

# Mixxx

# Bar and Restaurant

Rather than offering individual starters and main courses, Mixxx serves dishes that are designed for sharing among friends and are brought to the table steadily and continuously throughout the meal.

## Beef Steak Tomatoes Caprese

*Marinated with garlic, olive oil, basil, balsamic*  
\$5

## Crispy Fried Camembert Cheese

*Blueberry sauce*  
\$5

## Crispy Calamari Tempura

*Roasted peppers, jalapeño, spicy plum sauce*  
\$7

## Hummus

*Celery, carrot, garlic, extra virgin olive oil, sesame paste*  
\$5

## Homemade Chicken Pot stickers

*Pan fried or steamed*  
*chili soy vinaigrette reduction*  
\$5

## Cheese Steak Dumplings

*Beef tenderloin, caramelized onion, provolone*  
\$5

## Wild Mushroom Flat Bread

*Wild mushroom, truffle butter, Gorgonzola cheese*  
\$6

## Mozzarella Spring Roll

*Marinara sauce*  
\$5

## Salted Baked wings

*Seasoned salt, jalapeño, fried garlic*  
\$5

## Lobster Risotto Croquets

*Americano sauce*  
\$7

## Jumbo Coconut Shrimp

*Citrus Aioli*  
\$6

## Soft Shell Crab Tempura

*White pickled onion salsa*  
\$7

## French Onion Soup Dumplings

*Parmesan chip*  
\$5

## Bravas

*Potatoes, spicy Marinara, garlic aioli*  
\$5

## Steamed Vegetarian Dumplings

*Tomatoes, black olive, red onion, balsamic soy*  
\$5

## Grilled Scallop

*Corn salsa, tortilla chips*  
\$9

## Sliders

\$6

## 50/50 with truffle fries

*Ground beef and bacon, guacamole, jalapeño, Monterey jack*

## Teriyaki Kobe with vegetable chips

*Ground beef, teriyaki glaze*

## Filet Mignon with beer batter fries

*Filet mignon, horseradish cream*

## Beef Brisket with sweet potato fries

*Slow braised brisket, aus Jus*

## Lamb chop

*Australian lamb, parsnip puree, roasted sisito peppers, vanilla balsamic*  
\$15

## Phyllo Scallops

*Crispy phyllo scallop, yuzu brown butter*  
\$11

## Grilled Salmon with spinach chip

*Scottish salmon, crispy spinach, ikura*  
\$13

## BBQ'd Cornish Hen with

## Thai Papaya salad

*Half Cornish hen, authentic papaya salad*  
\$11

## Massa Man Curry with Nan Bread

*Chicken breast, potatoes, carrot*  
\$9

## Crabmeat Drunken Noodle

*Wok stirred wide rice noodle, chili basil sauce*  
\$9

## Mongolian Beef with Crispy Noodles

*Thick sliced tenderloin, scallion, garlic*  
\$10

## Fish and Chips

*Beer batter, cocktail sauce, jalapeño remolade*  
\$10

## Jumbo Lump Crab cake

*Jumbo lump crab, jalapeño remolade*  
\$15

## Pan Roasted Mahi Mahi

*Rum glaze, sautéed spinach, pineapple salsa*  
\$14

## Seafood Green Curry

*Whitefish, shrimp, scallop, mussel, somen rice pasta*  
\$15

## Skewers

2oz

## Chicken Breast with Red Curry

\$4

## Filet Tenderloin with Verde

sauce

\$6

## Salmon with Miso Sauce

\$6

## Lobster with Brown Butter

\$8

## Scallop with Brown Butter

\$8

## Soup and Salad

### French Onion Soup

*Beef and Chicken Bouillon, baguette, gruyere cheese*  
\$5

### Clam Chowder

*Classic New England*  
\$6

### Mariscos soup

*Spicy tomato, white fish, cilantro*  
\$6

### Wonton Soup

*Shrimp and pork wonton, baby bok choy*  
\$5

### Chopped Salad

*Apple, avocado, cucumber, lettuce, bacon, walnuts, bleu cheese, honey dijon dressing*  
\$5

### Mandarin Chopped Salad

*Avocado, orange, roasted cashews, edamame, wonton crisp, soy vinaigrette*  
\$5

### Classic Caesar Salad

*Romaine lettuce, anchovy, croutons, shaved parmesan*  
\$4

### Wedge Salad

*Iceberg, diced tomato, bleu cheese dressing, crumbled bleu cheese*  
\$4

### Calamari Salad

*Tempura battered calamari, mixed greens, spicy citrus vinaigrette*  
\$6

## On the Side \$5

Beer Battered Fries  
Edamame  
Garlic Fried Rice

Garlic Spinach  
Asparagus  
*with egg sauce, ikura*  
Mac and Cheese

Truffle fries  
*with parmesan cheese, garlic, truffle butter*  
Garlic Mashed Potatoes