## To Start.

Soup of the Day 8
Heirloom Tomato Burrata Caprese 18 with sweet basil, olive oil & balsamic glaze
Mediterranean Delight 16 served with pita chips. Your choice of two: hummus, tzatziki, roasted pepperade, olive tapenade
Sailor's Mussels 18 King Edward Island mussels in tarragon, garlic butter, dolin vermouth ciabatta toast
Cheese Board 24 brie, drunk imbriago, dolce gorgonzola, aged manchego, fig preserve & rye bread
Charcuterie Board 20 aged prosciutto, capricola, dry salami
Shrimp Scampi 20 provencal tomato-citrus sauce, caper berry, shishito peppers, ciabatta toast
Seared Tuna Tataki 21 with mango salsa, radish, sesame seeds, ponzu
Calamaretti Fritti 18 fried baby calamari
Smoked Fish Board 32 salmon, sturgeon, balik, horseradish, pickles

# Thin Crust Pizzas 18

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 Hungarian Sausage w/ peppers, onions, & fresh mozzarella Steak cello spinach, red onions, shiitake, gorgonzola Pepperoni

### Greens.

Santa Barbara Seafood Salad 26 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 19** arugula, grapes, antelope valley red onions, apples, red radish, dressed in a cherry-apple vinaigrette

### Mediterranean Salad 18

Sonoma Greens 16 glazed california walnuts, sun dried tomatoes, crumbled gorgonzola, cranberries, modena aged balsamic vinaigrette. *Add chicken 6, salmon 9* 

### Sandwiches. Tacos. Grains. Available 11:30am-3:00pm.

Served with side salad or fries

**Steak Sandwich 19** angus beef tenderloin, chili mayo, caramelized onions, roasted peppers, melted provolone, on a ciabatta bun

**Chicken Wrap 18** grilled chicken breast, tzatziki sauce, wrapped in lavash with mixed vegetables & lettuce

California Chicken Sandwich 18 grilled chicken breast, melted provolone, grilled onions, avocado, lettuce, tomato, pestonaise, on a ciabatta bun

**Grilled Portobello Sandwich 18** with roasted peppers, feta, baby greens, balsamic vinaigrette, on a ciabatta bun

Short Rib Tacos (3) 20 overnight braised angus short ribs, tomato salsa, cilantro aioli
Baja Tacos Trinity (3) 20 2 black cod and 1 tiger shrimp tacos, w/ spicy mango salsa, red & white cabbage, horseradish, sour cream

Wild Mushroom Ravioli 19 porcini, shiitake, portobello, asparagus, grand padana, light wine sauce

Cajun Shrimp Jambalaya 20 tiger shrimp, chicken, andouille sausage, sautéed with onions & peppers in a spicy cajun blend, tossed in fresh linguine

**Linguine ai Frutti di Mare 25** shrimp, calamari, scallops & mussels, in a roasted garlic sauce, tossed in fresh linguine

Beef Stroganoff 23 thinly sliced filet mignon, champignons, onions, julien fried potatoesMilanesa a la Cubana 21 breaded chicken breast, sweet corn & English pea potato purée, topped with caper aglio-limone

## 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