

THE VIOLET HOUR

February 3rd ~ February 26th

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1ST COURSE

Garden Salad

A traditional, garden-variety salad with romaine lettuce, red onion, tomatoes and cucumber. Served with Ranch or Raspberry Vinaigrette Dressing.

Breadsticks

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

2ND COURSE

Honey Glazed Baby Carrots

Fresh baby carrots seasoned with salt and pepper. Drizzled with a honey glaze.

Mashed Potatoes with Gravy

Smashed Yukon Gold potatoes seasoned and served with house made chicken gravy on the side.

Signature Fried Chicken

Boneless chicken thighs, marinated in buttermilk and coated in our secret spice blend. Fried golden brown.

3RD COURSE

Bread Pudding with Caramel




A delicious combination of egg bread, milk, sugar and vanilla. Baked fresh daily and served with a caramel drizzle.

BEVERAGES

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 prefix meal. Salad and Breadsticks will be served prior to the main course. Dessert will be served during intermission.*
-  *Gluten free protein available upon request by calling the box office no later than 48 hours before scheduled performance.*
-  *Vegetarian Guests will have the option to substitute our golden fried chicken meal for a vegetable stir-fry served with rice. Requests must be made through the box office no later than 48 hours before scheduled performance.*

*Ticket price includes all the items listed above.