
entrée

FRIED CHICKEN

marinated chicken breast
breaded, fried and served a
honey mustard cream sauce

WHITE MAC N CHEESE

tender shell pasta in a rich, creamy
blend of white cheddar and
parmesan cheese

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

CANTONESE BROCCOLI

sautéed with fresh garlic, drizzled
with a sweet soy glaze and topped
with toasted sesame seeds

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

NEW THEATRE
& Restaurant

**our entire menu is prepared in house, from scratch,
using only the highest quality ingredients**