

The Beginning...for one

Demitasse Soup tasting chef's selection of soup trio 8

Goat Cheese & Beet Phyllo Roll infused with truffle oil, sea-salted pistachio and honey and maple syrup 14

Heirloom Tomato Burrata Caprese with sweet basil, olive oil and balsamic glaze 14

Greenshell Mussels baked in spicey Louisiana remoulade and fresh mango chutney 15

...for two

Charcuterie Board prosciutto, capricola, salami 19

Stage Palette baked mushroom julienne, smoked salmon, picante shrimp cocktail, caprese, chinois cabbage wonton 16

Mediterranean Delight pita chips with your choice of two: hummus, tzatziki, muhammara & olive tapenade 15

Calamaretti Fritti fried baby calamari 15

Smoked Fish Board salmon, sturgeon, balik 29

Shrimp Gruyere Wrapped in smoked bacon & gruyere w/ saison dipping sauce 18

And then...

FROM LAND & SEA

Steak on a Stone

Angus Filet Mignon 10 oz 31 14 oz 36

cook your steak to perfection, just the way you like it, on a sizzling hot stone straight from wood-fired oven with chef's california-inspired three signature sauces and flash truffle oil fried brussels sprouts

Barbecue Aplenty

three skewers - angus beef tenderloin, chicken breast, shrimp & scallop 28

three by two skewers - angus beef tenderloin, chicken breast, shrimp & scallop 48

six skewers - angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin 58

six by two skewers - angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin 98

Steak Au Poivre 28

peppered filet mignon with shiitake mushroom au jus, potato au gratin and spicy tomato and avocado fattoush

Premium Angus Rib Eye Steak 39

14 oz prime angus, grilled to perfection, with fire roasted bodega garlic herbed potatoes & Balsamic Glazed vegetables

Superior Farm All Natural Lamb Chops 39

charcoal-grilled corn-fed lamb chops with fire roasted bodega garlic herbed potatoes & vegetables au gratin

Belcampo Farm Prime Beef Short Ribs 31

areni noir braised short ribs, California golden potato puree with sweet corn, green peas and goat cheese filled shishitos

Escargots in Bone Marrow+Lamb Chop 29

slow charcoal roasted bone marrow & sea snails served with carrots and cucumber fricassee, grilled lamb chop

Raspberry Glazed Salmon 28

wood-fired oven baked fresh atlantic salmon, pappardelle with mint, lime, green peas, parmigiano reggiano and asparagus

Black Cod a la Plancha 31

filet of wild alaskan black cod with tangerine ginger confit, black rice, california raisin, crème fraiche broccolini

The Club Branzino 29

whole branzino, baked in wood-fired oven with champignons, california vine tomatoes, herbs de provence & tarragon

GREENS

Stage Salad 13

crispy romaine hearts, red radish, granny smith apple, california pear in a creamy tarragon/mayor lemon dressing

Grilled Angus Steak Salad 19

arugula, blueberries, antelope valley red onions, red radish and champagne vinaigrette

Asian Chicken Salad 15

grilled chicken breast, red & white cabbage, fried wontons, california tangerines, chinois dressing

Sonoma Greens 13

glazed california walnuts, sun-dried tomatoes, crumbled gorgonzola, cranberries, modena aged balsamic vinaigrette

Santa Barbara Seafood Salad 22

seared tiger shrimp, fresh atlantic salmon, calamari, scallop, sun-dried tomatoes, crumbled gorgonzola, sonoma mixed greens, tossed in chef's special vinaigrette

GRAINS

Penne Alla Checca + Pollo 14

grilled chicken breast slices, cherry tomatoes, kalamata olives, sundried tomatoes, caramelized walnuts & tomato basil sauce

Wild Mushroom Ravioli 19

porcini, shiitake and portobello, asparagus, light white wine sauce and grana padano

Cajun Shrimp Jambalaya 23

tiger shrimp, chicken & andouille sautéed with onions and peppers in a spicy cajun blend, tossed in fresh linguine

Saffron Risotto with Dayboat Scallops 26

creamy spanish saffron risotto, truffle oil, green peas & asparagus

Linguine Ai Frutti Di Mare 24

shrimp, calamari, scallop & mussel, roasted garlic sauce & linguine

Gnocchi 18

potato dumplings with roasted garlic sauce, shitaki, spinach and bone marrow

THIN CRUST PIZZAS FROM WOOD FIRED OVEN 16

Margherita cherry tomato, fresh mozzarella, topped with fresh basil

PPG caramelized pear, gorgonzola and prosciutto di parma

Steak cello spinach, red onions, shiitake, crumbled blue cheese

Chicken Pesto (GF) champignon, artichoke with creamy pesto sauce

Sides with Any Order 6 each

roasted vegetables / roasted potatoes / the stage fries (with garlic, parsley, lemon) / mixed green salad / mediterranean salad

To Make it Sweet and Cheesy...

Chocolate Mousse rich bavarian chocolate, whipped into a mousse, topped with fresh raspberries and sea-salted pistachios

9

Tiramisu sweet mascarpone, rum-drunken lady fingers, rich espresso, crème anglaise, cocoa 8

Creme Brulee traditional french custard with a crisp caramel top 7

Coppa Pistachio swirled custard, pistachio and chocolate gelatos, topped with praline pistachios 7

Coppa Spagnola swirled vanilla and amarena cherry gelatos, topped with real amarena cherries 7

Apple Strudel Viennese pastry base filled with drunken apples, cinnamon, topped vanilla ice cream 8

Chocolate coated Profiteroles filled with vanilla ice cream 8

Cheese Board brie, drunk imbriago, danish blue cheese, cacciotta al tartufo, fig preserve & rye bread 22

Coffee, Tea and More...

Espresso 3 / French Roast 3 / Cafe Latte 4 / Cappuccino 4 / Cafe Glace 5

The Stage Mint Tea 4 / Cinnamon & Cloves 4 / Assorted Teas 3 / Iced Tea 3

Bottled Soda coke, diet coke, sprite, orange fanta 3 / Bottled Pear Lemonade 4

San Benedetto Frizante sparkling 6 / San Benedetto Naturale still 5

Beer...

Bitburger Premium Pilsner germany / Staropramen Premium czech 330 ml

Great White usa / Abita Amber Lager usa 330 ml 6

Hofbrau Munchen Hefeweizen germany / Shipyard Monkey Fist IPA usa / Kilikia armenia 330 ml 7

Bohemia Regent Lager Pale czech / Bohemia Regent Lager Dark czech 500 ml 8