

LUNCH FEATURES

Saturday July 21, 2018

SOUP

Mushroom Barley 4/6

Gazpacho* 4/6

Garden Vegetable* 4/6

French Onion 7

*vegetarian

APPETIZER

Hummus & Spiced Brisket 8

Lemon-garlic hummus topped with mid east spiced minced brisket served with pita

Zucchini Sticks 6

Spicy parmesan crust & stage dressing for dipping

ENTRÉE

Served with cup of soup

#40 Evan Hansen 15

Thin-sliced rare rib-eye cap steak, arugula, parmesan, crisp onions, herb mayo, onion roll

Knocks & Beans 15

Two large Vienna natural casing knockwurst boiled till they snap, hot vegetarian baked beans and warm rye bread

Fish & Chips Basket 15

Crisp, hand-battered icelandic cod fillets, steak fries, coleslaw & tartar sauce

Baked Whitefish 14

Lake Superior whitefish fillet baked in seasoned sautéed vegetables, served with mashed potatoes & steamed carrots

Sloppy Joe 12

Our classic recipe on toasted challah bun with steak fries & coleslaw

Eggs Benedict 13

Poached eggs, grilled Cure-81 ham, hollandaise, English muffin, & hash browns

Brooklyn Platter 22

*Three-quarters of a pound of hot corned beef, pastrami, tongue, or brisket (choose one or two) served with potato salad, cole slaw, pickles & warm Stage rye**

Lox, Stock & Sable 24

Two open-face bagels, hand sliced nova & sliced new york sable, with cream cheese, tomato & onion

Cobb Salad 15

Char-grilled chicken breast, crisp bacon, avocado, egg, bleu cheese and tomato on a bed of crisp salad greens, served with stage dressing. Chopped & tossed upon request

**TRY OUR NEW CHAZZANO
COLD BREW ICED COFFEE \$3.5**

**STAGE
DELI** FINE FOODS