



# 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.

### Crab Cakes \$13

Two house made panko coated crab cakes finished with cajun cream sauce and fresh roasted corn.

### 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 Crostini \$4

### Stuffed Spinach Bread \$11

Filled with Italian sausage, spinach, roasted red peppers and garlic butter smothered with Asiago and mozzarella.

### Chicken Wings \$\$\$\$

Served Hot, Medium, Mild, BBQ or Cajun Honey BBQ \$2.

### Homemade Soup Du Jour

Cup \$4 Bowl \$6

### Crock of French Onion \$7

## PASTA

Served with a fresh garden salad or soup Du Jour. (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.

### 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 grilled shrimp and served with a roasted red pepper cream sauce.

## HOUSE SPECIALITIES

Served with choice of potato, vegetable Du Jour and fresh garden salad or soup Du Jour (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 and white wine sauce.

### Char-grilled Salmon \$28

Topped with a lemon bur blanc.

### Tenderloin (GF) \$24

House Prime Sirloin topped with Chimichurri sauce.

### New York Strip Steak (GF) \$27

12 oz. USDA Choice Strip grilled to perfection.

### Stuffed Manicotti \$25

Stuffed with roasted chicken, roasted red pepper & ricotta cheese, served over alfredo sauce & topped with our house made red sauce.

### Steak Au Poivre (GF) \$33

Black peppercorn crusted NY Strip topped with peppers & mushrooms.

## LIGHTER FARE

### Roast Beef \$14

Thinly sliced choice top round on a kimmelweck or hard roll. Served with French Fries (Sweet Potato Fries or Onion Rings add \$2)

### Cast And Crew \$16

Grilled sirloin topped with our homemade stuffed hot pepper and mozzarella on a crusty bomber roll. Served with French Fries (Sweet Potato Fries or Onion Rings add \$2)

### 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.