

OUR ENTIRE MENU IS PREPARED FROM SCRATCH, IN HOUSE,  
WITH LOCALLY SOURCED INGREDIENTS.

# Entrees

*on the buffet*

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entree

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## **FRIED CHICKEN**

buttermilk herb marinated  
chicken breaded then fried  
served with a fresh chive and  
herbed cream sauce

## **SLOW SMOKED PIT HAM**

sweet smoked pit ham  
served with our peach-  
walnut conserve

## **BAKED WHITE CHEDDAR MAC N CHEESE**

tender pasta in a light blend of  
white cheddar and parmesan  
cheese

## **BEEF STROGANOFF**

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

GLUTEN FREE & COMMON FOOD ALLERGY MENUS AVAILABLE UPON REQUEST—

**NEW THEATRE**  
*& Restaurant*

## **MIXED FRESH FRUIT**

cubed sweet honeydew,  
cantaloupe and pineapple

## **TOSSED SALAD**

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

## **GLAZED BABY CARROTS**

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

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## **MASHED POTATOES**

our very creamy signature mashed  
potatoes with sweet roasted garlic.

## **CORN O'BRIEN**

sautéed with roasted red peppers and  
fresh thyme

## **STEAMED FRESH BROCCOLI**

lightly seasoned and tossed with  
sweet cream butter