

LUNCH FEATURES

Thursday October 18, 2018

SOUP

Roasted Corn Chowder 4/6

Lima Bean* 4/6

Mushroom Barley 4/6

Gazpacho* 4/6

**vegetarian*

APPETIZER

Spicy Cauliflower 8

Lightly fried, tossed with cherry peppers, lemon-garlic butter & arugula

Fried Bologna 9

Fried all-beef bologna, grilled onion & cherry peppers, sweet-hot mustard

ENTRÉE

Served with cup of soup

BBQ Pulled Turkey Sandwich 14

Served on a toasted brioche bun topped with coleslaw and served with steak fries

Baked Whitefish 14

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

Old Fashioned Beef Stew 14

Tender brisket, vegetables & potatoes simmered all day in a savory herbed garlic-tomato-beef stock

Sweet Pear Salad 16

Arugula, grilled pear, candied pecans, bleu cheese, raspberry vinaigrette dressing

Franks & Beans 15

Two vienna dogs, boiled till they snap, rye bread, baked beans (grilled upon request)

Farm Burger 14

White cheddar, caramelized onions, spicy Stage sauce on grilled kaiser roll served with steak fries & coleslaw

Fish & Chips Basket 15

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

Italian Rollup 10

Grilled genoa salami, turkey, provolone cheese, lettuce, tomato, peppers, onions & vinaigrette served with skinny fries & coleslaw

STAGE
DELI FINE FOODS