

APPETIZERS

- STAGE PALETTE** 16
BAKED MUSHROOM JULIENNE,
SALMON LUX,
PICANTE SHRIMP COCKTAIL,
CAPRESE,
FRIED WONTON FILLED W/ CHINOISE CABBAGE
- MEDITERRANEAN DELIGHT PLATTER** 15
PITA CHIPS w/ YOUR CHOICE OF 2:
HUMMUS, TZATZIKI, MUHAMARA &
OLIVE TAPENADE
- SHRIMP SCAMPI** 18
WRAPPED IN SMOKED BACON & GRUYERE
w/ SAISON DIPPING SAUCE
- CALAMARETTI FRITTI** 15
FRIED BABY CALAMARI
- GREENSHELL MUSSELS** 15
BAKED IN SPICY LOUISIANA REMOULADE AND
FRESH MANGO CHUTNEY
- HEIRLOOM TOMATO BURRATA CAPRESE** 14
WITH SWEET BASIL OLIVE OIL &
BALSAMIC GLAZE
- GOAT CHEESE & BEET PHILLO ROLL** 14
INFUSED WITH TRUFFLE OIL,
SEA SALTED PISTACHIOS AND HONEY MAPLE SYROP
- ASSORTED CHEESE PLATTER** 22
BRIE, MONCHEGO, BLUE, MOZZARELLA
WITH FIG PRESERVE & RYE BREAD
- ASSORTED DELI MEAT PLATTER** 19
PROSCIUTTO, CAPRICOLLA, SALAMI
- ASSORTED SMOKED FISH PLATTER** 29
SALMON, STARGEN, BALIK

SANDWICHES

- WITH YOUR CHOICE OF FRIES OR BABY GREEN SALAD
- HOT PASTRAMI** 15
SAUERKROUT, MELTED PROVOLONE,
HOUSE MARINATED PICKLES,
BOARS HEAD YELLOW MUSTARD
- STEAK** 16
ANGUS BEEF TENDERLOIN, CHILI MAYO,
CARAMELIZED ONIONS, ROASTED PEPPERS &
MELTED PROVOLONE
- CHICKEN WRAP** 15
GRILLED CHICKEN BREAST, WRAPPED IN LAVASH
w/ MIXED VEGETABLES & LETTUCE
SERVED W/ TZATZIKI SAUCE
- GRILLED PORTOBELLO** 15
w/ ROASTED PEPPERS, FETA, BABY GREENS &
BALSAMIC VINAIGRETTE
- PORCHETTA** 14
PURE-BREAD BURKSHIRE PORK LOIN,
SUMAC-ONION MARMELADE,
CRISP GREENS AND CHIPOTLE CUMIN MAYONAISE
- SALMON MINISTRO** 18
FRESH ATLANTIC SALMON FILLET, SPANISH PAPRIKA,
LEMON CAPER AIOLI, RED ONIONS, AFRESNO WINE
TOMATOES AND CHOPPED SANTA BARBARA GREENS
- CALIFORNIA CHICKEN** 15
GRILLED CHICKEN BREAST, MELTED PROVOLONE,
GRILLED ONIONS, AVOCADO, LETTUCE, TOMATO
& PESTONAZE
- PROSCIUTTO** 16
MELTED BRIE, MICRO GREENS, ASPARAGUS
& FIG CONFIT
- BAJA TACOS TRINITY OF 2 FISH & 1 SHRIMP** 15
2 BLACK COD, 1 TIGER SHRIMP TACOS, W/ SPICY
MANGO SALSA, RED AND WHITE CABBAGE,
HORSERADISH & SOUR CREAM

