

DINNER MENU

HAPPY HOUR 4PM - 6PM TUESDAY - FRIDAY
DINNER 4PM - 10PM TUESDAY - SATURDAY
ALL ITEMS AVAILABLE FOR CARRY OUT OR IN-ROOM DINING

TO START		SALADS	
CHARCUTERIE BOARD CHEF SELECTION OF 3 CHEESES + 3 MEATS + CANDIED NUTS + CHILI JAM + CORNICHONS	26	BEET SALAD RED BEETS + GOLDEN BEETS + GARLIC YOGURT + CANDIED PISTACHIOS + FRISEE + ORANGE PARSLEY VINAIGRET	15
CAJUN FRIES GARLIC HONEY + CHIPOTLE AIOLI	6	POACHED PEAR SALAD MIXED GREENS + POACHED PEARS + FENNEL + FETA + YUZU VINAIGRETTE	14
BEEF TARTARE* FILET MIGNON + CURED EGG YOLK + CAPERS + HONEY WORCESTERSHIRE	16	NICKEL SALAD MIXED GREENS + BLUE CHEESE + PICKLED RED ONION + CANDIED WALNUTS + LEMON VINAIGRETTE	12
GRILLED CHEESE BITES	8	ADD CHICKEN \$10	
SOURDOUGH + THREE CHEESE BLEND + CHIPOTLE AIOLI		ADD SALMON \$12	
MAIN COURSE			
NEW YORK STRIP* ROASTED SHISHITO PEPPERS + RED WINE DEMI + POTATO PURÉE + CHOLULA POWDER + TRI-COLOR ROASTED CARROTS			47
SHORT RIB BURGER* LETTUCE + TOMATO + ONION + PICKLES + WHITE CHEDDAR + CHIPOTLE AIOLI + CRISPY ONIONS SUBSTITUTE IMPOSSIBLE PATTY (VEGAN) \$6 SUBSTITUTE GLUTEN FREE BUN \$2			20
AIRLINE CHICKEN* DUCHESS POTATO + TRI-COLOR ROASTED CARROTS + LEMON BUTTER CAPER SAUCE			32
PAN SEARED ATLANTIC SALMON RICOTTA GNOCCHI + PEA PURÉE + BEURRE BLANC			36
MUSHROOM NAPOLEON GRILLED EGGPLANT + GRILLED RED PEPPER + RED PEPPER SAUCE + WHIPPED GOAT CHEESE MOUSSE			22
GRILLED PORK CHOP* SWISS CHARD + NORTHERN BEANS + POBLANO CRÈME + APPLE RELISH			32
DESSERTS			
BROWNIE WITH VANILLA ICE CREAM CHOCOL	LATE I	UILE	12
SEASONAL ICE CREAM			12

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 20% GRATUITY

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PLEASE CONTACT OUR CATERING AND CONFERENCE SERVICE MANAGER TO BOOK YOUR PRIVATE EVENT. EMAIL SALES@HOTELTEATRO.COM OR CALL 720.889.2131