

MENU

OPENERS

Appetizer Sampler 15

A shareable sampling of our buffalo wings, mozzarella sticks, tater tots and spinach dip with a variety of sauces for dipping

V Basket of Tots 7

Plain, truffle or garlic parmesan

V Basket of French Fries 7

A heaping helping of traditional, sweet potato, or cajun style fries

GF V Chips & Salsa 7

Freshly made tortilla chips served with our special Pico de Gallo

GF WingIn It! 9

Deep-fried wings tossed with your choice of plain, traditional buffalo, Thai chili sauce or garlic parmesan

GF V Spinach & Artichoke Dip 7

Served with freshly made tortilla chips

Shrimp Cocktail 10

Steamed in Sam Adams beer and served with our signature sauce

INTERMISSION

Add chicken or shrimp to your salad for \$5 or grilled steak for \$7*

V House Bistro 8

Mixed greens with cherry tomatoes, English cucumbers, dried cranberries, crumbled goat cheese and fried onion strings. Served with balsamic vinaigrette

Classic Caesar 8

Fresh chopped romaine, drizzled with caesar dressing and topped with garlic croutons and shaved parmesan cheese

GF Showcase Wedge 9

Our classic wedge salad with iceberg lettuce, applewood smoked bacon, cherry tomatoes, thin-sliced red onion, blue cheese dressing & blue cheese crumbles

V Suitable for vegetarians

GF Denotes Gluten friendly items

HEADLINERS

All sandwiches are served with your choice of traditional, sweet potato, tater tots or cajun fries

Live! Burger* 12

A half pound burger served with lettuce, tomato, onion and your choice of American, cheddar, or swiss cheese served on a toasted brioche bun (*Add: bacon, sautéed mushrooms, crispy onion strings, jalapenos for \$1 each*)

Chef's Special Burger* 15

A half pound hand formed patties. Limited quantities prepared by chef. Ask server for today's burger!

V The Beyond Burger® 13

Looks like the real thing but it is totally vegetarian friendly! Made from pea and plant proteins, beet juice and potato starches and served with lettuce, tomato, onion and pickle on a brioche bun. Served with a side salad

Bourbon Maple**Pulled Pork Sandwich 13**

House made pulled pork slow cooked with bourbon and maple syrup, topped with sriracha pineapple coleslaw on a brioche bun

Grilled Chicken Pita 12

Sliced marinated chicken with lettuce, tomato, goat cheese and chipotle aioli wrapped in a soft pita

Lobster Grilled Cheese 16

Fresh lobster chunks, three melted cheeses and tomato jam. It's decadent! Prepared without lobster \$9

"Create Your Own"**Mac & Cheese 11**

Our mac and cheese is crafted with a blend of cheddar, jack, and parmesan cheese and topped with bread crumbs
Toppings for \$1 each: jalapenos, bacon, sautéed mushrooms

Gourmet toppings: buffalo chicken \$3, grilled chicken or shrimp \$5, grilled steak \$7, fresh lobster meat \$7*

Tenderloin Medallions* 20

Drizzled with a red wine steak sauce. Served with baked potato and seasonal vegetables

Lobster Tacos! 20

A new Showcase Live favorite! Fresh lobster meat with napa coleslaw, avocado and garlic lime aioli. Served with choice of fries or tots

V Pasta Primavera 13

Linguine tossed with garlic parmesan cream sauce with a blend of seasonal roasted vegetables

ENCORE!

Waffle Sundae 6

Our house made buttermilk waffle topped with vanilla ice cream, hot fudge, bourbon caramel, candy pieces, whipped cream and a cherry. Big enough for sharing!

GF Molten Lava Cake 6

A decadent dessert served warm with raspberry coulis and whipped cream

GF Ice Cream Sundae 5

Ask a server about today's flavors. Topped with hot fudge, candies, whipped cream and cherry on top

Before placing your order, please inform your server if a person in your party has a food allergy.

Our burgers are cooked to an internal temperature of 165 degrees.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*