



Theatre Two-Course Dining Experience - \$55

Available Sunday to Thursday, 4:00 pm - 6:00 pm, excluding holidays.

Enjoy a specially curated two-course menu designed to complement your evening at the theatre. Savor exquisite flavors and impeccable service, making your pre-show dining as memorable as the performance itself.

Starter

Harvest Salad

A vibrant celebration of autumn: roasted pumpkin and quinoa layered with half-dried tomatoes, tart dried cranberries, and candied pecans. Shaved red onion and bold bleu cheese add depth, while charred Tuscan kale and baby greens bring freshness. Finished with golden focaccia croutons and a luscious honey-truffle vinaigrette.

Caesar Salad

Crisp romaine, focaccia croutons, Parmigiano Reggiano, and our house-made Caesar dressing.

Soup du Jour

Chef's daily selection, crafted with fresh flavors.

Lobster Bisque

A rich, velvety soup infused with tender lobster.

Entrée Selection

6oz. Certified Angus Beef® Filet*

Grilled to perfection and served with a rich red wine demi-glace. Pair with roasted shallot mashed potatoes, made with garlic, butter, and cream. Add truffle for an extra touch of indulgence for just \$2.

14oz. Bone-In Berkshire Pork Chop

A flavorful cut topped with a hot honey demi-glace and served alongside Harvest Roasted Vegetables, featuring butternut squash, sweet corn, brussels sprouts, beets, dried cranberries, and candied pecans—a perfect harmony of savory and sweet flavors.

Balsamic Bourbon Short Rib

Fork-tender short rib slow-braised in a rich balsamic-bourbon reduction, layered with roasted pumpkin, sweet cipollini onions, and wild mushrooms. Served over ribbons of fresh pappardelle pasta and finished with a silky bourbon butter sauce that brings it all together.

Chilean Sea Bass*

Skillfully prepared, served with buttered onion rice and accompanied by a half-dried tomato lemon butter sauce for a delicate and flavorful experience.

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Availability is subject to management discretion and is not eligible for discounts

Items can be prepared to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.