

Theatre Menu



Kobe Meatballs

4 Japanese Kobe beef meatballs paired with a classic Mediterranean Tzatziki sauce and lemons..... | 3

Tenderloin Tips Diane

USDA Prime filet mignon tips sautéed in a veal glaze with cognac, crimini mushrooms, and roasted garlic.
Rested on a dollop of mashed potatoes..... | 5

Lobster Bisque

Florida rock lobster tails in a savory soup with Amontillado sherry finished with heavy cream..... | 3

Seared Duck Liver

Sautéed with sauterne braised figs. Drizzled with a mandarin black pepper gastrique. Served on a date infused challah toast..... | 9

Jumbo Sea Scallops

Wrapped in Parma prosciutto drizzled with a port wine reduction.
Mesclun mix tossed in olive oil & balsamic vinegar topped with mango..... | 5

Filet Carpaccio

Thin USDA Prime filet mignon served with Greek marinated olives, mixed greens tossed in a horseradish vinaigrette, and pecorino Romano.
Finished with a lemon basil oil..... | 6

Jumbo Shrimp Cocktail

4 jumbo white shrimp with house made fire roasted tomato cocktail sauce..... | 5