

Goldstein Cabaret Menu



Florida
Studio
Etheatre



APPETIZERS

Shrimp Cocktail 10.95

Six chilled jumbo shrimp with cocktail sauce and fresh lemon

Margherita Flatbread 9.95

Diced tomatoes, pesto, fresh mozzarella

Chips & Salsa 7.95

Chunky tomato salsa served with tri-color tortilla chips.

Spinach & Artichoke Dip 9.95

House-made spinach and artichoke dip served with tri-color tortilla chips.

SHAREABLES

Boar's Head Cabaret Board 21.95 **NEW!**

Prosciutto, fennel salami, dill Havarti, Gouda, fruit preserves, sweet peppers, heirloom grape tomatoes

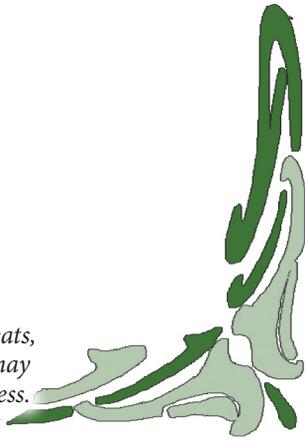
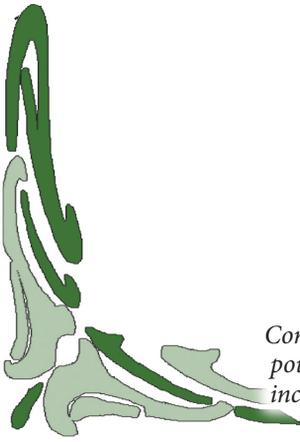
Mediterranean Sampler 13.95

Hummus, stuffed grape leaves, feta, sundried tomatoes, Greek olives, and warm pita.

* Add baked chicken 4.00

Brie Almondine 14.95

Warm baked brie with seasonal fresh fruit and a French baguette.



SOUP

Lobster Bisque

Cup 5.95 | Bowl 9.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SALADS

Beet & Walnut Salad 14.95 **NEW!**

Mixed greens, beets, walnuts, heirloom grape tomatoes, and goat cheese.

*Add baked chicken 4.00, shrimp 5.00

Cobb Salad 14.95

Mixed greens, baked chicken, cucumbers, tomatoes, bacon, hard-boiled egg, avocado, and bleu cheese crumbles.

New Harvest Salad 10.95 **NEW!**

Mixed greens, chickpeas, pears, bacon and feta.

*Add baked chicken 4.00, shrimp 5.00

ENTREES

Add a house salad for 1.99

Crab Cake Entrée 19.95

Two house-made crab cakes baked to perfection, served with cole slaw, seasonal fresh fruit, and a side of remoulade

Chicken Quesadilla 15.95

Chicken, black beans, sweet corn, cheddar cheese, mozzarella cheese, sour cream, guacamole, and salsa

Beef Stew Brisket 16.95 **NEW!**

Brisket with mixed vegetables and herbs in a red wine broth

Lasagna 14.95

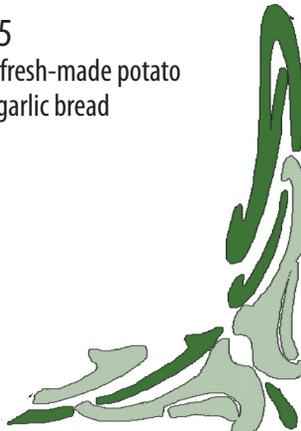
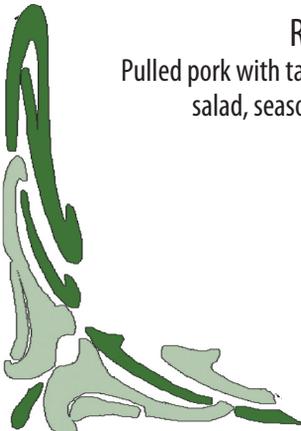
House-made lasagna with layers of Italian sausage, ground beef, herbed ricotta, and mozzarella. Served with freshly baked garlic bread

Cabaret Meatloaf 15.95 **NEW!**

Fresh-baked meatloaf with gravy, served with roasted potatoes and mixed vegetables

Rick's Barbeque Platter 15.95

Pulled pork with tangy barbeque sauce, served with fresh-made potato salad, seasonal fresh fruit, and freshly baked garlic bread





HOMEMADE QUICHE

Served with mixed greens and apple cider dressing.

Crab & Swiss Quiche 12.95

Quiche Lorraine 11.95

Made with Boar's Head bacon

SANDWICHES

Served with tortilla chips, cole slaw or potato salad.

Substitute a side salad for 1.99

Boar's Head Harvest Turkey Sandwich 14.95 **NEW!**

Boar's Head Ovensgold roasted turkey breast, heirloom tomato, brie, and fruit preserves on a Kaiser roll

Downtown Chicken Sandwich 12.95

Baked chicken, bacon, Swiss cheese, and honey mustard on a Kaiser roll, with lettuce and tomato

Downtown Cheeseburger 12.95

Cheddar or Swiss cheese melted onto an all-American burger

Mediterranean Veggie Sandwich 11.95

Hummus, roasted red peppers, leaf lettuce, cucumbers, tomato, onion, and feta on a Kaiser roll.

Pulled Pork Sandwich 10.95 **NEW!**

Pulled pork, tangy barbeque sauce, heirloom tomato, and Fontina on a Kaiser roll.

Crab Cake Sandwich 13.95

House-made crab cake served on a brioche bun with fresh lettuce, tomato, and a side of remoulade

