

Minton's PLAYHOUSE

\$20 Minimum
Spend Per Guest

APPETIZERS

ARGENTINEAN EMPANADAS	\$12.00
Choice of Two (2) Beef, Chicken or Veggie. Served with Chimichurri Sauce	
CAESAR SALAD	\$13.00
Garlic Croutons, Shaved Parmesan Cheese, Homemade Caesar Dressing	
MINTON'S SALAD	\$12.00
Mixed Greens, Fresh Fennel, Tomatoes, Peaches, Carrots, Feta Cheese, Lemon Balsamic Dressing	
FRIED CALAMARI	\$21.00
Served With Marinated Onions, Chipotle Aioli, Spicy Marinara	
SAUTÉED SHRIMP	\$14.00
White Wine Herbs, Butter Sauce, Served with Mixed Green Salad	
MARGHERITA FLATBREAD PIZZA	
Whole Pie \$12 Mozarella Cheese, Homemade Marinara Sauce, Basil	
CHICKEN WINGS	\$14.00
Six Traditional, Buffalo, BBQ, or Teriyaki	
OYSTERS IN A HALF SHELL	
1/2 Dozen \$18 - Dozen \$32 Blue Point Oysters, Tiger Milk	
SHRIMP COCKTAIL	\$14.00
White Tiger Shrimp, Cecil Cocktail Sauce	
CRAB CAKE AND SHRIMP	\$21.00
Grilled Asparagus, Cherry Tomatoes, Figs, Fresh Corn, Basil Pesto Aioli	

STEAKS

THE CECIL'S SPECIAL	\$48.00
GRILLED PLATTER PGA Skirt Steak, Grilled Chicken Breast, Grilled Pork Chops, Basil, Tomatoes, Golden Truffle Fries, Chimichurri Sauce, Pork, Chorizo, Garlic, Spinach.	
PRIME RIB	\$52.00
Angus Beef Steak, Mashed Potatoes, and French Beans	
SKIRT STEAK	\$36.00
Angus Beef Steak, Chimichurri Sauce, Mashed Potatoes, Mixed Vegetables	
RIB EYE	\$48.00
Angus Beef Steak, Mashed Potatoes, and French Beans	

BURGERS

THE CECIL CHEESE BURGER	\$19.00
Lettuce, Tomato, Caramelized Onions, Cheddar Cheese, Pickles, French Fries	
LAMB BURGER	\$24.00
Brioche Roll, Goat Cheese, Tzatziki Sauce, Mint Pesto, Lettuce, Caramelized Onions, French Fries	
MINTON'S CHEESE BURGER	\$22.00
Roasted Pepper, Caramelized Onions, Bacon, and Pepper Jack Cheese	
VEGGIE BURGER	\$21.00
Lettuce, Tomato, Caramelized Onions, Pickles, French Fries, Mushrooms, Basil Pesto Aioli	

Add: (\$3)Bacon - (\$2) Mushroom

SIDES

7 FRIES	9 CREAMED SPINACH
9 TRUFFLE FRENCH FRIES	7 SAUTEED VEGGIES
8 SWEET POTATO FRIES	7 SWEET PLANTAINS
9 SMOKED MASHED POTATOES	6 YELLOW RICE
7 ROASTED POTATOES	6 PINTO BEANS
7 GARLIC SPINACH	6 FOCACCIA BREAD
12 MAC & CHEESE	

SEAFOOD

PAN SEARED BRANZINO	\$36.00
Two Grilled Shrimp, Grilled Asparagus, Grilled Tomatoes, White Wine, Cherry Tomatoes, Pesto Aioli	
PAN SEARED SALMON	\$31.00
White Wine Tomato Caper Sauce, Herbs, Mashed Potatoes, French Beans	
PANGASIOUS & SHRIMP	\$24.00
Fried Fish Filet, Fried Shrimps, French Fries, Marinara Sauce, Mixed Vegetables, Marinated Onions	
SEAFOOD DELIGHT	\$34.00
Sautéed Shrimp, Pangasious, Salmon, White Wine Sauce, Mashed Potatoes, Garlic Bread, and Grilled Asparagus	

POULTRY

BACCUS CHICKEN	\$24.00
Pan Seared Chicken Cutlet, Brandy, Smoked Mashed Potatoes, Au Jus Gravy, Shallots, Mushrooms, Cream, Balsamic	
CHICKEN PARMIGIANA	\$24.00
Garlic & Oil Linguine Pasta	
ELLA & LOUIS CHICKEN	\$24.00
Pan Seared Chicken Cutlet, White Wine Caper Sauce, Mashed Potatoes, Mixed Vegetables	
WHOLE ROASTED CHICKEN	\$30.00
HALF ROASTED CHICKEN	\$20.00
Marinated Roasted Chicken, Yellow Rice, Pinto Beans, Sweet Plantains, Spicy Green Sauce	

MEATS

PORK CHOPS	\$21.00
Grilled Marinated Pork Chops, Roasted Potatoes, Mixed Vegetables	
LAMB DIBI	\$24.00
A Popular Senegalese Dish Served with a Special Mustard Sauce, Caramelized Onions, Yellow Rice, and Sweet Plantains	
BABY BACK RIBS	\$19.00
BBQ or The Cecil Special Sauce Choice of Sweet Plantains or French Fries	

PASTAS

PENNE A LA VODKA WITH GRILLED CHICKEN	\$24.00
A La Vodka Sauce	
MAC & CHEESE	\$19.00
Three Cheese Creamy Sauce Add: (\$2) Mushroom - (\$3) Spinach - (\$3) Bacon - (\$6) Chicken - (\$8) Shrimp - (\$8) Steak	
LINGUINI CARBONARA	\$24.00
Bacon, Shallots, Creamy Parmesan Cheese Sauce	
LOBSTER RAVIOLI	\$26.00
Shallots, Basil Pesto, Alla Vodka Tomato Cream Sauce	

VEGAN OPTIONS

ROASTED VEGETABLE PLATTER	\$26.00
Roasted Cauliflower, Roasted Sweet Potatoes, Marinated Roasted Red Pepper, Zucchini, Yellow Squash, Roasted Garlic Herb Sauce, Grilled Asparagus	

ASK FOR OUR DESSERT MENU!
