

**To Start.**

- The Stage Fattoush 20** five herb greens, tomatoes, onions, avocado, meyer lemon, olive oil, covered in freshly baked crisp pita blanket
- Heirloom Tomato Burrata Caprese 20** with sweet basil & balsamic glaze
- Mediterranean Delight 19** served w/ pita chips. Your choice of two: hummus, tzatziki, muhamara & olive tapenade
- Sailor's Mussels 20** King Edwards island mussels, garlic, butter, parsley, Dolin Vermouth and ciabatta toast
- Seared Tuna Tataki 25** with mango salsa & miso-mirin
- Cheese Board 26** brie, drunk imbriago, dolce gorgonzola, montalccino tartufo, fig preserve
- Charcuterie Board 26** prosciutto, capicola, salami
- Shrimp Scampi 26** wild shrimp in wine saffron broth, caper berries, shishito peppers and ciabatta toast
- Calamaretti Fritti 21** breaded and fried baby calamari
- Smoked Fish Board 37** salmon, sturgeon, escolar
- The Stage Board 48** assorted ham, prosciutto, salamis and assorted gorgonzola, manchego, brie cheeses

**Greens.**

- Santa Barbara Seafood Salad 32** tiger shrimp, mussels, clams, atlantic salmon, calamari, scallop, sun dried tomatoes, crumbled gorgonzola, sonoma mixed greens, tossed in chef's special vinaigrette
- Grilled Angus Steak Salad 28** arugula, grapes, antelope valley red onions, apples, red radish, dressed in a cherry-apple vinaigrette
- Mediterranean Salad 22**
- Sonoma Greens 20** glazed california walnuts, sun dried tomatoes, crumbled gorgonzola, cranberries, modena aged balsamic vinaigrette

**From Land & Sea.**

**Steak on a Stone**

**Angus Filet Mignon 10 oz. 42 14 oz. 48**

Cook your steak to perfection, just the way you like it, on a sizzling hot stone straight from our wood-fired oven. Served with chef's three California-inspired signature sauces and flash truffle oil fired brussels sprouts

**Barbecue A Plenty**

**Three Skewers 38** angus beef tenderloin, chicken breast, shrimp & scallop

**Three by Two Skewers 69** angus beef tenderloin, chicken breast, shrimp & scallop

**Six Skewers 79** angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

**Six by Two Skewers 145** angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

**Steak au Poivre 41** peppered filet mignon w/ shiitake mushroom, au jus, lyonnaise potatoes, & a spicy tomato- avocado fattoush

**Premium Angus Rib Eye Steak 56** 14 oz. Prime angus, charcoal grilled to perfection, w/ fire roasted bodega garlic herbed potatoes & balsamic glazed vegetables

**Superior Farms All Natural Lamb Chops 56** Charcoal Grilled-Pistachio herb crusted lamb chops w/ lyonnaise potatoes & vegetables

**Wild Atlantic Salmon 43** wood-fire baked atlantic salmon, butternut squash raviolis & asparagus

**The Club Branzino 45** whole branzino, baked in wood-fired oven w/ cello spinach, california vine tomatoes, herbes de provence served with brussel sprouts

**Sides. 9**

roasted vegetables, roasted potatoes, brussels sprouts, french fries, mixed green salad or mediterranean salad

**Sweets.**

**Tiramisu 13** sweet mascarpone, rum-drunken lady fingers, rich espresso, crème anglaise, cocoa

**Chocolate Mousse 13** bavarian chocolate, whipped into a mousse, topped with fresh berries

**Panna Cotta La Fragola 11** rich italian cream whipped into a mousse, strawberry confit, topped w/ fresh berries

**Cheesecake 11** traditional NY style cheesecake

**Apple Strudel 14** viennese pastry base filled w/ apples, cinnamon, topped w/ vanilla ice cream & caramel

**Lemon Tartelette 11** flaky shell, rich custard w/ tangy lemon

**Baklava 11** with mixed nuts & blossom honey

**Seasonal Fruits & Berries 34**

**Summer Berry Bloom 14** silky vanilla ice cream with mixed berries, shaved white chocolate, strawberry confit & salted pistachio

**Coffee, Tea & More.**

**Espresso 5 Double Espresso 8 Café Americano 6**

**French Roast 5**

**Café Latté 8 Cappuccino 8**

**Café Glacé 11**

**The Stage Mint Tea 7 Assorted Teas 5**

**Iced Tea 5 Iced Coffee 5**

**Bottled Soda 5** coca cola, diet coca cola, sprite, orange Fanta

**Bottled Pear or Tarragon Lemonade 5**

**Jermuk still 5 sparkling jermuk 5**

**Compote 12**

**Lorina Artisanal Sparkling Lemonade 12 (750ml) Blood Orange 12 (750ml)**

**Beer.**

**Bitburger Premium Pilsner** germany 7

**Bavik Super Pils** belgium 7

**Great White** usa 7

**Abita Amber Lager** usa 7

**Hofbrau Munchen Hefeweizen** germany 8

**Revenant IPA** usa 8

**Kilikia** Armenia 8

**Weihenstephaner Original Premium** germany 8

**Old Prague Pale** czech 500 ml 10 **Old Prague Dark** czech 500 ml 10

**Cocktails.**

**Bellini 11** chilled velvety blend of Amour de Paris sparkling wine, peach nectar

**Rossini 11** suave concoction of Prosecco and berry juice

**Mimosa 11** smooth fusion of chilled sparkling Jean Philippe sparkling wine, orange juice

**Cosmopolitan 13** freshly squeezed lime, cranberry juice, sabe, vodka

**Sour Apple Martini 13** apple juice, simple syrup, sabe, vodka

**Mojito 13** ice crushed mint, lime, soda, sabe, vodka

**Margarita 13** triple sec, fresh strawberry blend, sabe, tequila