



Dinner Menu

First

Parsnip Soup
crisp beet dumpling, baby greens
Eight 

Mixed Greens
Port-steeped cranberries, apple, Grana Padano, white balsamic vinaigrette
Eight 


Spinach & Frisée
roasted beets, bacon, pumpkin-chevre mousse, pepitas, duet of beet vinaigrettes
Ten


Crab Cakes
fennel slaw, sweet pepper purée, Dragsmith greens
Sixteen

Seared Sea Scallops
duck liver, game bird stock reduction, rosemary syrup
to enjoy *Thirteen* to share *Twenty*

Stuffed Grape Leaves
almond-Parmesan broth, quinoa, wild rice, golden raisins, preserved tomato, Aleppo pepper, cabbage
Ten 

Entrée


House-Made Ravioli
mushroom confit, fall greens, red cabbage, shaved pecorino
sausage *Twenty Three*  butternut squash *Eighteen*

Pumpkin Risotto
duck confit, grilled frisée, crème fraîche, pumpkinseed oil
Twenty 

Stuffed Midwest Trout
mushroom duxelle, bacon, wild rice-butternut squash hash, market vegetables, cider sabayon
Twenty Seven


Pan-Roasted Chicken Breast
herbed fingerling potatoes, market vegetables, date pan sauce
Twenty Three 

Braised Pork Shank
whipped ginger sweet potatoes, market vegetables, Port cherry sauce, cherry gremolata
Twenty Eight

Grilled Natural Beef
horseradish potato purée, market vegetables, charred tomato marmalade, caramelized shallot jus
Filet of Beef Tenderloin *Thirty Two* Ribeye *Twenty Eight*  New York Strip *Thirty*

Seared Sea Scallops
truffled spinach, cauliflower purée, wheat berry salad, vanilla-watercress emulsion
Twenty Eight

The Pre-Theater Menu

 Our two-course prix fixe menu is available for our pre-theater guests, and is specially designed to help you comfortably make it to the top of the show. Create your own two course prix fixe menu by selecting one starter and one entree highlighted by the comedy tragedy theatre masks for *Thirty Dollars*.

Executive Chef - Michael Delcambre
Chef de Cuisine - Alan Shook
Manager - Jeffrey Fisher
Wine Captain - Jessica Nielsen