

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
Bulliet 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
Wycliff Brut, White Peach Puree, Cherry Liqueur	
MIMOSA	12
Wycliff Brut, Fresh Squeezed Orange Juice	
SANGRIA	12
Grey Goose Vodka, Chateau Grand Traverse Riesling, Fresh Oranges & Strawberries	
DETROIT MULE	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

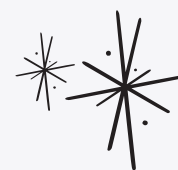
Spirits

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



CHICKEN LEMONATTA	24
Miller's Natural Chicken Breast Sautéed with a Parmesan-Garlic Crust & Finished with Spiced Lemon-Butter	
PARMESAN CRUSTED WALLEYE	32
Fresh Pin-Boned Fillet Sautéed with a Crisp Parmesan Crust Topped with Lemon-Butter & Capers	
CHAR-GRILLED NORWEGIAN SALMON	32
Lemon-Butter Mediterranean (Tomato, Basil, Capers, Garlic) Honey Mustard Teriyaki	
EGGPLANT PARMESAN	24
Sautéed Breaded Eggplant, Marinara, Fresh Basil, Fresh Mozzarella, Parmesan Reggiano, Penne Palomino*	
ORIGINAL 1962 RECIPE STUFFED CABBAGE	26
Two Cabbage Rolls Filled with Choice Angus Beef & Rice, Roasted in a Sweet & Sour Tomato Braise	

In the Spotlight

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

ROASTED BRISKET	30
Choice Brisket Slow Roasted with Carrot, Celery & Onion, Sliced Thick and Served with Natural Gravy	
BRICK CHICKEN	26
One-Half Semi-Boneless Amish Chicken Grilled to Order Under Brick with Natural Jus	
CHICKEN SCHNITZEL	24
Thin & Crispy Flash Fried Chicken Breast, Fresh Lemon, Maldon Sea Salt, Dressed Arugula, Parmigiano Reggiano	
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* » 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	
BRISKET BOLOGNESE	26
Tender Pulled Brisket, Fresh Tomato, Garlic, Garden Herbs, Parmesan Reggiano, Tagliatelle Pasta*	
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.

Dessert

N.Y. CHEESECAKE (Cherry, Blueberry, or Strawberry).....	9	APPLE STRUDEL (À La Mode + \$4)	8
CARROT CAKE	9	COCONUT SUNDAE	12
FLOURLESS CHOCOLATE CAKE	9	Toasted Coconut, Vanilla & Chocolate Ice Cream, Hot Fudge, Whipped Cream	
BOBKA (Cinnamon or Chocolate)	8	BROWNIE SUNDAE	12
SOUR CREAM COFFEE CAKE	7	Chocolate Chip Brownie, Vanilla Ice Cream, Chocolate Syrup, Whipped Cream, Cherry	
KEY LIME PIE	7	BANANA SPLIT	14
RUGALACH (3) (Strawberry, Apricot, or Chocolate).....	9	Fresh Banana, Vanilla & Strawberry Ice Cream, Chocolate Syrup, Strawberry Topping, Chopped Nuts, Whipped Cream, Cherry	
SEVEN LAYER CAKE	8		
PISTACHIO HALAVAH	9		

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.