

**PRE-THEATER MENU**

**DAILY 5PM-630PM | 2 COURSES \$39 | BOTTLE WINE SPECIAL \$32**

**FIRST**

**Soup of the Day**

*please ask your server for daily selection*

**Chef's Cheese & Charcuterie**

*seasonal accents, crostini*

**Arugula Salad**

*sun-dried tomato, pecorino, champagne vinaigrette*

**SECOND**

**Black Pepper Spaghetti**

*house made pasta, roasted tomato, spinach, garlic, pecorino*

**Pan Seared Rainbow Trout**

*fingerling potato, haricots verts, beurre blanc*

**Local Grass-fed Braised Beef Short Ribs**

*caramelized onion, gorgonzola polenta, sautéed swiss chard*

**WINE BY THE BOTTLE SPECIAL \$32**

**White or Red**

*please ask your server for daily selection*

*Chef Charles Lyons*

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*