

stage left

The Soup of the Day

Our Chef's homemade daily creation, Cup 4.25 Bowl 5.50

The Classic Caesar

Crisp romaine lettuce, shaved Parmesan Reggiano cheese, homemade croutons and our classic Caesar dressing, 6.50 Winter Beet Salad

A frisee salad mix, fresh roasted beets, orange segments, red onions, candied pistachio, fried goat cheese and a citrus vinaigrette, 6.95

The Upstage Salad

Seasonal greens, cucumbers, cheddar jack cheese, onions, homemade herb croutons, choice of dressing, 5.50

OUR HOMEMADE SALAD DRESSING SELECTION: Blue Cheese, Honey Thyme Vinaigrette, Ranch, Mayfair, Caesar

The Derby Salad

Limestone Bibb lettuce, roasted peppers and onions, grilled corn, feta, bacon, local farmed tomatoes and our homemade Mayfair dressing, 6.95 The Winter Waldorf Salad

Pulled chicken with walnuts, apples, grapes, celery, and frisee tossed in a sweet yogurt dressing on a brioche roll, 7.50

Enhance your salad by topping it with grilled chicken breast, 3.95 or Gulf Shrimp 6.50



Wing Thing

10 jumbo chicken wings served with buttermilk ranch dressing. Selection of: spicy hot, garlic Parmesan or Thai sweet-chili sauce, 10.95

Panko Crusted Chicken Strips

Homemade chicken marinated in a buttermilk brine made fresh to order. Served with ranch, 7.95

Short Rib Poutine

Crispy potato wedges topped with cheese sauce, braised short ribs in a rich brown gravy, with green onions and sour cream served on the side 6.95

Coconut Shrimp

Gulf shrimp in a deliciously crisp coconut batter deep fried and served with Thai sweet-chili sauce, 9.95

Roasted Butternut Squash Ravioli Spinach, walnut and portabella mushroom ravioli with a

roasted butternut squash cream sauce, 12.95 **Mushroom Smoked Gouda Fondue** Roasted Mushrooms in a creamy smoked Gouda Fondue with herb crisps 7.95

SANDWICHES

The Grand Grilled Cheese

4 blends of cheese, black pepper apple wood smoked bacon, thinly slice Granny Smith Apples, and grilled tomatoes on sourdough bread, 6.95

Southern Fried Chicken Sandwich

Boneless breast of chicken topped with creamy house chipotle slaw and served on a fresh potato bun. 7.95

Fish Sandwich

Blackened fresh Grouper with lettuce, tomato, onion and lemon aioli on a potato brioche, 9.50

The Short Rib Melt

Braised short ribs, pickled onions, arugula and Swiss cheese on our light sourdough bread, 7.95

Portobello Burger

Grilled Portobello, zucchini, squash, locally farmed tomatoes, pesto, balsamic glaze, served on a potato brioche bun, 6.50

BLACK ANGUS SMASHED BURGER

We are passionate about our burgers using only the freshest Midwest certified black angus beef. Our burgers are gently hand formed and served on a fresh toasted potato brioche bun with Bibb lettuce, onion, tomato and crisp dill pickle. Make it uniquely yours by adding your choice of toppings.

> The Stage Left Smashed Burger, 5.25 The Double Smashed Burger, 6.95 The Triple Smashed Burger, 7.95

Your Toppings

Sautéed Mushrooms, Caramelized Onions, Red Onions, Avocado, Jalapeno Peppers, .25 Bacon, 1.00 CHEESE: Swiss American, Provolone, Cheddar Jack or Blue Cheese, .50



A towering 1 pound of beef topped with bacon, 3 types of cheeses, Bibb lettuce, onions, local farmed tomatoes, and onion rings held together with a stake and served with a mountain of our outrageous shoestring fries then topped with a dill pickle, olive and pack of tums, 16.95

Be afraid, be very afraid!





Seasoned Shoestring Fries, 2.50 Onion Rings, 3.50 Homemade Pub Chips, 2.50.

Jalapeno Tater Tots, 3.50 Small Garden Salad, 4.50



CLOSING ACT

Triple Chocolate Ganache

For the dark chocolate lovers! Chocolate cake filled with chocolate ganache, frosted with rich chocolate buttercream, 4.50

New York Cheesecake Fresh Strawberries and sauce on top of our classic cheesecake, *5.75*

Mom's Old Fashion Spice Cake

The perfect balance of spices in this substantial yet light and flavorful creation served warm in a cast iron skillet with vanilla ice cream and whipped cream, 5.50

The Chocolate Chunk Cookie

Served warm from the oven, 3.75

STAGE LEFT SHOW COCKTAILS

Love Never Dies Jack Daniels, Ginger Beer and lemon slices over ice with clove candy stir stick, 7.50

Aladdin

Tito's Vodka, Blue Curacao and lemonade over ice with lemon wedge and blueberry candy stir stick, 7.50

Anastasia

Tanqueray Gin, fresh lemon juice and grenadine mixed, strained and served in a martini glass with a badda bing cherry and candy lemon stir stick, 7.50

Fiddler on the Roof

Disarrono Amaretto, Espresso Mix served over ice with a cherry candy stir stick, 7.50

Waitress

Root Beer and Captain Morgan Rum Float garnished with candy root beer stir stick, 7.50

Come From Away

Exotico Tequila, pineapple juice and club soda garnished with a candy pineapple stir stick, 7.50

Miss Saigon

Bacardi light, fresh orange and cranberry juice, and sweet and sour mix over ice with a candy island punch stir stick, 7.50

Bur

Budweiser, 3.25

Bud Light, 3.25 Bud Select, 3.25

Michelob Ultra, 3.50 Schlafly

Heffeweizen, 4.50 Schlafly Kolsch 16 oz. 4.50 4 Hands Citywide APA, 7 Stella Artois Cidre, 3.50

SOFT DRINKS

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Pepsi Diet Pepsi Sierra Mist Mountain Dew Dr. Pepper Lemonade Orange Soda Ice Tea Coffee 2.50 & MALTS CHOCOLATE, STRAWBERRY, VANILLA, OR COOKIES AND CREAM, 4.50

10.95

The Unicorn

Our fantasy shake with Vanilla Bean Cotton Candy ice cream, coated with rainbow candy sprinkles, whipped Cream, and a spiral candy unicorn horn.

The Chocoholic

Not for the faint of heart! Our rich double chocolate shake is surrounded by fudge icing with an M& M coating, finished with mounds of whip cream and topped with a chocolate chip cookie, chocolate sprinkles and a candy stick.

Strawberry Cheesecake

Our rich strawberry cheesecake ice cream in a glass coated with vanilla frosting; candy confetti sprinkles, a fresh strawberry, whipped cream and topped with our famous cheesecake.

Boozy Shakes, 10.95

The Anastasia

Vanilla Bean ice cream, Kahlua, Tito's Vodka and whipped cream

The Brigadoon

Chocolate ice cream, Baileys, whipped cream and chocolate sprinkles

Bali Hai Strawberry Ice cream, Bacardi Rum Strawberry puree, grenadine and whipped cream

WINE SELECTIONS 6

Storypoint Chardonnay Pacific Rim Riesling McMurray Pinot Noir L. Martini Cabernet Salmon Creek Brut Sparkling

