



PRE & POST THEATRE MENU
OFFERED BETWEEN 5PM AND 6:30PM
AND AFTER 9:30PM

APPETIZERS

FOUR OYSTERS
passion fruit mignonette

SALAD OF LOCAL GREENS
shaved baby vegetables, sherry vinaigrette

SEA SCALLOP SASHIMI
togarashi, shoyu

CRISPY FRIED CALAMARI
house made tartar sauce

MAIN COURSES

8OZ. BLACK ANGUS FILET MIGNON

SALMON A LA PLANCHA

ROAST NATURAL AMISH CHICKEN

GRILLED MARKET FISH

1 LB. LOBSTER *\$5 supplement*

SIDES

CRUSHED POTATO WITH EXTRA VIRG
IN OLIVE OIL

BRAISED GREENS

SAUTEED GREEN AND YELLOW BEANS

DESSERTS

BROWNEB BUTTER CHEESECAKE
candied pecans, banana sorbet

SOFT BAKED CHOCOLATE CAKE
white chocolate ganache, milk chocolate ice cream

SEASONAL SORBETS
vanilla shortbread

*\$49 per person
\$74 paired with wines*