

# S T A G E S

## DINNER MENU

### TO START

- Soup du Jour** 12  
Ask your server for details about our Chef's daily creation  
ADD FOCACCIA GARLIC PARMESAN CRISPS (2 SLICES) \$3
- Iceberg Wedge Salad** 17  
Crispy iceberg lettuce wedge topped with creamy garlic caesar dressing, bacon, oven-roasted tomatoes, and a focaccia garlic parmesan crisp
- Harvest Salad** VG GF 14  
Green leaf lettuce topped with a charred scallion vinaigrette dressing, butternut squash, roasted pumpkin seeds, green apples, heirloom carrots, black beans, and pickled red onions

### SHAREABLES

- Trio of Dips** VG GF 18  
Strips of potato and chickpea flatbread served with a curry-infused baba ghanoush, edamame hummus, and a roasted beet & black bean dip
- Crispy Chicken Sliders** 22  
Three crispy chicken sliders served on lightly toasted brioche buns slathered with an Anaheim chili hot sauce and cabbage slaw
- Bison Meatball Sliders** 24  
Three bocconcini-stuffed bison & pork meatballs served on lightly toasted brioche buns topped with marinara sauce, Grana Podano parmesan cheese and served with house-made kettle chips
- Potato Roesti** VG GF 14  
Crispy shredded potato cakes topped with a savory curried apple chutney and caramelized onions
- Kettle Chips** GF 10  
Crispy golden-fried russet potato chips served with a classic French onion dip

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### MAINS

- Tofu Tempura Stir Fry** VG GF 24  
Flat rice noodles tossed with red peppers, green onions, carrots, and gochujang barbeque sauce topped with crispy tempura fried tofu
- Classic Steak Frites** GF 30  
Grilled 5 oz flat iron steak topped with a gremolata butter coin, chimichurri sauce and served with hand-cut french fries
- Barbeque Ribs** 28  
Tender pork side ribs braised with Amsterdam Brewery Boneshaker IPA, grilled with Chef's home-made barbeque sauce served with a side of polenta & chili rapini
- Chicken Schnitzel** 27  
Crispy chicken cutlet with Spaetzle noodles browned in butter and served with cabbage slaw, savory curried apple chutney, and caramelized onions
- Bison Burger** 26  
Charbroiled hand-made bison patty filled with pimento cheese on a pretzel bun with tomato, lettuce, and caramelized onions, served with hand-cut french fries
- Linguini Pomodoro with Bison Meatballs** 29  
Linguini noodles simmered with a garlic and herb-infused tomato sauce, topped with shaved parmesan and bocconcini-stuffed bison & pork meatballs
- Poke Bowl** GF 25  
Blackened Ahi tuna, cucumbers, radishes, edamame, scallions, pickled chilies, and spicy aioli on a bed of steamed rice
- Fish & Chips** 28  
7 oz beer battered haddock with tartar sauce, a grilled lemon wheel, cabbage slaw and hand-cut french fries

### A SWEET ENDING

- Strawberry Semifreddo Ice Cream Sandwich** 12  
House-made Italian style strawberry ice cream sandwiched in a Belgian waffle with a maple balsamic strawberry sauce
- Flourless Chocolate Cake** GF 13  
Decadent chocolate cake drizzled with raspberry Chambord coulis and chocolate sauce
- Icebox Blueberry "Cheesecake"** VG GF 14  
A base of ground walnuts & medjool dates, topped with creamed cashews, iced blueberries and sprinkled with candied maple cashews