

# PLATED DINNER MENU

## SALADS

Thai Cashew Quinoa Salad (GF,DF,V,VEGAN): Red cabbage, bell peppers, red onion, shredded carrot, roasted cashews, cilantro & scallions. Mixed with a Thai inspired peanut & lime dressing.

Southwest Kale Salad (GF,V): Roasted corn, grape tomatoes, banana peppers, olives, feta cheese & V.I. kale. Tossed with a Sriracha Ranch dressing.

Soba Noodle Salad (GF,DF,V,VEGAN): Roasted garlic & broccoli, cucumber, sesame seeds, edamame, red radish, fresh parsley & scallions. Dressed with a Hoisin Sesame dressing.

Tzatziki Greek Roast Potato Salad (GF): Bacon, celery, dill pickle, eggs, red onion, fresh dill & parsley. Dressed with a Tzatziki Greek Yogurt, Lemon & Dill dressing.

Artisan Green Salad: Fresh local greens served with your choice of toppings & house-made dressings. Including house-made Tzatziki Greek Yogurt, Lemon & Dill Dressing (GF,V) & Mixed Berry Vinaigrette (GF,DF,V,VEGAN).

**Salad Bar Feature:** Playbills' Crab Dip: A decadent creamy mix of cream cheese, sour cream, shredded cheddar cheese, Old Bay seasoning, crab meat, caramelized onions, fresh garlic & scallions. Served with an assortment of crackers & fresh vegetable crudité.

**Soup du Jour:** Please ask your server about our daily soup creation. Served with fresh, house baked bread.

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## ENTREES (Choose one meal)

**Shanghai-Style Braised AAA Chuck with Toasted Sesame & Scallion Jasmine Rice & Warm Miso Slaw (GF,DF):** AAA Canadian Beef Chuck caramelized with rock sugar, Shaoxing wine, light & dark tamari, star anise, Sichuan peppercorns, fresh garlic & ginger, cinnamon, and bay leaves. Succulently braised for 4 hours until tender and served with a toasted sesame oil & charred scallion steamed Jasmine rice, and a warm Savoy cabbage, red cabbage, and carrot slaw tossed with an umami rich Miso dressing.

**Basil & Bocconcini Stuffed Chicken Supreme with Creamy Polenta & Amatriciana Sauce (GF):** Roasted local chicken supreme stuffed with bocconcini cheese, fresh basil & lemon zest. Served on a bed of creamy parmigiano Reggiano polenta and a crispy guanciale studded tomato sauce.

**Parsley & Chive Crusted Sablefish with Curried Cauliflower & Potato Dauphinoise and Grapefruit Beurre Blanc (GF):** Pan seared Sablefish crusted with fresh Italian parsley, chives, and gluten-free breadcrumbs. Served with a curried cauliflower & potato dauphinoise. Garnished with a jumbo prawn, zucchini noodles, and sauced with a grapefruit beurre blanc.

**Creamy Cashew Vegan Alfredo with Wild Mushrooms (DF,V,VEGAN):** Creamy alfredo style sauce made with cashews, nutritional yeast, fresh lemon & thyme. Tossed with fettucine noodles, peas, soy sauteed local wild mushrooms. Garnished with fresh Italian parsley & house-made vegan parmesan.

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## DESSERTS

Warm Cinnamon Roll Bread Pudding: House-made bread & cinnamon rolls, vanilla crème anglaise and glazed with our famous sticky toffee sauce.

Chocolate Oreo Cream Pie: Topped with Chantilly cream & crushed Oreos.

· Assortment of squares, Lemon Meringue Pie, English Trifle, House-made Pecan Pie & our Daily Selection of Homemade Cheesecakes.

· Barry Callebaut Belgian Chocolate Fountain: Served with fresh fruit and marshmallows.

(Gluten Free & Vegan desserts can be provided with prior notice or by notifying your server of your allergies and/or dietary restrictions)