

PLATED DINNER MENU



SALADS

Seasonal Spinach & Wild Arugala Salad (GF,V): Fresh spinach & wild arugula, sweet & spicy toasted walnuts, diced dried dates, toasted goat cheese, red onion, gala apple. Dressed with a honey & Dijon mustard vinaigrette.

Playbills' Own Classic Greek Salad (GF,V): Roma tomatoes, long English cucumbers, medley of bell pepper, red onion, Greek kalamata olives, cow's milk feta. Tossed with a balsamic vinegar, olive oil & oregano vinaigrette.

Mexican Street Corn Slaw (GF,DF,V,VEGAN): Red & green shredded cabbage, carrots, roasted peaches & cream corn, fresh poblano pepper, roasted scallions & fresh cilantro. Smoky toasted cumin, chili powder & lime dressing.

"Popeye's" Sailor Pasta Salad (GF): Roasted broccoli, chicken breast, spinach, caramelized onion, marinated artichoke hearts, parsley. Dressed with roasted garlic, feta & Greek yogurt dressing.

Artisan Green Salad: Fresh local greens served with your choice of toppings & house-made dressings. Including house-made Umami Miso Dressing(GF,DF,V,VEGAN) & Balsamic & Oregano Vinaigrette (GF,DF,V,VEGAN).

Salad Bar Feature: Fried Dill Pickle Dip: A decadent mixture of cream cheese, sour cream, shredded cheddar cheese, crunchy dill pickles, fresh dill & fresh garlic. Topped with brown butter toasted panko breadcrumbs. Served with an assortment of crackers and fresh vegetable crudité.

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

ENTREES (Choose one meal)

6oz AAA Sous-Vide Flat Iron Steak with Bordelaise Sauce (GF): 6oz AAA Alberta Flat Iron steak perfectly seared, then slowly & gently cooked at the perfect temperature with fresh thyme & butter. Served with fried gaufrette (waffle) cut potatoes, decadent creamed spinach finished with parmigiano reggiano, and a classic demi-glace & red wine reduction sauce.

Zucchini "Scaled" Line-Caught Ling Cod with a Saffron & Citrus Nage (GF): Line-caught ling cod beautifully wrapped in green & yellow zucchini then baked and served with confit ratatouille vegetable rice pilaf and a subtle saffron, citrus & herb cream sauce.

Roasted Chicken Supreme Stuffed with a Truffled Wild Mushroom Duxelle (GF): Crispy skin roasted chicken supreme stuffed with a truffled wild mushroom duxelle & toasted goat cheese filling. Served with duck fat roasted potatoes, asparagus, and finished with a house-made reduced roasted chicken jus, thyme & Madeira sauce.

Roasted Butternut Squash, Leek & Spinach Arrancini (GF,DF,V,VEGAN): Gluten-free panko breaded & fried risotto balls made with roasted butternut, leek & spinach. Served with a roasted & sundried tomato, basil, kalamata & casaveltrano olive sauce. Finished with our house-made vegan parmesan.

DESSERTS

Playbills' Famous Sticky Toffee Pudding: Caramelized date cake smothered in our decadent & rich toffee sauce.

Classic Tiramisu: Italian ladyfinger cookies soaked in a sweetened espresso & cocoa mixture layered with velvety mascarpone & Chantilly cream.

Assortment of squares, Lemon Meringue Pie, English Trifle

House-made Pecan Pie & our Daily Selection of Homemade Cheesecakes. (Please notify your server if you require a gluten-free or vegan dessert)

Barry Callebaut Belgian Chocolate Fountain (GF): Served with fresh strawberries and marshmallows.

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