

LEVEL FIVE

CAFÉ

DINNER MENU

Starters

Soup of the day \$ 4

Old fashioned chicken noodle soup \$ 5

Field greens with red pepper vinaigrette, pear tomatoes, and French beans \$ 5

Spinach salad with Marcona almonds, house-smoked bacon
and red wine-scallion dressing \$ 6

Caesar salad with Romaine lettuce, Parmesan cheese, and garlic crostini

Entrées

Basil Fettuccine with crushed plum tomato sauce and shaved Romano cheese \$ 12

Seared walleye filet with Minnesota wild rice, peppercorn-herb sauce
and farmers' market vegetables \$ 14

Slow roasted beef with golden potatoes, pan gravy, sweet onions,
and farmers' market vegetables \$ 12

Garlic marinated pork roast with spicy plum compote,
sweet potato au gratin, and farmers' market vegetables \$12

Rosemary roasted free-range chicken with buttermilk mashed potatoes,
country gravy, and farmers' market vegetables \$11

Pre-Theater Fixed Price Dinners

Curtain Call

Romaine lettuce with buttermilk-dill dressing,
cherry tomato confit and fried red onions
and

Rosemary roasted free-range chicken with buttermilk mashed potatoes,
country gravy, and farmers' market vegetables \$ 15

Add Strawberry almond tart with Beaujolais sauce and Chantilly cream \$ 17

Places

Spring greens with honey vinaigrette
and

Slow roasted beef with golden potatoes, pan gravy, sweet onions,
and farmers' market vegetables \$ 15

Blackberry shortcake with honeyed yogurt cream and passion fruit curd \$ 19

Desserts

Flourless chocolate hazelnut cake with honey ice cream \$ 7

Strawberry almond tart with Beaujolais sauce and Chantilly cream \$ 6

Blackberry shortcake with sweet yogurt cream and passion fruit curd \$ 7