

Pre-Theater Menu \$35 for Three Courses
Not including beverage or gratuity

S M A L L D I S H E S

Mixed Field Greens

Cherry tomatoes, Manchego cheese, toasted sunflower seeds, Provençal vinaigrette

Romaine & Radicchio

Grilled scallions, crushed pistachios, roasted garlic-gorgonzola dressing

New England Clam Chowder

Fresh chives, extra virgin olive oil, bacon

E N T R É E S

Pan Seared Jumbo Lump Crab Cake

Refried garbanzo beans, roasted pepper relish, spicy avocado sauce

Pan Seared King Salmon

Crispy polenta, haricot vert, roasted tomato-vinaigrette

Grilled Hanger Steak

Aged cheddar-scallion whipped potatoes, grilled asparagus, horseradish-veal stock reduction

Gulf of Mexico Shrimp Carbonara

English peas, wild mushroom, bacon, Parmesan cream

Miso Glazed Mahi Mahi

Grilled baby bok choy, oyster mushrooms, baby carrots, tamari drizzle

D E S S E R T S

Vanilla Crème Brûlée

Fresh mixed berries

Fresh Berries

Whipped cream

French Almond Cake

Strawberry compote, whipped cream

Chef/Owner Dan Butler
Chef de Cuisine Matthew Crist
Sous Chef Timothy Bolt