



ACT I

SOUP DU JOUR \$9.

Chef Kunz's choice

APPETIZERS

BIG ISLAND POKE \$16.

diced sushi grade tuna, sweet soy, green onions, pineapple, cucumber

STEAMED MUSSELS \$12.

Prince Edward Island mussels, chorizo, garlic, shallots, and tarragon

ROSEMARY GRILLED SHRIMP COCKTAIL \$12

traditional cocktail sauce

SALADS

CAESAR SALAD \$11.

romaine, fresh Parmesan Reggiano, house-made croutons, and classic caesar dressing

V ROASTED BEET & FRISÉE SALAD \$11.

pistachio, red onion, orange vinaigrette, and feta cheese

ACT II

V SPRING LINGUINE \$22.

asparagus, Spring onions, in a light cream sauce, finished with pine nuts, & Pecorino Romano

DINO'S BACKSTAGE BURGER \$15.

8oz. short rib, & brisket burger, lettuce onion, & tomato, with Gruyere cheese

SAUTÉD SALMON \$26.

fingerling potatoes, garlic roasted broccoli, saba

TWIN CRAB CAKES \$29

vegetable slaw, warm potato salad, hot & sweet mustard

PAN-ROASTED CHICKEN \$22.

herbed farro, shaved fennel, arugula, lemon vinaigrette

CRISPY DUCK \$29.

extra crispy duck leg served with green lentils, roasted beets, & sherry

GRILLED 8OZ. FILET MIGNON \$42.

olive oil, mashed potatoes, haricot vert, pickled shallots, sauce Bordelaise

ENCORE

ALL DESSERTS - \$9.

CRÈME BRÛLÉE

LEMON TART

CHEESECAKE

BROWNIE SUNDAE

vanilla ice cream, &
chocolate sauce

CHOCOLATE MOUSSE

ASSORTED GELATO

vanilla bean, sea salt, &
pistachio

PASSION FRUIT SORBET

Bringing back glamour... one cocktail at a time!

CHEF DE CUISINE KENNETH KUNZ

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.

V - VEGETARIAN

