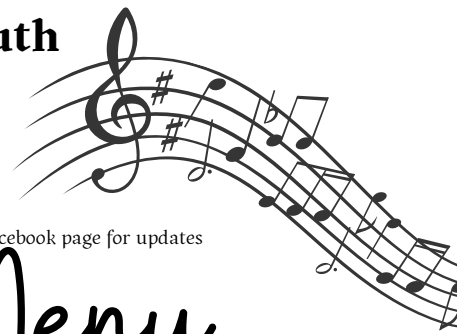




Music For Your Mouth

21 S Erie Street
Mayville, NY
(716) 224-1035

*hours subject to change. Check our Facebook page for updates



Dinner Menu

APPETIZERS

CHQ Bread 16

Sliced baguette baked and drizzled with olive oil. Topped with pesto, fire-roasted tomatoes, provolone and shaved parmesan. Finished with a balsamic glaze. Served with marinara.

Big Al's Famous Guac 15

Made fresh with Al's secret recipe and served with tortilla chips.

Stuffed Portobello 16

Grilled portobello mushroom stuffed with spinach, fire-roasted tomatoes, peppers, onions and gilled artichokes. Topped with melted cheese and a balsamic drizzle. Stuff with crab +5

Creamy Crab Dip 17

House made hot and creamy blue fin crab dip served with tortilla chips.

Maryland Crab Cakes 18

House made served with signature mustard remoulade and fresh pineapple salsa.

Chef's Signature Clams Casino 18

Half shell clams stuffed with Chef's signature stuffing.

Compliment your dinner with one of our signature cocktails or enjoy a beer or glass of wine.

SALADS

*Please notify your server of any food allergies.

Greek 20

Bed of fresh Romaine lettuce topped with sliced red onion, fresh tomatoes, Kalamata olives, feta cheese and peppercinis with house made Greek vinaigrette dressing.

Spinach & Bacon 20

Warm, crumbly bacon, red onions, shredded carrots, sliced hardboiled egg, blue cheese crumbles atop a bed of fresh spinach. Warm bacon dressing served on the side.

Add to any salad:
Chicken+7 Shrimp+8 Steak+10

Berry Salad 22

Bed of fresh field greens topped with sliced fresh strawberries, blueberries, pickled onions, candied pecans and feta cheese. Served with poppy seed and raspberry vinaigrette dressings.

Beet and Goat Cheese 22

Bed of fresh field greens topped with roasted beets, pickled onions, fresh goat cheese and candied pecans. Garnished with a fresh orange slice and topped with balsamic glaze. Served with Balsamic Vinaigrette.

SOUPS

Baked French Onion

Chef's famous recipe

cup 8 bowl 10

Soup de Jour

Always homemade,
specialty soups.

cup 6 bowl 9

SIGNATURE SIDES

add to any Entree 7

Made fresh to order:

Mushroom Risotto

Pesto Risotto

Grilled Chef Vegetable

Grilled Asparagus

Alfredo Pasta

Pesto Pasta

Marinara Pasta

HANDHELDS

*All handhelds served with daily house made side.

Mahi Tacos 20

Blackened Mahi Mahi with avocado, and Caribbean salsa, topped with house made cilantro lime cream sauce wrapped in flour tortillas.

Red Baron Chicken 18

Grilled chicken breast smothered in pesto, roasted artichokes and fire-roasted tomatoes. Finished with queso cheese and garlic aioli on a toasted Brioche bun.

Gluten Free and
Vegetarian substitutions
available.

Beef on Weck 18

Slow roasted, thin-sliced premium roast beef topped with melted queso cheese on a house made Kimmelweck bun. Served with Au jus.

Mediterranean 19

Grilled portobello mushroom topped with grilled artichokes, fire-roasted tomatoes, fresh spinach, creamy brie and provolone cheeses and a balsamic drizzle. Served on our Signature avocado bread.

Big Daddy Burger 19

Locally sourced, certified grass-fed 1/2 lb. Angus beef burger grilled to order. Topped with bacon jam, pickled onions, melted brie and cheddar cheeses. Served on a grilled Brioche bun with lettuce and fire-roasted tomatoes.

