



*Celebrating  
60 years*

SINCE 1962



## *Cocktails*

<b>COSMOPOLITAN</b> .....	14
Ketel One Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	
<b>MARTINI</b> .....	15
Grey Goose Vodka, Dry Vermouth, Bleu Cheese, Anchovy or Pimento Olives	
<b>MELISSA'S LUXE FASHIONED</b> .....	14
Bulleit Whiskey, Angostura & Regan's No. 6 Bitters, Luxardo Cherry	
<b>MANHATTAN</b> .....	12
Bulliet Whiskey, Bitters, Sweet Vermouth	
<b>MOJITO</b> .....	10
Bacardi Rum, Fresh Mint, Fresh Lime Juice, Cane Sugar, Club Soda	
<b>MARGARITA</b> .....	12
Don Eduardo Tequila, Cointreau, Fresh Lime Juice, Cane Sugar	
<b>SEA BREEZE</b> .....	12
Grey Goose Vodka, Grapefruit & Cranberry Juices	
<b>STAGE BLOODY MARY</b> .....	12
Fresh Tomato Juice, Topor's Pickle Brine, Horseradish, Tito's Vodka, Hot Sauce, Dill Pickle, Celery	
<b>BELLINI</b> .....	12
Wycliff Brut, White Peach Puree, Cherry Liquor	
<b>MIMOSA</b> .....	12
Wycliff Brut, Fresh Squeezed Orange Juice	
<b>SANGRIA</b> .....	12
Grey Goose Vodka, Chateau Grand Traverse Riesling, Fresh Oranges & Strawberries	
<b>DETROIT MULE</b> .....	12
Tito's Vodka, Fresh Lime Juice, Simple Syrup, Vernors Ginger Ale	

## *Wines by the Glass*

La Marca Prosecco, Veneto .....	10
Marquis De Goulaine Rosé, Loire Valley ....	12
Kendall Jackson Chardonnay, California ..	12
Ruffino Pinot Grigio, Tuscany .....	10
Chateau Grand Traverse Riesling, Mi .....	10
White Haven Sauv Blanc, Marlborough ....	12
Meiomi Pinot Noir, California .....	14
Liberty School Cabernet, Paso Robles ....	12
Decoy Cabernet, Sonoma County .....	16
14 Hands Merlot, Columbia Valley .....	12

## *Ice Cold Beer*

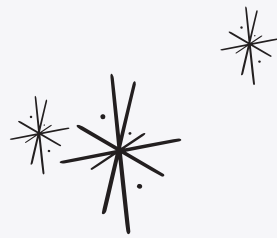
Bell's Lager of the Lakes, Czech Pilsner, MI... 8	
Bell's Two Hearted, American IPA, MI .....	8
Bell's Seasonal, MI .....	8
Founders All Day IPA, Ale, MI .....	8
Founders Porter, Dark, MI.....	7
Sierra Nevada, Pale Ale, CA.....	6
Stella Artois, Pilsner, Belgium .....	7
Stroh's, MI.....	6
Labatt Blue Canada .....	6
Labatt Light, Canada.....	7
Dos Equis, Mexico .....	7
Becks, Pilsner, Germany .....	7

## *Spirits*

Traverse City Whiskey Co Slaughter House	Tito's Handmade Absolut
Bulleit Bourbon	Ketel One
Woodford Reserve	Grey Goose
Four Roses Single Barrel	Beefeater
Dewars White Label	Bombay Sapphire
Crown Royal	Hendrick's
Chivas Regal	Patrón Silver
Jonnie Walker Black	Don Julio Añejo
Macallan 12 Year	

Dinner at the

# STAGE



*\* 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  
SPANISH RICE • ASPARAGUS • CAULIFLOWER  
GREEK GREEN BEANS • CREAMED SPINACH STEAMED SPINACH • GARLIC SPINACH  
SWEET PEAS • STEAMED CARROTS  
PEAS & CARROTS • BUTTERED BROCCOLI  
COLESLAW • KISHKA • BROWN RICE



