

## Cocktails

<b>COSMOPOLITAN</b> .....	14
Absolut Citron 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
Patron Tequila, Cointreau, Fresh Lime Juice, Cane Sugar	
<b>SEA BREEZE</b> .....	12
Grey Goose Vodka, Grapefruit & Cranberry Juices	
<b>STAGE BLOODY MARY</b> .....	12
Tomato Juice, Pickle Brine, Horseradish, Tito's Vodka, Hot Sauce, Dill Pickle, Celery	
<b>BELLINI</b> .....	12
Wycliff Brut, White Peach Puree, Cherry Liqueur	
<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 .....	12
Marquis De Goulaine Rosé, Loire Valley ....	14
Kendall Jackson Chardonnay, California ..	14
Ruffino Pinot Grigio, Tuscany .....	12
Chateau Grand Traverse Riesling, Mi .....	12
White Haven Sauv Blanc, Marlborough ....	14
Meiomi Pinot Noir, California .....	16
Liberty School Cabernet, Paso Robles ....	14
Decoy Cabernet, Sonoma County .....	18
14 Hands Merlot, Columbia Valley .....	14

## 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.....	8
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

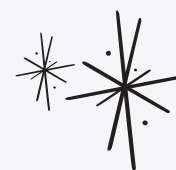
## Spirits

Traverse City Whiskey Co	Chivas Regal
Maker's Mark	Macallan 12 Year
Bushmills	Tito's Handmade
Jack Daniel's	Stoli
Jonnie Walker Black	Ketel One
Captain Morgan	Grey Goose
Bulleit Bourbon	Beefeater
Woodford Reserve	Bombay Sapphire
Four Roses Single Barrel	Tanqueray
Jim Beam	Hendrick's
Dewars White Label	Patrón Silver
Crown Royal	Don Julio Añejo



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> .....	26
Miller's Natural Chicken Breast Sautéed with a Parmesan-Garlic Crust & Finished with Spiced Lemon-Butter	
<b>SICILIAN RAINBOW TROUT</b> .....	30
Pan-seared Mountain Trout, Sicilian Eggplant Caponata, Maldon Sea Salt	
<b>GRILLED NORWEGIAN SALMON</b> .....	32
Lemon-Butter   Mediterranean – Tomato, Basil, Capers, Garlic   Honey Mustard   Teriyaki	
<b>EGGPLANT PARMESAN</b> .....	24
Sautéed Breaded Eggplant, Marinara, Fresh Basil, Fresh Mozzarella, Parmesan Reggiano, Penne Palomino*	
<b>ORIGINAL 1962 RECIPE STUFFED CABBAGE</b> .....	26
Two Cabbage Rolls Filled with Choice Angus Beef & Rice, Roasted in a Sweet & Sour Tomato Braise	

## \*In the Spotlight\*

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

<b>CHICKEN SCHNITZEL</b> .....	26
Crisp Breast: Milanese – Parmesan, Lemon, Dressed Arugula   Piccata – Lemon Garlic Butter, Capers Honey Dijon – Creamy Sweet Mustard Glaze   Parmesan – Marinara, Melted Mozzarella, Parmesan	
<b>ROASTED BRISKET</b> .....	32
Choice Brisket Slow Roasted with Carrot, Celery & Onion, Sliced Thick and Served with Natural Gravy	
<b>BRICK CHICKEN</b> .....	28
One-Half Semi-Boneless Amish Chicken Grilled to Order Under Brick	
<b>HOT SKILLET STIR FRY</b> .....	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* » Add Chicken +5; Steak, Salmon or Shrimp +9	
<b>HAND TOSSED PASTA</b> .....	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	
<b>BRISKET BOLOGNESE</b> .....	26
Tender Pulled Brisket, Fresh Tomato, Garlic, Garden Herbs, Parmesan Reggiano, Tagliatelle Pasta*	
<b>ROASTED TURKEY &amp; STUFFING</b> .....	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.

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.