



# CONCERT HALL MENU



## SOUPS & SALADS

### SHRIMP BISQUE 6

A rich shrimp bisque blended with jasmine rice, sherry, and Alta Cucina tomatoes

### SOUP OF THE DAY 6

Chef's Creation

### CAESAR 6/9 (v)

Classic mix of chopped romaine, house-made croutons and Caesar dressing, with shredded Parmesan

### CHOPPED 8/11 (gf)

Chopped iceberg lettuce, bacon bits, chopped cauliflower, blue cheese crumbles, and sweet garlic vinaigrette. *A vegan version of this salad can also be requested.*

*add chicken 8*

## APPETIZERS

### HOUSE-MADE SWEDISH MEATBALLS 14

Meatballs made with beef and pork simmered in a rich mushroom cream sauce

### CHIPS & DIP 11 (v, gf)

Fresh, house-made, kettle style potato chips with French onion dip

### BREAD SERVICE 6 (v)

Warm focaccia with roasted red and yellow peppers, and butter



## ENTRÉES

### BRAISED SHORT RIB 28 (gf)

Port-wine braised short rib with mashed potatoes, peas, corn, port-wine reduction, and garnished with crispy fried onions

### MEDITERRANEAN CHICKEN 18

Lemon basil grilled chicken breast on a bed of rice and lentils, sides of baba ghanoush, house-made hummus, pickled onion, house-made pickles, pita chips, and tahini

*Also available as Vegan Mediterranean with Grilled Cauliflower (vg)*

### NASHVILLE HOT CHICKEN SANDWICH 15

Crispy breaded chicken thigh, smothered in a spicy honey glaze, with blue cheese crumbles on a brioche bun with fries

