THE PLAY THAT GOES WRONG

April 18th ~ May 25th

House Salad with Ranch Dressing

Fresh lettuce, red cabbage, carrots, tomato and cucumber. Tossed in our house made ranch dressing.

Breadsticks

Chef prepared homemade bread rolls buttered and sprinkled with garlic salt.

Green Beans with Garlic

Fresh green beans sauteed with vegetable stock, garlic and butter. Seasoned with salt and pepper.

Scalloped Potatoes with Ham

Yellow potatoes, sliced and baked with onion, heavy cream, and ham. Topped with parmesan cheese.

Signature Fried Chicken

Succulent boneless chicken thighs hand breaded and fried golden brown.

Dirt Cake

House made vanilla pudding, mixed with whipped topping, milk and cream cheese. Topped with crushed Oreo crumbs.

All meals are served with your choice of non-alcoholic beverage.

COKE CHERRY COKE ICED TEA ARNOLD PALMER REGULAR COFFEE DIET COKE LEMONADE SPRITE ASSORTED HOT TEAS DECAF COFFEE

- Dinner is served as a prix fixe meal. Soup and breadsticks will be served prior to the main course. Dessert will be served following dinner.
- Gluten Free Guests can enjoy our signature fried chicken fried in vegetable oil with guava flour. This dinner is served with wild grain rice and brown butter peas and carrots.

REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.

Vegetarian Guests can enjoy our house made vegetable lasagna. This dinner is served with wild grain rice and brown butter peas and carrots. REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.

Vegan Guests can enjoy our vegetable stir-fry made with zucchini, carrots, mushrooms, squash, eggplant and broccoli. Lightly coated with teriyaki glaze. Served with wild grain rice.

REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE. *Ticket price includes all the items listed above. **TIP IS NOT INCLUDED IN PRICE**

3rd COURSE

1st COURSE

2ND COURSE

BEVERAGES