hummus, Lemon Arugula
Quinoa Sweet Potato Pilaf

GRILLED RIBEYE STEAK 29

Cheddar, Broccoli Potato Tartlet, Smoked Steak Sauce

CAVATELLI PASTA 25

Sweet Italian Sausage, Grilled Chicken, Broccoli,
Sliced Garlic, Parmesan Cheese, White Wine Butter Sauce

BUFFALO CHICKEN BAKED MAC 23

Grilled Chicken Tossed in Buffalo Sauce, Five Cheese Sauce,
Panko and Blue Cheese Topping

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

ICEBOX MANHATTAN 12

Bulleit Rye | Dolin Rouge Vermouth | Angostura Bitters
Revel Stoke Cinnamon Whisky Soaked Cranberries

★ 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 10

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

MICHELOB ULTRA, USA 4

OMISSION IPA (GLUTEN REMOVED), USA 6

SAM ADAMS LAGER, Boston 6

BLUE MOON BELGIAN WHITE ALE, Colorado 6

SPENCER MONKS RESERVE QUADRUPLE 11oz, Massachusetts 9

LAGUNITAS IPA, California 6

PACIFICO CLARA, Mexico 6

STELLA ARTOIS, Belgium 6

HEINEKEN, Holland 6

BECKS NON-ALCOHOLIC, Germany 6

SCHILLING HARD CIDER CAN, Washington 7

★ 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 5

HARNEY & SONS ORGANIC BOTTLED 4

Blackberry Tea | Peach Tea | Matcha

★ INFINITY BISTRO ★

ALWAYS OPEN BEFORE A SHOW! | RESERVATIONS HIGHLY RECOMMENDED | INFINITYHALL.COM | 860.542.5531

WINTER HOURS

Labor Day–Memorial Day
Dinner: Thurs–Sun 4:30–9pm
8pm on Sundays

SUMMER HOURS

Memorial Day–Labor Day
Dinner: Thurs & Fri 4:30–9pm
Brunch, Lunch & Dinner:
Saturday & Sunday 11:30am–9pm

OPEN MIC

Every Thursday @ 8pm

SUNDAYS @ THE BISTRO

Sunday Session–live music in the
Bistro from 6–8pm
Prime Rib Dinner Special

HOLIDAY BUFFETS

Easter, Mother’s & Father’s Day
Thanksgiving

SUMMER BBQ’S

Memorial Day & Labor Day

ART GALLERY

Meet the Artist Cocktail Receptions

PRIVATE PARTIES & SPECIAL EVENTS

Call for info

VISIT INFINITYHALL.COM
FOR COMPLETE SHOW CALENDAR