

Soups, Salads, Starters

louisiana gumbo	\$8
seasonal soup of the day	\$7*
beet salad <i>with feta cheese, arugula, citrus dressing</i>	\$8
mixed greens salad <i>mesclun, tomatoes, champagne vinaigrette, goat cheese crouton</i>	\$7*
romaine hearts salad <i>romaine hearts, croutons, caesar dressing</i>	\$7*
crispy calamari <i>served with red sauce</i>	\$8

Entrées

romaine hearts entrée <i>romaine hearts, croutons, caesar dressing</i> <i>with chicken \$15 with shrimp \$17</i>	\$11
pan seared ahi tuna <i>served with mixed greens salad and a tomato, basil & olive salad</i>	\$19
pan chicken breast <i>served with mashed potatoes, grilled asparagus, mushrooms & creamy sage sauce</i>	\$16
pan seared scallops <i>with mushroom risotto & lemon beurre blanc</i>	\$19*
herb crusted new zealand lamb chops <i>baby arugula, spiced tomato marmalade</i>	\$24
grilled salmon <i>with grilled asparagus, roasted peppers, fingerling potatoes & lemon beurre blanc</i>	\$18*
crab cakes <i>with grilled asparagus, capers, yellow corn, roasted peppers</i> <i>onions & lemon beurre blanc</i>	\$19
grilled flat iron steak <i>served with roasted squash, zucchini, peppers, onions & broccolini</i>	\$22*
handmade ricotta gnocchi <i>served with a butter sage sauce, andouille sausage & sundried tomatoes</i>	\$16
dish pasta <i>with chicken \$17 with italian sausage \$18 with shrimp \$19</i>	\$14

* \$35 Pre-Theatre Dinner – Please select one (*) item from first dish, one (*) item from main dish, and one (*) item from the dessert menu.