

Theatre Two-Course Dining Experience - \$55

Available Sunday to Thursday, 4:00 pm - 6:00 pm, excluding holidays.

Enjoy a specially curated two-course menu designed to complement your evening at the theatre. Savor exquisite flavors and impeccable service, making your pre-show dining as memorable as the performance itself.

STARTER (choose one)

Strawberry Salad

Strawberries, Grilled Corn, Half-Dried Tomatoes, Quinoa, Eggs, Red Onion, Blue Cheese Crumbles, Candied Pecans, Honey Truffle

Caesar Salad

Crisp romaine, focaccia croutons, Parmigiano Reggiano, and our house-made Caesar dressing.

Soup du Jour

Chef's daily selection, crafted with fresh flavors.

Lobster Bisque

A rich, velvety soup infused with tender lobster.

ENTRÉE (choose one)

6oz Certified Angus Beef® Filet*

Grilled to perfection and served with a rich red wine demi-glace. Pair with roasted shallot mashed potatoes, made with garlic, butter, and cream. Add truffle for an extra touch of indulgence for just \$2.

14oz Bone-In Berkshire Pork Chop

A flavorful cut topped with a hot honey demi-glace and served alongside Harvest Roasted Vegetables, featuring butternut squash, sweet corn, brussels sprouts, beets, dried cranberries, and candied pecans—a perfect harmony of savory and sweet flavors.

Chilean Sea Bass*

Skillfully prepared, served with buttered onion rice and accompanied by a half-dried tomato lemon butter sauce for a delicate and flavorful experience.

This promotional menu is available Sunday to Thursday, 4:00 pm - 6:00 pm, excluding holidays. Availability is subject to management discretion and is not eligible for discounts

Items can be prepared to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.