

# PRE-SHOW MENU

<b>CURRIED COCONUT WINGS</b> <i>with cucumber mint yogurt</i>	8.5
<b>TRUFFLED TATER TOTS</b> <i>with lemon creme fraiche</i>	6.5
<b>DEVEILED EGGS</b> <i>choose four: bleu &amp; bacon or pesto &amp; sundried tomato</i>	8
<b>ROASTED BEET SALAD</b> <i>arugula, spinach, goat cheese, almonds, grapefruit vinaigrette</i>	7.5
- <i>with grilled chicken breast</i>	11
- <i>with grilled shrimp</i>	14
- <i>with seared tuna</i>	16.5
- <i>with tofu</i>	11
<b>GREEK SALAD</b> <i>artichoke &amp; palm hearts, red onion, cucumber, tomato, feta, pepperoncini, red wine vinaigrette</i>	9.5
- <i>with grilled chicken breast</i>	13
- <i>with grilled shrimp</i>	16
- <i>with seared tuna</i>	18.5
- <i>with tofu</i>	13
<b>JAP CHAE</b> <i>gluten free noodles, sauteed vegetables, scallions, sesame soy sauce</i>	7.5
- <i>with grilled chicken breast</i>	11
- <i>with grilled shrimp</i>	14
- <i>with seared tuna</i>	16.5
- <i>with tofu</i>	11
<b>SPICY TUNA TARTARE</b> <i>yellow fin tuna, chive, lime, kimchi sauce</i>	14.5
<b>LOBSTER MAC</b> <i>gruyere, white cheddar, parmesan, panko</i>	11.5
- <i>with sriracha candied bacon</i>	13.5
<b>CHILI BEEF BOWL</b> <i>sauteed greens, coconut rice</i>	12.5
<b>BRAISED PORK BELLY BOWL</b> <i>house made kimchi, coconut rice</i>	12.5
<b>LOBSTER BLT</b> <i>fried green tomatoes, sriracha candied bacon, arugula, scallions</i>	15.5
<b>ROAST VEGGIE PANINI</b> <i>portobello mushroom, zucchini, carrots, red onion, goat cheese</i>	8.5
- <i>with sriracha candied bacon</i>	12.5
<b>CHICKEN &amp; WAFFLE</b> <i>red curried coconut chicken tenders</i>	12.5