

DISH + DRINKS

DINNER

THREE COURSE PRE-THEATER

\$40

STARTERS

SOUP

butternut squash, roasted pumpkin seeds,
pumpkin seed oil

CALAMARI

crispy fried with marinara sauce

CAESAR SALAD

romaine hearts, croutons, parmesan, white
anchovies, Caesar dressing

MESCLUN SALAD

cherry tomatoes, roasted butternut squash,
cranberries, candied walnuts, goat cheese,
balsamic vinaigrette

ENTRÉES

GRILLED SALMON

beluga lentils, applewood bacon, with a beurre
rouge sauce

PASTA

hand crafted fettucine with tomatoes, garlic, basil,
white wine and parmesan cheese

- with chicken

- with sausage

STEAK AND FRITES

grilled 10 oz flat iron steak, frites, arugula salad,
béarnaise

STEAMED MAINE MUSSELS & FRITES

shallots, tomatoes, garlic, white wine, garlic frites

VEGETABLE RISOTTO

seasonal vegetables, truffle oil

DESSERT

GALA APPLE BEIGNET

with salted caramel w/pralines & Virginia
maple syrup

PISTACHIO CRÈME BRÛLÉE

with powdered sugar

POACHED PEAR

with vanilla ice cream

TRIO SORBET

lemon, mango, and raspberry