

# Opening Act

\$49 per person

## wine offerings

LES DEUX TOURS SAUVIGNON BLANC 10

SUI GENERIS MONTSANT TINTO  
GRENACHE BLEND 10

## curtain up

*choice of*

### TOMATO & ONION SALAD

vine ripened tomatoes sliced to order, mixed greens, sliced red onions, blue cheese crumbles, served with house vinaigrette dressing

### COBB SALAD

steakhouse salad greens, blue cheese crumble, grape tomatoes, candied bacon, shredded cheddar, egg, crispy fried onions and guests' choice of ranch or balsamic vinaigrette

### PARMESAN SOUP

garnished with buttery micro-cROUTONS, candied bacon, and fresh chopped chives



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request \*Items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

## main act

*choice of*

### LOBSTER MAC & CHEESE WITH BROCCOLI

cavatappi pasta tossed in a green chili cheese sauce, chopped lobster claws, melted cheese blend, and a side of fresh steamed broccoli

### STEAK SANDWICH WITH FRENCH FRIES

steak tenderloin served on a garlic buttered French baguette with béarnaise sauce, lettuce, tomato, onion, and house-made fries

### AIRLINE CHICKEN WITH LYONNAISE POTATOES & AU POIVRE

broiled 7 oz chicken breast with au poivre sauce, herbed Lyonnaise potatoes, fried until golden and tossed with garlic butter and sautéed onions

### CRAB CAKE SANDWICH WITH FRENCH FRIES

sizzling crab cake on a garlic-buttered French baguette, remoulade, lettuce, tomato, onion, and house-made fries

## encore

*choice of*

### POT DE CRÈME WITH BERRIES

chocolate custard served with whipped cream and berries

### OPENING ACT DUO

creamy chocolate mousse in a chocolate cup with whipped cream, and berries drizzled with a sweet cream

### ICE CREAM OR SORBET

selection of raspberry sorbet, vanilla, or chocolate ice cream