<b>CHICKEN LEMONATTA</b> .....	<b>24</b>
Miller's Natural Chicken Breast Sautéed with a Parmesan-Garlic Crust & Finished with Spiced Lemon-Butter	
<b>PARMESAN CRUSTED WALLEYE</b> .....	<b>30</b>
Fresh Pin-Boned Fillet Sautéed with a Crisp Parmesan Crust Topped with Lemon-Butter & Capers	
<b>CHAR-GRILLED NORWEGIAN SALMON</b> .....	<b>28</b>
Lemon-Butter: Classic   Mediterranean: Tomato, Basil, Caper, Garlic   Honey Mustard: Sweet & Lightly Spicy	
<b>STAGE BOUILLABAISSE</b> .....	<b>28</b>
Norwegian Salmon, Atlantic Cod, Miller's Chicken in Garlic-Herb-White Wine Sauce, Served with Grilled Baguette for Dipping or Choice of Short Grain Brown Rice or Pasta*	
<b>BRICK CHICKEN</b> .....	<b>24</b>
One-Half Semi-Boneless Amish Chicken Grilled to Order Under Brick with Natural Jus	
<b>RAINBOW TROUT</b> .....	<b>28</b>
Whole Idaho Rainbow Trout Filleted & Boned, Sautéed with a Light Breading, Finished with Lemon Butter	

*\* In the Spotlight \**

<b>ROUMANIAN SKIRT STEAK</b> .....	<b>30</b>
A Favorite Since 1962 - Char-Grilled, Stage Steak Sauce	
<b>GREAT LAKES WHITEFISH</b> .....	<b>30</b>
Broiled: Classic Stage Tradition   Piccata: Breaded, Flash-Sautéed, Topped with Lemon, Butter & Capers Valencia: Parsley Garlic Oil   Almondine: Broiled, Finished with Lemon, Butter & Slivered Almonds	

<b>ORIGINAL 1962 RECIPE STUFFED CABBAGE</b> .....	<b>26</b>
Two Cabbage Rolls Filled with Choice Angus Beef & Rice, Roasted in a Sweet & Sour Tomato Braise	
<b>HOT SKILLET STIR FRY</b> .....	<b>18</b>
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* » Add Chicken +5; Steak, Salmon or Shrimp +9	
<b>LEMON SHRIMP PASTA</b> .....	<b>24</b>
Sautéed Shrimp, Cherry Tomato, Spinach, Fresh Basil, Garlic, Lemon Butter, Parmesan, Angel Hair Pasta*	
<b>HAND TOSSED PASTA</b> .....	<b>18</b>
Your Choice of Penne, Spaghetti or Angel Hair Pasta with Basil Marinara, Alfredo, Palomino or Meat Sauce* » Add Grilled or Blackened Chicken +5; Salmon or Shrimp +9	
<b>OLD-FASHIONED MEATLOAF</b> .....	<b>24</b>
Choice Angus Beef Blended with Traditional Herbs & Spices with Sweet Glaze & Natural Gravy	
<b>ROASTED TURKEY &amp; STUFFING</b> .....	<b>28</b>
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.*

## *\* Dessert*

<b>APPLE STRUDEL (ALA MODE + \$4)</b> .....	<b>7</b>	<b>SANDER'S HOT FUDGE SUNDAE</b> .....	<b>9</b>
<b>CARROT CAKE</b> .....	<b>8</b>	<b>RUGALACH (3)</b> .....	<b>8</b>
<b>CHOCOLATE CHIP BROWNIE SUNDAE</b> .....	<b>9</b>	Strawberry, Apricot, or Chocolate	
<b>CHOCOLATE LAYER CAKE</b> .....	<b>8</b>	<b>SEVEN LAYER CAKE</b> .....	<b>7</b>
<b>CINNAMON RAISIN BOBKA</b> .....	<b>7</b>	<b>MARBLE HALAVAH</b> .....	<b>8</b>
<b>CHOCOLATE BOBKA</b> .....	<b>8</b>	<b>NEW YORK CHEESECAKE</b> .....	<b>9</b>
<b>SOUR CREAM COFFEE CAKE</b> .....	<b>7</b>	Cherry, Blueberry, or Strawberry	
<b>RICE PUDDING</b> .....	<b>6</b>	<b>ICE CREAM</b> .....	<b>7</b>
<b>KEY LIME PIE</b> .....	<b>6</b>	Vanilla, Chocolate, or Strawberry	

SHARE CHARGE \$7 – SHARED ENTREES WILL BE SERVED WITH ADDITIONAL PICKLES, BREAD, AND SOUP OR SALAD

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.