
entrée

FRIED CHICKEN

marinated chicken breast breaded,
fried and served with a fresh
oregano-citrus cream sauce

BAKED PENNE

tender pasta with fresh basil, spinach
and oven roasted grape tomatoes in a
light blend of white cheddar and
parmesan cheeses

SLOW SMOKED PIT HAM

sweet smoked pit ham served with
our peach- walnut conserve

BEEF STROGANOFF

tender pieces of roasted beef
simmered in veal stock with
mushrooms, fresh herbs and sour
cream served alongside buttered
basmati rice

MIXED FRESH FRUIT

cubed sweet honeydew, cantaloupe
and pineapple

MASHED POTATOES

our very creamy signature mashed
potatoes with sweet roasted garlic.

TOSSED SALAD

fresh crisp romaine lettuce tossed in
our house made buttermilk dressing
topped with sweet red onions and
grape tomatoes

CORN O'BRIEN

sautéed with roasted red peppers
and fresh thyme

GLAZED BABY CARROTS

fresh from the garden carrots
simmered in a butter and brown
sugar glaze

ASIAN GREEN BEANS

sautéed with sweet cream butter and
fresh garlic, topped with an asian soy
glaze

--GLUTEN FREE & COMMON FOOD ALLERGY MENUS AVAILABLE UPON REQUEST--

NEW THEATRE
& Restaurant

**our entire menu is prepared from scratch, in house,
from local sources**

