



\$68/PERSON
3-COURSE
PRE THEATRE MENU

FIRST COURSE

-CHOICE OF-

CAESAR SALAD

PARMESAN, CROUTONS,
CLASSIC DRESSING

TOMATO SALAD

GREEN OLIVE, CURED LEMON,
OPAL BASIL

OYSTERS ROCKEFELLER

BACON, CHARTREUSE,
SPINACH

SHRIMP COCKTAIL

POACHED PRAWNS,
COCKTAIL SAUCE

MAIN COURSE

-CHOICE OF-

KING SALMON

SUPER GREEN SAUCE, SORREL

FILET MIGNON

SCHUYLER FARMS PRIME, SAUCE PERIGOURDINE

EGGPLANT CAPONATA

CANDIED PEANUTS, CAPERS, MINT

WAGYU PRIME RIB

MISHIMA WAGYU, AU JUS, HORSERADISH CREAM
(+\$35 SUPPLEMENT)

LOBSTER THERMIDOR

COGNAC CREAM, BUTTERED LEEKS, TOMATO
(+\$45 SUPPLEMENT)

DESSERT

-CHOICE OF-

CHERRIES JUBILEE

-OR-

BLACK FOREST CAKE

AVAILABLE 5 P.M. – 6 P.M. DAILY