

Soup & Salads

Soup Du Jour

Served with roll. Ask your server for today's selection \$9

1892 Onion Soup

Flavorful onion soup flavored with 1892 traditional ale, topped with crouton and mozzarella cheese \$9

Seafood Chowder

Made with cod, salmon and halibut, served with roll \$13

Mystic Salad GF

Crisp romaine tossed with prosciutto bits, apple, walnuts and house dressing, topped with crumbled feta cheese \$14

Chipotle Caesar Salad

Fresh crisp romaine tossed with crumbled prosciutto and house made chipotle Caesar dressing. Topped with garlic croutons and fresh parmesan cheese \$12

Greek Chopped Salad GF

Crisp romaine, black olives, Feta Cheese, tomato, cucumber and red onion tossed with oregano vinaigrette \$13

Burgers

Mystic Burger GFOS

6oz grilled ground all beef patty topped with cheese and bacon, red onion, lettuce, tomato and condiments. \$18

Moza Moose Burger GFOS

Bacon infused ground moose patty, topped with sautéed mushrooms and onions, broiled moza and bbq sauce \$20

Black Bean Burger GFOS

House made black bean burger, topped with lettuce, tomato and red onion, with chipotle mayo on a sesame seed bun. \$16

The Commander GFOS

6 oz. Moose patty infused with bacon and spices, with fresh cracked peppercorn mayo, artisan lettuce, partridgeberry relish and red onion. \$19

Carolina Gold Cod Burger

Southern fried cod with red onion, fresh greens and house Carolina gold bbq sauce on a potato bun \$19

Above Burgers and entrées served with home style fries, rice pilaf or small soup
Substitute side salad (Greek, garden or Caesar) for \$3.00 or sweet potato fries with chipotle mayo for \$4.75

Pastas

Salmon Curry Pasta GFOS

5 oz salmon atop Fettuccine noodles with peppers, red onion & sun-dried tomatoes in a creamy curry sauce \$20

Vegetable Pasta Primavera GFOS

Carrots, peppers, broccoli, red onion and mushrooms tossed with rotini in a lemon cream sauce \$15

Duck Pad Thai

Shredded duck meat sits atop a bed of chow mein noodles tossed with julienne vegetables, peanuts and house made Pad Thai sauce \$18

Entrées

Mystic Maple Club GFOS

Sliced chicken breast, romaine, tomato and bacon, layered between toasted sourdough bread with maple mayo.

\$20

Baja Chicken Quesadilla GFOS

Crispy grilled tortilla shell filled with cheddar, diced chicken breast, red onion, jalapeño and bell peppers, with side salsa and sour cream.

\$17

Pineapple Teriyaki Salmon GF

6 oz grilled Atlantic salmon with pineapple teriyaki glaze.

\$18

Mystic Trio

½ sandwich, small salad and small soup. Ask your server for today's options

\$15

Tortilla Cod GFO

Tortilla breaded cod accompanied by chipotle-lime tartar sauce.

\$19

Cordon Bleu Panini GFOS

Sliced chicken breast, shaved ham and swiss cheese layered between grilled sourdough bread with crunchy mustard.

\$19

Moose Donair

Thin sliced in-house moose donair meat with sweet sauce on flat bread topped with diced tomato, onion and mozza.

\$18

Monterey Chicken Flatbread GFOS

Diced chicken tossed with tangy barbecue sauce, topped with broiled cheese blend, diced tomato, bacon and green onion on flat bread

\$17

Applewood Steak Sandwich

Seasoned strips of beef, topped with cheddar, crispy onions, a drizzle of barbecue sauce, Severed on a Vienna roll with smoked mayo

\$24

Grilled Veggie n' Feta Wrap GFO\$

Seasoned grilled vegetables, feta cheese, Greek style mayo in a flour tortilla

\$14

Black Bean Burrito GFO\$

Crispy grilled tortilla shell filled with black beans, sweet bell peppers, jalapeños, corn, red onion and cheddar cheese. Served with salsa and sour cream on the side

\$15

Above entrées served with home style fries, rice pilaf or small soup
Substitute side salad (Greek, garden or Caesar) for \$3.00 or sweet potato fries with chipotle mayo for \$4.75