

## HOT APPETIZERS

**Baked Clams** whole little neck clams **\$8<sup>00</sup>**  
with lemon, garlic and parsley breading

**Zucchini Pancakes** julienne zucchini **\$6<sup>00</sup>**  
and squash sautéed in a light batter served  
with sour cream and chives

**Maryland Crab Cakes** **\$8<sup>00</sup>**

**Chicken Wings** medium spice, **\$7<sup>00</sup>**  
served with sour cream and chives

**Prince Edward Island Mussels** **\$9<sup>00</sup>**  
served in a zesty marinara sauce

## COLD APPETIZERS

**Rolled Mozzarella** rolled w/basil, **\$7<sup>00</sup>**  
prosciutto & sundried tomato, w/cucumber salad

**Seafood Salad** shrimp, scallops, calamari **\$8<sup>00</sup>**  
and clams in a lemon vinaigrette dressing

## SOUPS

**Lentil Soup** **\$5<sup>00</sup>** **\$9<sup>00</sup>**  
(vegetarian)

**French Onion Soup** **\$7<sup>00</sup>** **NA**  
served with crouton  
& melted imported swiss cheese

**Soup du Jour** **\$5<sup>00</sup>** **\$9<sup>00</sup>**

## PASTA

**Homemade Ravioli** stuffed with **\$13<sup>00</sup>**  
spinach, mushroom and ricotta cheese  
in a filetto sauce

**Linguine with White Clam** **\$14<sup>00</sup>**  
**Sauce (or Red)** shrimp and clams  
sautéed in a white wine, basil and garlic sauce

## SALADS

*Choice of dressings: warm balsamic vinaigrette, raspberry vinaigrette, dijon dill, bleu cheese, red wine vinaigrette, walnut vinaigrette, Caesa*

**Mixing Bowl Salad** **\$8<sup>00</sup>**

Orange segments, bleu cheese, walnuts, tomato, tri-colored peppers with raspberry wine vinaigrette. Also available with chicken, shrimp, salmon, or tilapia - priced accordingly

**Seared Tilapia**

topped with fried leeks over mesclun salad, walnut raisin cous cous & tomato with a walnut vinaigrette dressing

**Seared North Atlantic Salmon**

w/pine nuts, raisins, tomatoes, cucumber, carrots, honey dill dijon

**Tuna Fish Salad with Apples & Craisins**

Solid white tuna fish salad served over a bed of mesclun greens & tomato with a choice of dressing

**Grilled Chicken Salad**

with feta cheese, tomatoes, onion, cucumber, tri-colored peppers and chopped romaine lettuce with a red wine vinaigrette

**Mesclun Salad** consisting of baby field greens & tomato, with a choice of dressing **\$7<sup>00</sup>**

**Classic Caesar Salad** crisp romaine lettuce, parmesan cheese and homemade croutons; also available with chicken, shrimp, salmon or tilapia, priced accordingly **\$7<sup>00</sup>**

**Chicken & Goat Cheese Salad** **\$12<sup>00</sup>**

grilled chicken marinated in balsamic vinegar served over mesclun salad & tomato with N.Y. State Coach Farm Goat Cheese and a warm balsamic vinaigrette dressing (extra goat cheese \$2.00 per 1 oz.)