SOUPS

CHEF'S SELECTION OF SOUP TRIO

- DEMITASSE SOUP TASTING** 8

GLUTEN FREE

- PIZZA** 16
BBQ CHICKEN WITH CARAMELIZED ONIONS
& FRESH CILANTRO

VEGAN

- VEGAN PIZZA** 15
MEDLEY OF ZUCCHINI, ASPARAGUS AND
EGGPLANT WITH FRESH CHERRY TOMATO & BASIL

PASTAS

- PENNE ALLA CHECCA** 14
OLIVE OIL, CHERRY TOMATOES, KALAMATA OLIVES,
SUN-DRIED TOMATOES, CARAMELIZED WALNUTS
w/ LIGHT TOMATO BASIL SAUCE
- WILD MUSHROOM RAVIOLI** 16
w/ PANCINI, SHITAKI AND PORTOBELLO,
ASPARAGUS, LIGHT WHITE WINE SAUCE AND
GRANA PADANO
- CAJUN SHRIMP JAMBALAYA** 23
TIGER SHRIMP, CHICKEN & ANDOUILLE SAUTEED
WITH ONIONS AND PEPPERS IN A SPICY CAJUN BLEND,
TOSSED IN FRESH LINGUINE
- SAFFRON RISOTTO w/ DAYBOAT SCALLOPS** 22
CREAMY SPANISH SAFFRON RISOTTO,
GREEN PEAS & ASPARAGUS
- LINGUINE AI FRUTTI DI MARE** 22
SHRIMP, CALAMARI SCALLOPS, SALMON
w/ ROASTED GARLIC SAUCE & LINGUINE
- SALMON ALLA VODKA** 18
SALMON w/ VODKA SAUCE, CHERRY TOMATOES,
CAPERS, ASPARAGUS & PARMIGIANO REGGIANO
w/ PENNE

PIZZAS

- THIN CRUST PIZZA
BAKED IN EARTHSTONE WOOD BURNING OVEN
- MARGHERITA** 14
CHERRY TOMATO, FRESH MOZZARELLA,
TOPPED w/ FRESH BASIL
- PEPPERONI CLASSICA** 14
PEPPERONI & CHEESE
- POLLO & PESTO** 15
GRILLED CHICKEN BREAST, MUSHROOM,
w/ CREAMY PESTO SAUCE
- GREEK** 15
CHERRY TOMATO, KALAMATA OLIVES,
ARTICHOKES & FETA CHEESE
- HUNGARIAN SAUSAGE STEAK** 16
w/ PEPPERS, ONIONS & MOZZARELLA
- FILET TENDERLOIN, CELLO SPINACH, CARAMELIZED ANTELOPE VALLEY RED ONIONS, SHITAKI MUSHROOM & CRAMBLED BLUE** 16
- CHEF SIMON** 16
CARAMELIZED PEAR, GORGONZOLA &
PROCIUTTO DE PARMA

SALAD ENTREES

- STAGE SALAD** 13
CRISPY ROMAINE HEARTS w/ RED RADISH,
GRANNY SMITH APPLES, CALIFORNIA PEARS,
TOSSED IN A CREAMY
TARRAGON/MAYOR LEMON DRESSING.
- CHICKEN CAESAR** 15
GRILLED CHICKEN BREAST, ROMAINE HEARTS,
PARMIGIANO REGGIANO, CIABATTINI CROUTONS,
TOSSED IN HOUSE MADE CAESAR 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,
CHINOISE DRESSING
- SONOMA MIXED BABY GREENS** 13
GLAZED CALIFORNIA WALNUTS, CRUMBLD
GORGONZOLA, SUN-DRIED TOMATOES, CRANBERRIES,
MODENA AGED BALSAMIC VINAIGRETTE
- SANTA BARBARA SEAFOOD SALAD** 22
SEARED TIGER SHRIMP, FRESH ATLANTIC SALMON,
CALAMARI, DIVER SCALLOPS, SUN-DRIED TOMATOES,
CRUMBLD GORGONZOLA, SONOMA MIXED GREENS,
TOSSED IN CHEF'S SPECIAL VINAIGRETTE

