

To Start.

Soup of the Day 8

The Stage Fattoush 20 five herb greens, tomatoes, onions, avocado, Meyer lemon, olive oil, covered in a crisp pita blanket

Heirloom Tomato Burrata Caprese 20 with sweet basil, olive oil & balsamic glaze

Mediterranean Delight 19 served with pita chips. Your choice of two: hummus, tzatziki, roasted pepperade, olive tapenade

Sailor's Mussels 20 King Edward Island mussels in tarragon, garlic butter, dolin vermouth ciabatta toast

Cheese Board 26 brie, drunk imbrigo, dolce gorgonzola, aged manchego, fig preserve & rye bread

Charcuterie Board 26 aged prosciutto, capricola, dry salami

Shrimp Scampi 26 provencal tomato-citrus sauce, caper berry, shishito peppers, ciabatta toast

Seared Tuna Tataki 23 with mango salsa, radish, sesame seeds, ponzu

Calamaretti Fritti 21 fried baby calamari

Smoked Fish Board 37 salmon, sturgeon, balik, horseradish, pickles

The Stage Board 48 assorted cured meats and cheeses

Escargot in Bone Marrow 28 with avocado and garlic crostini

Thin Crust Pizzas 22

Margherita cherry tomato, fresh mozzarella, topped with fresh basil

PPG caramelized pear, gorgonzola, and prosciutto di parma

Chicken Pesto champignon, artichoke, with creamy pesto sauce

Forest Mushroom portobello, shiitake, champignon, spinach, topped with trio of cheeses

Steak cello spinach, red onions, shiitake, gorgonzola

Pepperoni

Greens.

Santa Barbara Seafood Salad 32 seared tiger shrimp, fresh atlantic salmon, calamari, scallops, sun dried tomatoes, crumbled gorgonzola, sonoma mixed greens, tossed in chef's special vinaigrette

Grilled Angus Steak Salad 28 arugula, grapes, antelope valley red onions, apples, red radish, dressed in a cherry-apple vinaigrette

Mediterranean Salad 22

Sonoma Greens 20 glazed california walnuts, sun dried tomatoes, crumbled gorgonzola, cranberries, modena aged balsamic vinaigrette. **Add chicken 6, salmon 9**

Thai Eggplant & Beef Salad 22 strips of tenderloin, crunchy eggplant, cucumber, tomato, mint, green onion, leafy greens in a tangy sweet & sour dressing

Grains.

Seafood Risotto 32 shrimp, seabass, scallops, mussels, clams, peas, pecorino romano

Wild Mushroom Ravioli 28 porcini, shiitake, portobello, asparagus, grand padana, light wine sauce

Cajun Shrimp Jambalaya 29 tiger shrimp, chicken, andouille sausage, sautéed with onions & peppers in a spicy cajun blend, tossed in fresh linguine

Lobster Tail Linguine Financiera 32 squid ink linguine, langoustine, cognac-bechamel, pecorino

Linguine ai Frutti di Mare 32 shrimp, calamari, scallops & mussels, in a roasted garlic sauce, tossed in fresh linguine

From Land & Sea.

Steak on a Stone

Angus Filet Mignon 10 oz 42 14 oz 48

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

Barbeque A Plenty

Three Skewers 38 angus beef tenderloin, chicken breast, shrimp & scallop

Three by Two Skewers 69 angus beef tenderloin, chicken breast, shrimp & scallop

Six Skewers 79 angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

Six by Two Skewers 145 angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

Steak au Poivre 41 peppered filet mignon w/ shiitake mushroom au jus, lyonnaise potatoes, spicy tomato & avocado fattoush

Premium Angus Rib Eye Steak 56 14 oz. prime angus, charcoal-grilled to perfection, w/ fire roasted bodega garlic herbed potatoes & balsamic glazed vegetables

Superior Farms All Natural Lamb Chops 56 charcoal-grilled pistachio-herb crusted lamb chops, served with lyonnaise potatoes & vegetables

Wild Atlantic Salmon 43 wood-fire baked atlantic salmon, butternut squash ravioli, asparagus

The Club Branzino 45 whole branzino, baked in wood-fired oven w/ cello spinach, california vine tomatoes, herbes de provence, brussels sprouts

Mediterranean Sea Bass 46 steamed with herbs in a saffron chablis broth with cello spinach, mussels, clams, scallops

The STAGE Prime Steak Feast 200 gaucho style charcoal-grilled premium 16 oz. ribeye, herb crusted lamb chops, 10 oz. filet mignon, w/ gorgonzola & fig, braised 10 oz. short rib accompanied with shishito peppers, chimichurri, hickory bbq, and gorgonzola sauces (for 3 to 4 persons)

Sides 9

your choice of: **roasted vegetables, roasted potatoes, brussels sprouts, french fries, mixed green salad or mediterranean salad**

Coffee, Tea, and More.

Espresso 5 Double Espresso 8 Café Americano 6 French Roast 5

Café Latté 8 Cappuccino 8

Café Glacé 11

The Stage Mint Tea 7 Assorted Teas 5

Iced Tea 5 Iced Coffee 5

Bottled Soda 5 coca cola, diet coca cola, sprite, orange Fanta

Bottled Pear or Tarragon Lemonade 5

Jermuk 5 sparkling Byuregh 5 still

Compote 12

Lorina Artisanal Sparkling Lemonade 12 (750 ml) Blood Orange 12 (750 ml)

Cocktails.

Mimosa 11 smooth fusion of chilled sparkling wine, orange juice

Bellini 11 chilled velvety blend of sparkling wine, peach nectar

Rossini 11 chilled sparkling wine, berry juice

Cosmopolitan 13 freshly squeezed lime juice, cranberry juice, sabe vodka

Sour Apple Martini 13 apple juice, simple syrup, sabe vodka

Mojito 13 ice crushed mint, lime, soda, sabe vodka

Margarita 13 triple sec, fresh strawberry blend, sabe tequila

Beer.

Bitburger Premium Pilsner 7 germany Hofbrau Munchen Hefeweizen 8 germany

Weihenstephaner Original Premium 8 germany Bavik Super Pils 7 belgium

Great White 7 usa Abita Amber Lager 7 usa Revenant IPA 8 usa Kilikia 8 Armenia

Old Prague Pale 10 czech 500 ml Old Prague Dark 10 czech 500 ml