



LATE NIGHT AFTER THEATER
MENU

FOR YOU, AND YOUR "CAST"

PARMESAN & HERB FRIES
served with garlic aioli \$10.

CRAB DIP
jumbo lump crab, cream cheese, with Old Bay
crostinis \$14.

GRILLED FLATBREAD
arugula, prosciutto, goat cheese, drizzled with
aged balsamic \$12.

STEAMED MUSSELS
Prince Edward Island mussels, chorizo, garlic,
shallots, & tarragon \$12.

CHARCUTERIE BOARD
cured meats, mustard, pickled vegetables \$11.

BEEF CARPACCIO
with arugula, and Parmesan Reggiano \$12.

LEMON & HERB ROASTED OLIVES
Michael's favorite \$10

SOLO ACTS

CAESAR SALAD
romaine, Parmesan Reggiano, with house-made
croutons & classic caesar dressing \$11.

DINO'S BACKSTAGE BURGER
8oz. short rib, & brisket burger, lettuce, onion, &
tomato, topped with Gruyere cheese \$15.

SEAFOOD LINGUINE
shrimp, scallops, little neck clams, asparagus, in a
lemon-butter sauce \$24

BIG ISLAND POKE BOWL
cubed sushi grade tuna, sweet soy, green onions,
sesame seeds, & cucumber \$16.

Consuming raw, or undercooked meats, poultry, shellfish, ores, may increase
your risk of food borne illness

