

# LUNCH FEATURES

Tuesday May 22, 2018

## SOUP

Split Pea\* 4/6

Lentil\* 4/6

Mushroom Barley 4/6

Gazpacho\* 4/6

*\*vegetarian*

## APPETIZER

Nova Schmear + Bagel Thins 6

Meat or Potato Knish 7

Deviled Eggs 7

House Roasted Kishka 8

## ENTRÉE

### Grilled Salmon Burger 16

*House made with fresh Norwegian salmon filet, on our challah bun topped with herb-caper mayo, served with steak fries & coleslaw*

### Corned Beef Hash & Eggs 12

*Topped with two poached eggs, served with toast, bagel or roll*

### Blackened Chicken Burger 12

*Cajun spiced skinless & boneless breast, sesame bun, garlic mayonnaise, steak fries & cole slaw*

### Casablanca 14

*Turkey breast, avocado, arugula, crisp onion strings, havarti cheese, romesco sauce, country french bread*

### Chicken & Waffles 14

*Crispy Belgian waffle, applewood smoked bacon & crispy hand-battered fried chicken, served with soft dairy butter & waffle syrup*

### Malibu Salad 16

*Baby field greens, grilled chicken, green apple, avocado, cucumber, sun-dried cherries, slivered almonds, feta cheese, poppy seed dressing*

### Hand-Cut Pastrami Sandwich 16

*Extra tender, melt-in-your-mouth Brooklyn style pastrami hand sliced & stacked on warm Stage rye.*

### Fried Shrimp Basket 16

*Jumbo shrimp hand battered and fried golden brown served with steak fries and creamy coleslaw*

**STAGE**  
**DELI** FINE FOODS