



Dinner Menu

First

Sweet Carrot Soup
tarragon and roasted mushrooms \$ 8

Spring Greens
champagne-chive dressing, warm goat cheese and petit tomatoes \$ 9

Spinach Salad
roasted peppers, white anchovies and parsley-lemon vinaigrette \$ 10

Crab Cakes
fennel slaw, sweet pepper puree and spring greens \$ 16

Sea Scallops
pan fried with duck liver, game bird stock reduction and rosemary syrup
to enjoy \$ 12 to share \$ 20

Grilled Vegetable Terrine
Dragsmith Farms greens and sweet pea sauce \$ 11

Prosciutto Wrapped Asparagus
asparagus panna cotta, baby greens and raspberry vinaigrette \$ 11

Entrée

Grilled Artichoke and Ricotta Ravioli
sundried tomato cream and roasted fennel \$ 22

Risotto
asparagus, Grana Padano cheese, mustard marinated shallots \$ 19

Poached Halibut
turmeric-parsley butter sauce, steamed couscous, buttered leeks and market vegetables \$ 26

Lamb Chops
grilled wild mushroom jus, asparagus, savory bread pudding and cucumber mint relish \$ 32

Pan Roasted Chicken Breast
roasted lemon sauce, herbed fingerling potatoes and market vegetables \$ 23

Grilled Boneless Pork Chop
whiskey-ginger sauce, bacon crusted fried onion, market vegetables and roasted yukon gold potatoes \$ 29

Grilled Natural Beef
charred tomato marmalade, Dijon whipped potatoes and select spring vegetables
Filet of Beef Tenderloin \$ 29 "Flat Iron" Steak \$ 26

Sea Scallops
colusari red rice, kalamata and mizuna salad, red pepper coulis \$ 28

The Pre-Theater Menu

A two-course prix fixe menu specifically designed to help you comfortably make it to the top of the show.

First

Sweet Carrot Soup
tarragon and roasted mushrooms

« or »

Spring Greens
champagne-chive dressing, warm goat cheese and petit tomatoes

Entrée

Boneless Beef Short Rib
dijon whipped potatoes and market vegetables \$ 28

« or »

White Wine Braised Chicken
crimini mushrooms, bacon, soft polenta and broccolini \$ 28