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*entrée*

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**FRIED CHICKEN**

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

**BAKED POMODORO**

tender shell pasta with fresh  
herbs in a creamy rich pomodoro  
and sweet fire roasted bell  
pepper sauce

**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

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**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**