

# MENU

## Appetizers

- Spinach and Artichoke Dip** 8.50  
Warm spinach and artichoke dip served with crispy tortilla chips.
- Mediterranean Sampler** 7.95  
Hummus, feta cheese and Greek olive tapenade served with warm pita.
- Brie Almondine** 10.95  
Warm baked brie, served with seasonal fresh fruit and a French baguette.
- Chips & Salsa** 5.95  
Chunky salsa served with crispy tortilla chips.
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## Soup

- ★NEW! **Minestrone** Cup 3.95 Bowl 4.95  
The Italian classic, served with oyster crackers.
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## Entrees

*Served with a house salad and a basket of bread.*

- Rick's Barbeque Platter** 12.95  
Hickory smoked beef served with fresh-made cole slaw, seasonal fresh fruit, and garlic bread.
- Lasagna** 13.95  
Layers of Italian sausage, ground beef, herbed ricotta and mozzarella. Served with freshly baked garlic bread.
- Crab Cake Entree** 15.95  
A house specialty! Two jumbo-lump crab cakes baked to perfection, served with fresh-made cole slaw, seasonal fresh fruit, and a side of remoulade.

## Light Entrees

<b>Mediterranean Dinner Salad</b>	9.95
Tomatoes, cucumbers, Greek olives, artichoke hearts and feta cheese, served on mixed greens and tossed with Italian vinaigrette.	
★NEW! With grilled chicken	13.95
<b>Broccoli Cheddar Quiche</b>	10.95
Homemade quiche served with mixed greens and raspberry vinaigrette dressing.	
<b>Tuna and Chicken Salad Plate</b>	11.95
A scoop of tuna salad and a scoop of chicken salad served with crackers and seasonal fresh fruit.	

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## Sandwiches

*Served with crispy tortilla chips and fresh-made cole slaw.*

<b>Rick's Barbeque Sandwich</b>	9.95
Hickory smoked beef served on a Kaiser roll.	
<b>Crab Cake Sandwich</b>	10.95
Jumbo-lump crabcake served on a Kaiser roll with fresh lettuce and tomato, and a side of remoulade.	
<b>Chicken Salad Sandwich</b>	9.95
Chicken salad served on a Kaiser roll with fresh lettuce and tomato.	
<b>Tuna Salad Sandwich</b>	9.95
Tuna salad served on a Kaiser roll with fresh lettuce and tomato.	

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## Desserts

<b>Very Cherry Pie Cheesecake</b>	6.95
Cheesecake with swirls of cherry pie filling and flaky piecrust chunks, topped with cumbled pecan streusel.	
<b>Fudgy Wudgy Chocolate Cake</b>	5.95
Moist fudge cake, chewy fudge icing and chocolate crunch on the sides.	
<b>Bourbon Pecan Pie</b>	5.25
Mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon.	
<b>Fresh-Baked Sugar Cookies</b>	3.95
Freshly made, a Cabaret specialty.	
<b>Ben &amp; Jerry's Ice Cream</b>	2.95
Cherry Garcia or Chocolate Fudge Brownie.	

# *Cabaret Menu*



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# What is Cabaret?

It began in Paris on November 18, 1881, the year in which the first and most famous cabaret of all, the Chat Noir (Black Cat), was established. Paris, during what the French like to call the Belle Epoque, was the cultural capital of Europe, the mecca of the arts to which admirers and young hopefuls flocked from one end of Europe to the other, and indeed from still farther away. If something caught on in Paris, the immense reputation of the city as the source of fashion and innovation insured its rapid diffusion across the Continent and beyond.

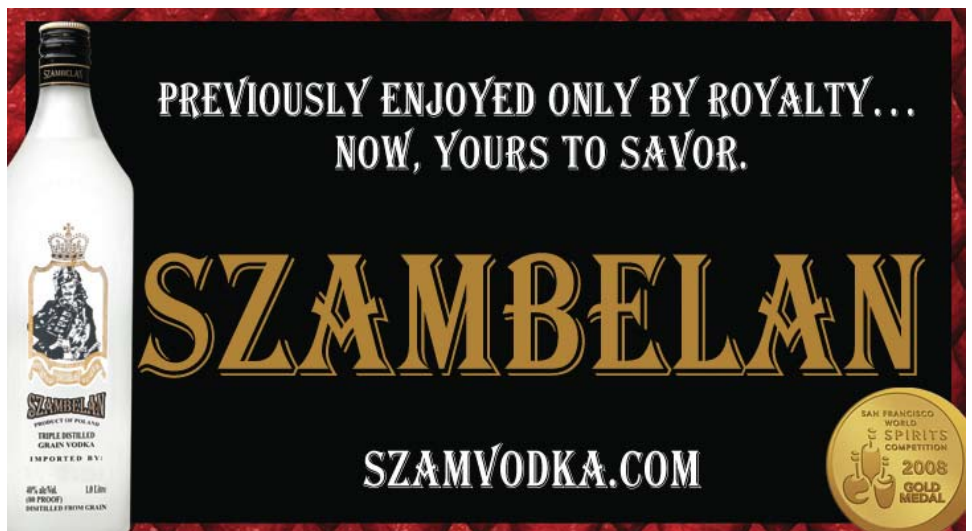
Besides giving rise to many cabarets in Paris itself, in its own time and after it became history, the Chat Noir also inspired the introduction of cabaret in major cities throughout Europe in the late nineteenth and early twentieth centuries.

In the beginning, cabaret arose as an informal grouping of artists - painters, poets, musicians, and theatre people - who felt the need to come together. It was intended as something essentially private. From 1881 to 1917, audiences were made up predominantly of artists, their friends, and a variety of cultural fellow-travellers. In post-World War I Europe, the cabaret ceased to be a novelty and by and large fulfilled its function as a locus of an emerging avant-garde. Cabarets became places of entertainment; their facilities were expanded and enhanced, their doors thrown open to the public.

When developing FST's Cabaret we took the diverse and rich history of the form to create the atmosphere you see today. Set in a turn-of-the-century Parisian Cafe and offering fresh baked food, the Cabaret is an intimate space for an intimate form of entertainment.

*Turn-Of-The-Century Cabaret*

*by Harold B. Segel*



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