SIDES

- w/ ANY ORDER ADD 6
ROASTED VEGETABLES, ROASTED POTATOES,
STAGE FRIES TOSSED w/ GARLIC, PARSLEY, LEMON
SMALL SALAD: MIXED GREENS, CAESAR,
MEDITERRANEAN

ENTREES

- CHICKEN MARSALA** 19
GRILLED CHICKEN BREAST, SHITAKI MUSHROOMS
& MARSALA SAUCE, SERVED W/
LINGUINE BEURRE-BLANC & GRILLED ASPARAGUS
- STEAK AU POIVRE** 28
PEPPERED FILET MIGNON w/ SHITAKI MUSHROOM
AU JUS, POTATO AU GRATIN AND
SPICY TOMATO FETUSH
- RIB EYE STEAK** 39
14oz PRIME ANGUS RIB EYE STEAK, GRILLED TO PERFECTION,
SERVED w/ FIRE ROASTED BODEGA GARLIC HERBED
POTATOES AND VEGETABLE
- SUPERIOR FARM LAMB CHOPS** 39
CHARCOAL GRILLED, CORN-FED ALL NATURAL LAMB
CHOPS WITH VEGETABLE GRATIN AND FIRE-ROASTED
BODEGA POTATOES
- ESCARGOTS IN BONE MARROW+ LAMB CHOP** 29
GRILLED LAMB CHOP WITH SLOWLY CHARCOAL
ROASTED BONE MARROW AND SEA SNAILS SERVED WITH
CARROTS AND CUCUMBER FRICASSEE
- RASPBERRY GLAZED SALMON** 28
RASPBERRY GLAZED FRESH ATLANTIC SALMON,
BAKED IN WOOD-FIRE OVEN, SERVED W/
PAPPARDELLE WITH MINT, LIME, GREEN PEAS,
PARMIGIANO REGGIANO AND STEAMED ASPARAGUS
- BLACK COD ALA PLANCHA** 31
FILET OF WILD ALASKAN BLACK COD WITH TANGERINE
GINGER CONFIT, RED BODAGA POTATO BULLANGE
AND CALIFORNIA RAISIN CREAM FRAICHE BROCCOLINI.
- THE CLUB BRANZINO** 29
WHOLE, DEBONED BRANZINO,
w/ CHAMPIGNON MUSHROOMS,
CALIFORNIA VINE TOMATOES, HERBS DE PROVENCE &
TARRAGON, BAKED IN OUR WOOD FIRE OVEN
- PRIME BEEF SHORTRIBS** 31
WITH ONION, BODEGA POTATO PUREE, SWEET CORN,
SHISHITO PEPPERS AND CHERRY TOMATOES
- STEAK ON THE STONE**
COOK YOUR STEAK IN STYLE ON OUR SIZZLING HOT
STONE STRAIGHT FROM WOOD FIRE OVEN WITH
CHEF'S SIGNATURE RASPBERRY-POMOGRANATE,
HIMICHURI & HENNESSY GORGONZOLA SAUCES,
FLASH FRIED BRUSSEL SPROUTS w/ TRUFFLE OIL
- ANGUS FILET MIGNON**
10 oz 31 14 oz 36
- BBQ PLATTERS**
SERVED w/ LAVASH & HOUSE MADE SAUCE
- SMALL** 28
1 SKEWER OF ANGUS BEEF TENDERLOIN
1 SKEWER OF CHICKEN BREAST
1 SKEWER OF SHRIMP & SCALLOP
- BIG** 48
2 SKEWERS OF ANGUS BEEF TENDERLOIN
2 SKEWERS OF CHICKEN BREAST
2 SKEWERS OF SHRIMP & SCALLOP
- MIXED** 58
1 SKEWER OF ANGUS BEEF TENDERLOIN
1 SKEWER OF CHICKEN BREAST
1 SKEWER OF SHRIMP & SCALLOP
1 SKEWER OF LAMB CHOPS
1 SKEWER OF SALMON FILLET
1 SKEWER OF PORK SPARE RIBS
- FAMILY** 98
2 SKEWERS OF ANGUS BEEF TENDERLOIN
2 SKEWERS OF CHICKEN BREAST
2 SKEWERS OF SHRIMP & SCALLOP
2 SKEWERS OF LAMB CHOPS
2 SKEWERS OF SALMON FILLET
2 SKEWERS OF PORK SPARE RIBS
- DESSERTS**
- CREME BRULEE** 7
CREAMY CUSTARD
TOPPED WITH CARAMELIZED SUGAR
- COPPA PISTACHIO** 7
CUSTARD GELATO SWIRLED TOGETHER WITH
CHOCOLATE AND PISTACHIO GELATO,
TOPPED WITH PRAIRIE PISTACHIOS
- COPPA SPAGNOLA** 7
VANILLA AND AMARENA CHERRY GELATO SWIRLED
TOGETHER, TOPPED WITH REAL AMARENA CHERRIES
- APPLE STRUDEL** 8
VIENNESE PASTRY BASE FILLED WITH SLICED APPLES,
TOPPED WITH VANILLA ICE CREAM
- CHOCOLATE COATED PROFITEROLES** 8
FILLED WITH VANILLA ICE CREAM
- CHOCOLATE MOUSSE** 9
- TIRAMISU** 8
- SEASONAL FRUIT PLATTER** 26

