

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

Pumpkin Risotto

goat's milk cheese, toasted crushed pecans

Pan Seared Rainbow Trout

succotash, champagne beurre blanc

Local Grass-fed Braised Beef Short Ribs

braised brussels sprouts, mashed potatoes

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.