



Taste of Hartford \$30.19

The Flying Monkey Grill & Bar

Choose one Starter

Signature Wedge

Iceberg lettuce topped with bacon, pecans and tomatoes. Finished with house made blue cheese dressing, blue cheese crumbles and a drizzle of aged balsamic glaze

Scallops Wrapped w/Bacon

Blackened pan seared jumbo scallops wrapped with bacon, served over granny smith apple and sweet potato slaw.
Finished with apple cider glaze

House Salad

Mixed greens with tomatoes, carrots, cucumbers, red onion, croutons and balsamic dressing

Bacon Cheeseburger Egg Roll

Hand prepared crispy egg rolls made to order stuffed with angus beef, bacon, and cheddar. Topped with kosher pickles.
Served with monkey sauce.

Bourbon Almond Brussel Sprouts

Fried brussels sprouts tossed with bourbon glaze and almonds. Topped with crispy prosciutto

Spicy Shrimp

Butterflied crispy shrimp coated in a delicate spicy Sriracha cream sauce

Choose one Entrée

Chicken & Waffles

Airline chicken lightly battered and fried, served over Belgian waffles, topped with bacon bourbon maple glaze

Asian Salmon Lo Mein

*Blackened fresh all-natural Atlantic salmon served over carrots, red onion, asparagus, red pepper lo Mein, hints of lime and cilantro
** finished with toasted peanuts ***

Southern Mac and Cheese

Elbow pasta tossed in our house made creamy cheese blend with tender braised pulled pork. Topped with cheddar cheese and panko broiled to golden brown. Finished with a house made BBQ glaze

Chimichurri Steak

(Additional \$10.00)

12 oz center cut Prime NY Strip seasoned and grilled sliced and served over golden Yukon mashed potatoes. Topped with a zesty Chimichurri Sauce

Porcini Risotto

Fresh baby spinach, heirloom tomatoes, and porcini mushrooms served over a bed of creamy parmesan risotto. Finished with a truffle porcini balsamic glaze

Choose one Dessert

Tiramisu \$10

Fresh espresso-soaked lady fingers layered with mascarpone cream topped with Frangelico liqueur served with coffee ice cream

Berry Cheesecake

New York style cheesecake, graham cracker crust, topped with a blueberry, raspberry, and strawberry compote.

Caramelized Banana Chocolate Peanut Butter Pie

Peanut butter pie covered with caramelized bananas, finished with peanut butter and chocolate sauce

Reservations recommended. Menu available Jan 21st - Feb 3rd, 2019 after 4 pm

No Substitutions

Excludes tax and gratuity