

BACKSTAGE

KITCHEN + BAR

THEATER MENU

select one item from each act | \$32.95 per person

ACT I

CAESAR SALAD

crisp romaine, garlic & herb croutons,
parmesan and caesar dressing

BAVARIAN SOFT PRETZELS

served with whole grain bourbon mustard
and local beer cheese fondue

GARDEN SALAD

artisanal greens, heirloom grape tomatoes, red onion,
cucumber, carrots, and balsamic dressing

CALAMARI

east coast calamari, breaded with local drum-rock
milled dredge (served thai peanut or garlic butter style)

SPINACH SALAD

baby spinach, red onions, raisins, almonds, and
gorgonzola, served with warm bacon dressing

CRISPY PIEROGIS

potato and cheddar stuffed pierogis, with kielbasa,
caramelized onion, and bacon sour cream

ACT II

GRILLED BOURBON SALMON

faroe island salmon, topped with a whole grain bourbon mustard crust served with mixed greens, citrus vinaigrette, and scallion rice pilaf

SHORT RIB & SWEET POTATO GNOCCHI

served with a bell pepper medley, mushrooms, and baby spinach in a sherry demi, and topped with a smoked bacon sour cream

ORANGE GINGER CHICKEN

sweet and tangy glazed chicken breast, soy butter, spinach, and scallion rice

CREOLE PASTA

local grilled chicken, shrimp, chourico, roasted corn, heirloom grape tomatoes, and sliced asparagus in a cajun cream, tossed with cavatappi pasta

CURTAIN CALL

running late? don't miss the curtain time! come back after the show for your dessert (and another cocktail)!

WARM CHOCOLATE BUNDT

CHEESECAKE

TIRAMISU

ICE CREAM