



## Theater Menu

\$40 per person. Choice of one item from each course.

### 1st Course

#### Caesar Salad

romaine, herb dressing, crouton, radish

#### Autumn Salad

baby greens, cranberries, roasted squash, beets,  
candied pecans, herb goat cheese

#### Crispy Brussels

charred radicchio, caramelized onions, house mustard, toasted hazelnuts

### 2nd Course

#### Roasted Chicken Breast

Green Circle chicken, wild rice, aleppo-honey glazed carrots, Medeira jus

#### Seared Cod

butternut squash puree, beluga lentils, white wine cream,  
butternut-sage sauce

#### Cavatappi Pasta

sun-dried tomato, spinach, herbs, parmesan

### 3rd Course

#### Sorbet of the Day

ask about today's selection

Please alert your server of any food allergies. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



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