

◆ Included with Ticket ◆

◆ **PRE-SHOW - APÉRITIFS** ◆

Trio of Dips

Parmesan **VG, GF**, Lavash **VG, DF**, Pita **VG** with Green Goddess Dip **VG, GF**
Beet Hummus **VG, V, GF, DF** Roasted Garlic & Lemon Aioli **VG, V, GF, DF**

◆ **INTERMISSION I - SALADE** ◆

"Caesar Salad"

Baby Green & Red Romaine, Brioche Croutons, Parmesan "Snow",
Pickled Cipollini Onions, Green Goddess Dressing **VG**

◆ **INTERMISSION II - ENTRÉE** ◆

Select One

Lemon & Olive Oil Marinated Airline Chicken Breast

Creamy Parmesan Polenta, Roasted Heirloom Carrots,
Mushroom Conserva, Chicken Jus, Parsley **GF**

Steak Frites

Seared Flat Iron Steak, Garlic Spinach, Crispy French Fries,
Rosemary & Thyme Butter, Bordelaise

Pan Seared Big Glory Bay Salmon

Lemon Fregola, Grilled Squash Puree, Charred Broccolini, Gremolata, Dill Oil

Seared Polenta Cakes with Mushroom Conserva

Calabrian Chile Romesco Sauce, Charred Lemon Broccolini,
Marcona Almond Crumble, Italian Salsa Verde **VG, V, GF, DF, CN**

◆ **FINALE - LE DESSERT** ◆

Chocolate Pot de Crème

Salted Caramel Sauce, Whipped Chantilly, Oatmeal Streusel **GF**

VG - Vegetarian V - Vegan GF - Gluten Free DF - Dairy Free CN - Contains Nuts

*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information

◆ *Additional Options* ◆

◆ **PRE-SHOW - APÉRITIFS** ◆

Cabaret Combo

Serves 3-4 guests

Nduja Arancini, Lobster Salad, Parmesan Truffle Fries,
Crab Cake served with accompaniments

\$35

Parker House Rolls

Country Style Honey Butter, Chive,

Fleur de Sel *vg*

\$7

Maryland Crab Cakes

Panko, Lemon, Shallot, Parsley,

Cornichon Tartar Sauce

\$23

Lobster Salad

Potato Latke, Shaved Radish,

Lemon Sabayon, Chive

\$24

Shrimp Cocktail

Spicy Cocktail Sauce,

Horseradish, Lemon *DF, GF*

\$24

Nduja Arancini

Crispy Fried Arborio Rice, Calabrian

Chile Cheese Spread, Parmesan Reggiano,

Black Truffle Aioli, Chive

\$17

Seasonal Starter

Nichols Farm Heirloom Tomatoes Local
Burrata, Basil Oil, Apricot Mostarda, Can-
died Pistachio, Balsamic Essenza *GF, CN*

\$17

Hand Cut Parmesan Truffle Fries

Sea Salt, Garlic & Lemon Aioli

\$12

◆ **INTERMISSION II - ENTRÉE** ◆

Seared Filet Mignon & Jumbo Shrimp

Creamy Parmesan Polenta, Fire Roasted Tri-Color Cauliflower,

Italian Salsa Verde, Mushroom Conserva

Menu Up-Charge | \$25

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◆ Tempting Libations ◆

◆ BEER ◆

Corona Extra 4.6%	\$7
Guinness 4.2%	\$8
Off Color Brewing Apex Predator Farmhouse Ale 6.8%	\$9
Lagunitas IPA 6.2%	\$8
Oskar Blues Dale's Pale Ale 6.5%	\$8
Vandermill Totally Roasted Cider 6.9%	\$9
White Claw Hard Seltzer (Rotating)	\$7

◆ WINE BY THE GLASS ◆

WHITE

Pinot Grigio, Terra Viva, Veneto, IT	\$14 \$52
Riesling, A to Z Rogue Valley, OR	\$14 \$52
Sauvignon Blanc, Oliver Coste, Languedoc, FR	\$14 \$52
Sancerre, Francois le Saint, Sauvignon Blanc, FR	\$17 \$65
Chardonnay, Bouchard Père & Fils, Burgundy, FR	\$15 \$55
Chardonnay, Tyler, Santa Barbara, CA	\$17 \$65

ROSÉ

Tempranillo, Bodegas Pinuaga, La Mancha, SP	\$14 \$52
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RED

Pinot Noir, Banshee, Sonoma, CA	\$16 \$62
Pinot Noir, Chanson, Burgundy, FR	\$17 \$65
Malbec, La Rioja, La Rioja, AR	\$14 \$52
Syrah, Klinker Brick "Farrah", Lodi, CA	\$14 \$52
Shiraz, Maverick Wines, Barossa, AU	\$15 \$55
Bordeaux, Château Franc Pourret, Saint-Émilion, FR	\$17 \$65

SPARKLING

Prosecco, Santome, Veneto, IT	\$14 \$52
Cava Brut Rosé, Segura, Viudas, Catalonia, SP	\$14 \$52
Cremant d'Alsace Brut Rose, Lucien Albrecht, Alsace, FR	\$16 \$62
Moscato D'Asti, Centori, Lombardia, IT	\$11 \$42

◆ Libations Continued ◆

◆ SPIRITS ◆

VODKA

Belvedere	\$15
Grey Goose	\$14
Ketel One	\$13

AGAVE

Maestro Dobel Smoked Silver Humito	\$19
Don Julio Blanco	\$15
Fortaleza Blanco	\$12
Casamigos Reposado	\$14
Herradura Reposado	\$15
Del Maguey Mezcal Vida	\$13

RUM

Bacardi	\$11
Flor De Cana	\$13
Zaya Gran Reserva	\$14

GIN

Beefeater	\$11
Tanqueray	\$12
Hendrick's	\$13
Bombay Sapphire	\$12

WHISKEY & BOURBON

Maker's Mark	\$13
Old Forrester	\$11
Basil Hayden's	\$14
Angel's Envy	\$15
Whistle Pig 10 year	\$18
Woodford Reserve	\$15
Redemption High Rye	\$15

SCOTCHES

Balvenie Double-Wood 12 year	\$18
Glenmorangie 10 year	\$16
The Macallan 12 year	\$16
Oban 12 year	\$19
Laphroaig 10 year	\$17

BRANDY, PORT, & SUCH

Taylor Flagate 10 year Tawny Port	\$14
Hennessy VS Cognac	\$14
Martell Blue Swift Cognac	\$16
Laressingle XO Armagnac	\$19

◆ BEVERAGES ◆

COFFEE

We proudly serve local roaster, Intelligentsia

Drip Coffee	\$4
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SWEET ENDINGS

Dream a Little Dream Svedka Vodka, Mr. Black Coffee Liquor	\$14
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SODAS & WATERS

Q Ginger Beer	\$4
Panna Still 500ml	\$7
San Pellegrino 500ml	\$7