

## Taste of Hartford \$30.19

### The Flying Monkey Grill & Bar

#### Choose one Starter

##### **Sun Ripened Strawberry Salad**

Mixed greens tossed with our house made strawberry balsamic vinaigrette, topped with sliced strawberries, candied walnuts, red onions and goat cheese. Finished with an aged balsamic glaze

##### **Bacon Wrapped Scallops & Tostones**

Bacon wrapped scallops seared with Cajun spices. Served over house made Pico de Gallo and fried green plantains

##### **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

##### **Tango Tuna Steak**

Grade AAA yellow fin tuna seared with a Cajun walnut crust. Served with wild rice, shaved cucumber and mango wasabi

##### **No Monkeying-Around Casserole**

Elbow pasta with a creamy cheese blend, tossed with bacon and buffalo chicken. Topped with mozzarella cheese and Panko breadcrumbs. Baked to a bubbly golden perfection

##### **Summer Succotash Risotto**

Creamy parmesan risotto with grilled corn, black beans, zucchini, tomatoes, onion, garlic and basil finished with a porcini mushroom glaze

##### **Sunset Chicken**

Airline chicken grilled and glazed with an orange cranberry bourbon glaze. Served with a grilled pineapple, pepper, onion kabob and wild rice

##### **Mixed Grill Loaded French Fries**

Extra crispy French fries topped with romaine lettuce, chicken, steak and, pulled pork. Finished with cilantro chimichurri, mild ketchup and bourbon BBQ

##### **Prime Red Eye NY Strip**

12oz prime New York Strip seasoned with a Cajun espresso rub, topped with gorgonzola and served over golden Yukon mashed potatoes. Finished with red wine demi-glaze braised mushrooms and onions

**(Additional \$10.00)**

#### Choose one Dessert

##### **Airman Affogato**

Double shot of espresso with vanilla bean ice cream finished with whole espresso beans and a baileys cream sauce

##### **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 July 15<sup>th</sup> - July 28<sup>th</sup>, 2019 after 4 pm**

**No Substitutions. Excludes tax and gratuity**