

Cocktails

COSMOPOLITAN	14
Absolut Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	
MARTINI	15
Grey Goose Vodka, Dry Vermouth, Bleu Cheese, Anchovy or Pimento Olives	
MELISSA'S LUXE FASHIONED	14
Bulleit Whiskey, Angostura & Regan's No. 6 Bitters, Luxardo Cherry	
MANHATTAN	12
Bulleit Whiskey, Bitters, Sweet Vermouth	
MOJITO	10
Bacardi Rum, Fresh Mint, Fresh Lime Juice, Cane Sugar, Club Soda	
MARGARITA	12
Patron Tequila, Cointreau, Fresh Lime Juice, Cane Sugar	
SEA BREEZE	12
Grey Goose Vodka, Grapefruit & Cranberry Juices	
STAGE BLOODY MARY	12
Tomato Juice, Pickle Brine, Horseradish, Tito's Vodka, Hot Sauce, Dill Pickle, Celery	
BELLINI	12
Prosecco, White Peach Puree, Cherry Liqueur	
MIMOSA	12
Prosecco, Fresh Squeezed Orange Juice	
SANGRIA	12
Grey Goose Vodka, Black Star Riesling, Fresh Oranges & Strawberries	
DETROIT MULE	12
Tito's Vodka, Fresh Lime Juice, Simple Syrup, Vernors Ginger Ale	

Sparkling Wine

Prosecco, La Marca, Veneto DOC	12
Brut Rose, Charles de Fère Cuvée	12

White Wine

Moscato d'Asti, Risata, DOCG	9
Riesling, Black Star, Mission Peninsula	9
Pinot Gris, A to Z Wineworks, Oregon.....	10
Rosé d'Anjou, Marquis de Goulaine, France	10
White Blend, Allegri, Lugana DOC	14
Sauvignon Blanc, Joel Gott, New Zealand	11
Chardonnay, Seasun, California.....	9
Chardonnay, Bezel by Cakebread	14

Red Wine

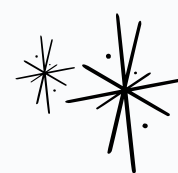
Pinot Noir, Böen, Russian River Valley	14
Merlot, Meillier Supérieur, Bordeaux	12
Malbec, Doña Paula Estate, Mendoza	10
Nero d'Avola, Sicilia DOC.....	12
Tempranillo, Rioja, Spain DOC	14
Cabernet Sauvignon, Raeburn, Sonoma	12
Cabernet Sauvignon, Quilt, Napa Valley	17

Ice Cold Beer

Stroh's, Detroit.....	5
Modelo Especial, Mexico	6
Stella Artois, Pilsner, Belgium	7
Labatt Blue, Canada	6
Amstel Light, Holland	7
Corona Extra, Mexico	7
Heineken, Holland.....	8
Pilsner Urquell, Czech Republic	8
Atwater Java Porter, Detroit.....	7
Dog Fish 90 Min Ipa, Delaware.....	9
Heineken Na, Holland	7



Dinner at the



Includes

PICKLE TRAY & FRESH BREAD ASSORTMENT
CUP OF SOUP OR DINNER SALAD (CAESAR + \$2)

AND

CHOICE OF TWO SIDES:

- MASHED POTATO • BAKED POTATO
- BAKED SWEET POTATO • TWICE BAKED POTATO
- POTATO LATKE • NOODLE KUGEL
- KASHA VARNISHKAS • STEAK FRIES
- SHOESTRING FRIES • SWEET POTATO FRIES
- BUTTERED REDSKINS • MAC & CHEESE
- RICE PILAF • ASPARAGUS • CAULIFLOWER
- GREEK GREEN BEANS • CREAMED SPINACH
- STEAMED SPINACH • GARLIC SPINACH
- SWEET PEAS • STEAMED CARROTS
- PEAS & CARROTS • BUTTERED BROCCOLI
- COLESLAW • KISHKA • BROWN RICE



PRIME BISTRO RIBEYE	44
Char-Grilled Dry Aged Ribeye, Sliced, Coated Tableside with our Herbed Bistro Butter Sauce (GF)	
CHICKEN LEMONATTA	26
Miller's Natural Chicken Breast Sautéed with a Parmesan-Garlic Crust & Finished with Spiced Lemon-Butter	
SEARED RAINBOW TROUT	30
Pan-seared Mountain Trout, Brown Butter, Shallot, Lemon, Parsley (GF)	
GRILLED NORWEGIAN SALMON	32
Lemon-Butter Honey Mustard Teriyaki Mediterranean – Tomato, Basil, Capers, Garlic (GF)	
ORIGINAL 1962 RECIPE STUFFED CABBAGE	26
Two Cabbage Rolls Filled with Choice Angus Beef & Rice, Braised in a Sweet & Sour Tomato Sauce (GF)	

In the Spotlight

ROUMANIAN SKIRT STEAK	32
A Favorite Since 1962 - Char-Grilled, Stage Steak Sauce (GF)	
GREAT LAKES WHITEFISH	32
Broiled – Classic Stage Tradition Piccata – Breaded, Flash-Sautéed, Lemon, Butter, Capers Valencia – Parsley Garlic Oil Almondine – Lemon, Butter, Slivered Almonds (GF*)	

CHICKEN SCHNITZEL	26
Crisp Breast: Milanese – Parmesan, Lemon, Dressed Arugula Piccata – Lemon Garlic Butter, Capers Honey Dijon – Creamy Sweet Mustard Glaze Parmesan – Marinara, Melted Mozzarella, Parmesan	
CAULIFLOWER STEAK	24
Seared Cauliflower Steak, Blistered Cherry Tomato, Fresh Garlic, Basil, Lemon, with Gluten Free Bowtie Marinara (VG, GF)	
ROASTED BRISKET	32
Choice Brisket Slow Roasted with Carrot, Celery & Onion, Sliced Thick, Served with Kasha Varnishkas & Gravy (one side**)	
BRICK CHICKEN	28
One-Half Semi-Boneless Amish Chicken Char-Grilled to Order Under Brick, Lemon Butter (GF)	
HOT SKILLET STIR FRY	18
Fresh Zucchini, Broccoli, Carrot, Onion and Garlic Stir Fried with Hoisin Teriyaki Sauce, Served on a Bed of Short Grain Brown Rice or Tossed with Pasta* (VG*, GF*) » Add Chicken +5; Steak, Salmon or Shrimp +9	
HAND TOSSED PASTA	18
Your Choice of Penne, Spaghetti or Angel Hair Pasta with Marinara, Alfredo, Palomino or Garlic Oil* » Add Grilled or Blackened Chicken +5; Salmon or Shrimp +9; GF Pasta +2	
ROASTED TURKEY & STUFFING	32
House-Roasted Turkey Breast, Onion Roll Stuffing, Sweet Potato Souffle, Broccoli, Cranberry Sauce, Turkey Gravy**	

Entrees with (*) not served with sides. Sides for entrees with (**) may be substituted.

V = Vegetarian (dairy & eggs) VG = Vegan GF = Free of Gluten Ingredients * = With Modification

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.