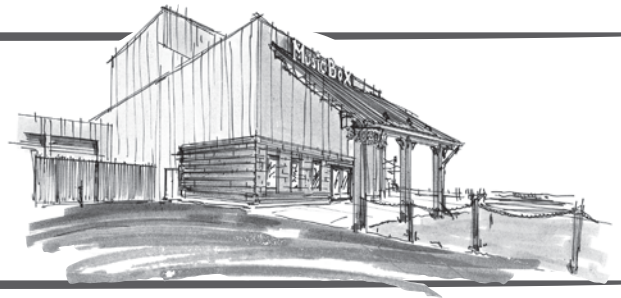


Music Box Supper Club

CONCERT HALL MENU



SHARED TASTINGS

BLACK BEAN & CILANTRO
HUMMUS **12** (vg)
fresh cut veggies and pita

MARGHERITA PIZZA **16** (v)
*tomatoes, roasted garlic, olive oil, and
fresh mozzarella*
add sausage 4

CLASSIC STUFFED POTATO SKINS **11**
*loaded with aged cheddar, house roasted
bacon, scallions, and sour cream*

SOUP & SALAD

SOUP OF THE DAY
CUP **6** BOWL **9**

CHOPPED SALAD **8**
*romaine mix tossed with chopped
cauliflower, blue cheese, bacon, and
sweet garlic vinaigrette*

VEGAN CHOPPED SALAD **7** (vg)
*romaine mix tossed with chopped
cauliflower, diced cucumbers, peas,
and sweet garlic vinaigrette*

(v) **VEGETARIAN** (vg) **VEGAN**

**Please note: Burgers are cooked to medium well.*

ENTREES

BRAISED BEEF SHORT RIBS **19**
*mashed potatoes, asparagus, and port
wine reduction*

MEAT & FOUR CHEESE LASAGNA **15**
with garlic bread stick

VEGGIE LASAGNA **15** (v)
with garlic bread stick

ROASTED FRENCH CUT CHICKEN
BREAST **18**
*with mashed potatoes, roasted pesto
tomatoes, and asparagus*

HAND-HELDS

served with house-made potato salad

HAND-HELD OF THE DAY **13**

HOUSE SEASONED
ANGUS BEEF BURGER **13***
lettuce, tomato, onions, and choice of cheese

SPICY BLACK BEAN BURGER **13** (v)
*lettuce, tomato, onions, creole aioli, and
choice of cheese*

DESSERTS

CHOCOLATE TRIO **8**

PUMPKIN FLAN **8**

KEY LIME MINI TORTE **5**

Executive Chef: Dennis Devies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% service charge included on bills for parties of 8 or more.

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