

ACT I

Seafood Bisque	\$10.
lobster, shrimp, scallops, tarragon oil	
Caesar Salad	\$11.
romaine, parmesan, croutons	
Beet & Frisée Salad	\$11.
pistachio, red onion, orange vinaigrette, and feta cheese	
Arugula Salad	\$12.
prosciutto, parmesan, apple, roasted red pepper balsamic vinaigrette	
Chilled Crab and Pineapple Salad	\$14.
jumbo lump, green onions	
Big Island Poke	\$16.
sushi grade tuna, sweet soy, green onions, sesame seeds, dashi, cucumber	
Steamed Mussels	\$16.
Prince Edward Island mussels, Chorizo, garlic, shallots, tarragon, corn	

ACT II

Dino's Backstage Burger	\$15.
8oz. short rib, & brisket burger, lettuce onion, & tomato, with Gruyere cheese	
Stuffed Acorn Squash	\$22.
Wild rice, raisins, almonds, chili-tarragon	
Seafood Linguine	\$24.
shrimp, scallops, little necks, asparagus, lemon-butter sauce	
Sautéed Salmon	\$26.
raisin couscous, haricot vert, cranberry relish	
Grilled Branzino	\$32.
cauliflower, pearl onions, escarole, warm sherry vinaigrette	
Pan-Roasted Chicken	\$32.
fingerling potatoes, Brussel sprouts, roasted apple, cidré	
Veal Milanese	\$34.
arugula, house-made tomato sauce, shaved parmesan, Bermuda onions	
Grilled 8oz. Filet Mignon	\$42.
Olive oil mashed potatoes, asparagus, pickled shallots, sauce Bordelaise	