

THEATER MENU

5:00PM – 7:30PM (\$39) | 7:30PM – 10:00PM (\$49)

APPETIZER

FRIED GREEN TOMATOES *Goat cheese, tomato-bacon jam*

BURRATA *Serrano ham, confit tomatoes, pesto, grilled baguette*

CAESAR SALAD *Gem romaine, baby kale, avocado, heirloom cherry tomatoes, Parmesan dressing*

ENTRÉE

STRIPED BASS *Manila clams, chorizo*

LEMON-THYME CHICKEN *Roasted half chicken, natural jus*

VEGETABLE TASTING *Cavatelli, roasted tomatoes, grilled vegetable ratatouille*

FILET MIGNON (ADD 5) *6oz grass-fed petit filet, caramelized cipollini onions, cognac peppercorn sauce*

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE *Fresh berries and mint*

CHEESECAKE *New York cheesecake with raspberry sauce*

JENNA'S RHUBARB AND CRANBERRY CRUMBLE
In partnership with the hit Broadway musical "Waitress"



BEVERAGE SPECIAL

BOTTLE OF HOUSE WINE - \$35 See waiter for selection



EXECUTIVE CHEF – ROBERT HOHMANN

Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order.

Please inform us if your party has a food allergy. 20% gratuity will be added for parties of 6 or more.