

Cocktails

ESPRESSO MARTINI	15
Tito's, Kahlua, Espresso	
FRENCH 75.....	15
Bombay Sapphire, Brut Rose, Lemon	
LEMON DROP	14
Ketel One, Sweet Lemon Juice	
COSMOPOLITAN.....	15
Absolut Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	
MARTINI	16
Grey Goose Vodka, Dry Vermouth, Bleu Cheese, Anchovy or Pimento Olives	
MELISSA'S LUXE FASHIONED	15
Bulleit Whiskey, Angostura & Regan's No. 6 Bitters, Luxardo Cherry	
MOJITO.....	14
Bacardi Rum, Fresh Mint, Fresh Lime Juice, Cane Sugar, Club Soda	
MARGARITA	13
Patron Tequila, Cointreau, Fresh Lime, Cane Sugar (sugar, salt or Tajin rim)	
STAGE BLOODY MARY	14
Tomato Juice, Pickle Brine, Horseradish, Tito's Vodka, Hot Sauce, Dill Pickle, Celery	
BELLINI.....	13
Prosecco, Peach Liquor, Grenadine	
MIMOSA.....	13
Prosecco, Fresh Squeezed Orange Juice	
SANGRIA.....	13
Grey Goose Vodka, Black Star Riesling, Fresh Oranges & Strawberries	
DETROIT MULE	14
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



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



CHICKEN SCHNITZEL	26
Crisp Thin Breast: Milanese – Parmesan, Lemon, Dressed Arugula Piccata – Lemon Butter, Capers Honey Dijon – Creamy Sweet Mustard Glaze Parmesan – Marinara, Melted Mozzarella, Parmesan	
RAINBOW TROUT FRANCESE	32
Idaho Mountain Trout, Lightly Breaded & Sautéed in Lemon Butter	
PRIME AGED RIBEYE	48
16oz Char-Grilled Dry Aged Ribeye, Served with Creamy Au Poivre or Zip Sauce (GF)	
GRILLED NORWEGIAN SALMON	34
Lemon Butter Honey Mustard Teriyaki Mediterranean – Tomato, Basil, Caper, 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)	
EGGPLANT PARMESAN.....	24
Tender Flash Fried Eggplant, Marinara, Mozzarella & Parmesan Cheese, Served with Penne Pasta*	

In the Spotlight

ROUMANIAN SKIRT STEAK	35
A Favorite Since 1962 - Char-Grilled, Stage Steak Sauce (GF)	
GREAT LAKES WHITEFISH	34
Broiled – Classic Stage Tradition Piccata – Breaded, Flash-Sautéed, Lemon, Butter, Capers Valencia – Parsley Garlic Oil Almondine – Lemon, Butter, Slivered Almonds (GF*)	

CHICKEN LEMONATTA	26
Miller's Natural Chicken Breast Sautéed with a Parmesan-Garlic Crust & Finished with Lemon-Butter	
ROASTED BRISKET	34
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*) » Add Chicken +6; Steak, Salmon or Shrimp +9	
HAND TOSSED PASTA	18
Choice of Penne, Spaghetti or Angel Hair Pasta with Marinara, Alfredo, Pesto, Palomino or Garlic Oil* » Add Grilled or Blackened Chicken +6; 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.