Buffalo Bleu Burger 19

Locally sourced, certified grass-fed 1/2 lb. Angus beef burger seasoned with Cajun seasoning, grilled to order. Topped with Applewood smoked bacon, gorgonzola bleu cheese crumbles, sauteed mushrooms. Served on a Brioche bun toasted with garlic aioli.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

Dinner Menu

ENTREES

Bistro Steak 32

10 oz tender Angus Reserve Bistro steak grilled to order topped with house made herb garlic butter. Served with Chef's vegetables and mushroom risotto.

*Add sauteed mushrooms and onions +5

Brandied Peppercorn Bistro 35

10 oz tender Angus Reserve Bistro steak grilled to order topped with Chef's signature brandied peppercorn sauce. Served with Chef's vegetables and mushroom risotto.

Blackened Bistro Steak 37

10 oz Angus Reserve Bistro steak blackened topped with jumbo shrimp and house made Asiago cream sauce. Served with grilled asparagus and Chef's risotto.

PASTA

Mama L's Meatball Marinara 27

House made special recipe Italian style meatballs and house made marinara sauce atop cavatappi pasta. Served with toasted garlic bread.

Shrimp Scampi 35

Jumbo shrimp and blue fin crab tossed with cavatappi pasta in Chef's famous twelve-herb garlic butter sauce. Topped with grilled asparagus and served with garlic toast.

Chicken Alfredo 27

Seasoned all-natural chicken breast served over fettuccine pasta with Chef's special garlic parmesan cream sauce. Served with garlic toast.

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Chicken Cordon Bleu 33 Grilled Flounder 31

Hand-breaded. pan-seared chicken breast stuffed with Swiss cheese and smoked ham, covered with Chef's Asiago cream sauce. Served over three cheese risotto with fresh asparagus.

Chicken Marsala 29

Pan-seared chicken cutlet sauteed in a mushroom herb, Marsala wine sauce. Served with Chef signature risotto and grilled asparagus

Chicken Piccata 29

Pan-seared chicken cutlet topped with grilled artichokes, sauteed in a lemon, garlic butter, caper sauce. Served with Chef signature risotto and grilled asparagus.

Lemon-pepper, blackened, garlic seasoned, or pesto encrusted wild-caught North Atlantic Flounder served over house made quinoa blend and choice of zucchini or asparagus.

Stuffed Flounder 37

Wild-caught North Atlantic Flounder stuffed with baked blue fin crab served over a bed of house made quinoa blend and Caribbean salsa, drizzled with Chef's special Beurre Blanc sauce and grilled zucchini.

Liver and Onions 22

Pan-seared Angus Reserve beef liver seasoned to perfection topped with sauteed onions and bacon. Served with a baked potato and grilled zucchini.

Chicken Parmesan 27

Hand-breaded baked chicken breast Italian style over a bed of cavatappi pasta with your choice of Chef's special creamy garlic parmesan cream sauce or house made marinara sauce. Served with garlic toast.

Pesto Primavera 25

Grilled vegetables tossed in a house made pesto sauce over fettuccine pasta. Topped with fire-roasted tomatoes and shaved asiago cheese.

Greek Pasta 33

Fettuccine pasta tossed with Mediterranean vegetables in a white wine, olive oil herb sauce topped with Feta cheese. Served with grilled eggplant and garlic toast.

Chicken and Shrimp Carbonara 35

Pan-seared chicken breast and grilled, jumbo shrimp tossed in Chef's Signature creamy Carbonara sauce served over linguine pasta. Served with garlic toast.

Big Al's Famous Lasagne 24

House made "Sunday" sauce made with certified Grass-fed Angus beef and Italian sausage, with Italian cheese blend and cheese sauce layered between lasagne noodles and baked to perfection. Served with Garlic toast.

Gluten Free and Vegetarian substitutions available.



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*Menu prices and items are subject to change without notice based on availability.

*A 3% fee will be added to all credit card payments.