



Theatre Menu

Appetizers

Salad of Local Greens
shaved baby vegetables, garnacha vinaigrette

Hiramasa Sashimi
togarashi, shoyu

Crispy Fried Calamari
house made tartar sauce

Four Oysters
passion fruit mignonette

Main Courses

Roast Natural Amish Chicken

8 oz. Sirloin

Grilled Market Fish

Salmon a la Plancha

1½ lb Lobster (*5 supplement*)

Sides

Crushed Potato with Extra Virgin Olive Oil

Fagioli al Uccelletto

Wilted Spinach

Desserts

Peanut Butter Mousse Cheesecake
marshmallow, sour cherry, bartlett pear

Floating Island
chestnut, orange, dark chocolate

Sorbet Trio
vanilla shortbread

\$49 per person

\$25 unlimited wine pour, choose from our wine director's select list, enjoy it with our theatre menu or with purchase of any entree

Wine promotion served only on Sundays