# ENTREE SERVED AFTER 4:30 PM

<b>Seared North Atlantic Salmon</b> <i>with sundried tomatoes, basil, and balsamic sauce, starch and vegetable du jour</i>	<b>\$18<sup>00</sup></b>	<b>Grilled Pork Chops</b> <i>with rosemary and garlic served with starch and vegetable</i>	<b>\$18<sup>00</sup></b>
<b>Sautéed Tilapia</b> <i>with raisin and toasted pine nuts, in a lemon demi glace sauce, starch &amp; vegetable du jour</i>	<b>\$18<sup>00</sup></b>	<b>Veal Scaloppini</b> <i>with mushroom madeira wine sauce, and smoked mozzarella, starch and vegetable du jour</i>	<b>\$21<sup>00</sup></b>
<b>Seafood Spanish Paella</b> <i>shrimp, clams, mussels over saffron rice with chorizo sausage</i>	<b>\$21<sup>00</sup></b>	<b>Grilled Shell Steak</b> <i>with starch and vegetable du jour</i>	<b>\$22<sup>00</sup></b>
<b>Balsamic Chicken</b> <i>sautéed chicken breasts in shallot, balsamic demi glace sauce, starch &amp; vegetable du jour</i>	<b>\$18<sup>00</sup></b>	<b>Steak Peppercorn</b> <i>pan seared shell steak with a brandy peppercorn sauce, starch and vegetable du jour</i>	<b>\$22<sup>00</sup></b>
<b>Sautéed Chicken Breast</b> <i>served w/ artichoke hearts, sundried tomatoes, and demi glace served with starch and vegetable du jour</i>	<b>\$18<sup>00</sup></b>	<b>Asian Marinated Grilled Skirt Steak</b> <i>16 oz. served with starch and vegetable du jour</i>	<b>\$22<sup>00</sup></b>
<b>Moulard Magret Duck Breast</b> <i>served with a wild berry sauce accompanied by starch and vegetable du jour</i>	<b>\$24<sup>00</sup></b>	<b>Ahi Tuna</b> <i>black sesame crusted served over a bed of noodle salad and vegetable du jour</i>	<b>\$23<sup>00</sup></b>

## SIDES

<b>Spinach</b> <i>sautéed in garlic and olive oil</i>	<b>\$7<sup>00</sup></b>	<b>Grilled Vegetables</b>	<b>\$6<sup>00</sup></b>
<b>French Fries</b>	<b>\$3<sup>00</sup></b>	<b>Salad du Jour</b>	<b>\$5<sup>00</sup></b>

## FROM THE GRILL

<b>Maryland Lump Crab Cake Wrap</b> <i>with health slaw, tartar sauce, mesclun salad &amp; tomato, rolled in a grilled wrap, served w/side du jour</i>	<b>\$11<sup>00</sup></b>	<b>Grilled Chicken Sandwich</b> <i>on a Portuguese roll with eggplant, roasted red peppers, smoked mozzarella and aioli served with grilled vegetables and side du jour</i>	<b>\$11<sup>00</sup></b>
<b>Steak Sandwich</b> <i>sliced grilled shell steak, open faced, with mushroom madeira wine sauce served on foccacia bread with grilled vegetables and french fries</i>	<b>\$12<sup>00</sup></b>	<b>The Mixing Bowl Burgers</b> <i>Hamburger or Turkeyburger grilled to perfection on a roll served with grilled vegetables and french fries</i>	<b>\$9<sup>00</sup></b>
<b>Homemade Vegetable Burger</b> <i>on a grilled pita served with grilled vegetables and side du jour</i>	<b>\$10<sup>00</sup></b>	<b>Grilled Eggplant, Roasted Red Pepper, Smoked Mozzarella</b> <i>and balsamic vinegar on foccacia bread served with grilled vegetables and side du jour</i>	<b>\$10<sup>00</sup></b>

Prices subject to change due to market availability

# **COLD SANDWICHES** SERVED WITH SIDE OF CUCUMBER SALAD

## **Tuna Fish Salad Sandwich**

*white tuna salad, lettuce & tomato on a pita*

## **Roasted Turkey Breast**

*on a Portugese roll with lettuce, tomato and dijon mayo*

# **DESSERTS** ALL DESSERTS BAKED ON PREMISES

**Pecan Pie**

**\$7<sup>00</sup>**

**New York Cheese Cake**

**Fruit Tart**

**\$7<sup>00</sup>**

**Chocolate Mousse Cake**

**Pear Tart**

**\$6<sup>00</sup>**

**Apple Crumb Tart**

**Dessert Du Jour** Priced Accordingly

# **BEVERAGES**

**Coffee**

**Sodas**

**Beer & Wine**

**Tea/Herbal**

**Juices**

**on Premise**

**Espresso**

**Waters**

**Consumption**

**Cappuccino**

**Sparkling Water**

**Only**

*Ask About Our Daily Specials • All Entrees Served After 4:30 PM*

[www.MixingBowlEatery.com](http://www.MixingBowlEatery.com)

## **HOURS**

**MONDAY-THURSDAY 11:30AM-9PM**

**FRIDAY & SATURDAY 11:30AM-10PM**

**CLOSED SUNDAY**

the  
**MIXING**

**BOWL**  
**EATERY**

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