

# Cabaret Restaurant

## APPETIZERS

**Stuffed Hot Peppers (GF)** \$11  
Succulent baked hot peppers stuffed with a blend of cheeses and topped with olive oil, melted mozzarella and Asiago

**Stuffed Hot Banana Pepper Meatballs** \$9

**Crab Cakes** \$13  
Two house made panko coated crab cakes finished with cajun cream sauce and fresh roasted corn.

**Clams Casino**  
Half Dozen \$13 Full Dozen \$19  
Classic preparation with bacon, sweet peppers, breadcrumbs, lemon and butter

**Roasted Garlic Platter (V)** \$16  
Olive tapenade, sun-dried tomato goat cheese, pesto cheese, tomato bruschetta, roasted garlic bulb, artichoke heart bruschetta and marinated eggplant served with crostini  
Extra Croustini \$4

**Stuffed Spinach Bread** \$11  
Filled with Italian sausage, spinach, roasted red peppers and garlic butter smothered with Asiago and mozzarella

**Buffalo Chicken Wings (GF)** \$13  
Ten chicken wings served hot, medium, mild, garlic, BBQ, cajun honey Char- BBQ (\$2) with carrots, celery and blue cheese dressing

**Homemade Soup Du Jour**  
Cup \$4 Bowl \$6

**Crock of French Onion** \$7

## SANDWICHES

All sandwiches served with french fries (sweet potato fries or onion rings \$2)

**Roast Beef** \$14  
Thinly sliced choice top round on a kimmelweck or hard roll.

**Cast And Crew** \$16  
Grilled sirloin topped with our homemade stuffed hot pepper and mozzarella on a crusty bomber roll.

## PASTA

Served with a fresh garden salad.  
(Soup Du Jour \$2; French Onion Soup or Caesar Salad \$3)

**Spaghetti & Meatballs** \$14  
Served in our house made red sauce, topped with two meatballs

**Fettuccine Alfredo (V)**  
Prepared in a rich creamy Romano cheese sauce garnished with fresh broccoli \$16

Chicken Alfredo \$18

Shrimp Alfredo \$22

**Cheese Ravioli** \$16  
Stuffed with ricotta cheese topped with our homemade red sauce and meatball

**Potato Gnocchi (V)** \$17  
Succulent gnocchi tossed with a chunky house made marinara sauce and topped with Asiago cheese

**Pasta and Broccoli (V)** \$16  
Sauteed broccoli, garlic, olive oil and red pepper flakes topped with shaved parmesan tossed in penne

**Pasta Nadine** \$23  
Sauteed shrimp and broccoli served in a sun-dried tomato pesto cream sauce over pasta

**Sirloin Pasta**  
House Prime Sirloin grilled and served over penne pasta tossed with crisp bacon and a gorgonzola cream sauce finished with balsamic reduction.

**Eggplant Parmesan (V)** \$16  
Baked to perfection with our homemade sauce and mozzarella cheese served with a side of pasta

**Chicken Parmesan** \$17  
Boneless chicken breast lightly breaded and baked to perfection with our homemade sauce and mozzarella cheese served with a side of pasta

**Lobster Ravioli** \$29  
Topped with three jumbo char grilled shrimp and roasted red pepper cream sauce

## ON THE GRILL

Served with choice of potato, vegetable Du Jour and fresh garden salad. (Soup Du Jour \$2; French Onion Soup or Caesar Salad \$3)

**Chicken Gorgonzola** \$20  
Sauteed boneless chicken breasts topped with broccoli and roasted red peppers in a Gorgonzola cream sauce

**Chicken Française** \$20  
Lightly battered boneless chicken breasts served with a lemon, butter white wine sauce

**Atlantic Salmon** \$25  
Chef's preparation

**Tuscan Tenderloin (GF)** \$24  
House Prime Sirloin marinated in olive oil, garlic and fresh rosemary, grilled and sliced, finished with rosemary demi-glaze

**New York Strip Steak (GF)** \$27  
12 oz. USDA Choice Strip grilled to perfection

## SALADS

**Italian Caesar Salad**  
Sun-dried tomato, bacon, croutons, Asiago cheese and fresh basil  
Chicken \$16 Shrimp \$18

**Gorgonzola Steak Salad** \$18  
Sirloin steak grilled to perfection with Gorgonzola cheese, roasted red peppers, portobello mushrooms and tomato served over mixed greens.

**Beet Salad (GF)** \$17  
Grilled boneless chicken breast, roasted beets, candied walnuts, panko crusted goat cheese and tomato served over mixed greens.

**Salad Dressing Choices**  
Balsamic Vinaigrette, Poppy Seed, Italian, Ranch, Light Raspberry Vinaigrette, Blue Cheese Crumbly Blue Cheese or extra dressing (Add \$1)



# Cabaret Restaurant

## DINNER MENU