

**SPRING 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*

**Salade Lyonnaise**

*frisée, quail egg, house cured bacon, red onion, sherry dijon vinaigrette*

**SECOND**

**Spaghetti Primavera**

*house made pasta, spinach, sun dried tomato, shaved parmesan*

**Cajun Prawns & Polenta**

*pan seared prawns, mixed peppers, parmesan polenta, cajun cream sauce*

**Braised Beef Short Ribs**

*cinnamon red wine braised short ribs, french beans, fingerling potatoes, pan jus*

**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.*