COFFEE

FRENCH ROAST	3
CAFÉ LATTE	4
CAPPUCCINO	4
ESPRESSO	3
CAFÉ GLACE	5

TEA

THE STAGE MINT	4
CINNAMON & CLOVES	4
ASSORTED TEAS BLACK OR GREEN	3

BEVERAGES

ICED TEA	3
BOTTLED SODA (COKE, DIET COKE, SPRITE, ORANGE, FANTA)	3
BOTTLED PEAR LEMONADE	4
SAN BENEDETTO FRIZANTE	
SPARKLING WATER	5
SAN BENEDETTO NATURAL	
STILL WATER	4

WINE

	GLASS 125 ML	BOTTLE 750 ML
TRINITY 6100	6	27
ARENI NOIR		
COPPER RIDGE	6	25
CABERNET SAUVIGNON		
SHANNON RIDGE	8	31
CABERNET SAUVIGNON		
COPPER RIDGE	6	25
MERLOT		
R/COLLECTION LOT #3		29
MERLOT		
EDNA VALLEY	8	32
MERLOT		
ALAMOS	8	32
MALBEC		
LEESE-FITCH	7	28
PINOT NOIR		
COPPER RIDGE	6	25
CHARDONNAY		
EDUCATED GUESS		31
CHARDONNAY		
J. LOHR	8	31
CHARDONNAY		
LEESE-FITCH	7	27
SAUVIGNON BLANC		
CMS	7	28
SAUVIGNON BLANC		
DOMAINE HOUCART		
ROSE	8	30
CUVEE JEAN PHILIPPE		27
BRUT METHODE TRADITIONELLE		
SOVETSKOE		31
SEMI-SWEET SPARKLING WINE		
LAGARIA	8	31
PINOT GRIGIO DELLE VENEZIE		
ARMAS		37
WHITE DRY		

BEER

GREAT WHITE 330 ML	6
BITBURGER	
PREMIUM PILSNER 330 ML	6
STAROPRAMEN PREMIUM	6
ABITA AMBER LAGER 330 ML	6
HOFBRAU	
MUNCHEN HEFEWEIZEN	7
SHIPYARD MONKEY FIST IPA	7
KILIKIA 330ML	7
BOHEMIA REGENT	
LAGER PALE 500 ML	8
BOHEMIA REGENT	
LAGER DARK 500 ML	8

LUNCH MENU

THE STAG

THE STAGE CAFE

CALIFORNIA FUSION RESTAURANT

546 S. SAN FERNANDO BLVD., BURBANK, CA 91502 TEL 818-5672610 WWW.THESTAGECAFE.COM