

The Farmhouse *Bistro*

Such Things as Vampires Prix-Fixe Menu \$40

First Course (choose one)

Wild Mushroom Forestier

Assorted mushrooms; simmered and then topped with a chive crème fresh

Oven-Baked Brussels Sprouts

Tossed with olive oil and lemon; encrusted with black pepper and Romano cheese

Farmhouse Bruschetta

Diced tomatoes, onions, and garlic in a balsamic glaze; served on grilled crostini and topped with parmesan cheese

Caesar Salad

Fresh hearts of romaine with homemade garlic croutons and Romano cheese; tossed in an anchovy Caesar dressing

Wedge Salad

Iceberg lettuce with gorgonzola blue cheese dressing, crumbled bacon bits, and fresh chives

Entrées (choose one)

Chicken Milanese

Lightly breaded chicken breast tossed in fresh lemon juice; topped with fresh arugula, tomatoes, and grated Romano cheese

Prime Rib

Slow-roasted 8-ounce prime rib with au jus; served with roasted garlic mashed potatoes, sautéed spinach, and a side of horseradish sauce

Rigatoni Bolognese

Ground lamb, veal, and pork in a Barolo wine & tomato sauce

Seared Scallops

Served over linguine; in a cognac cream sauce with mushrooms and a hint of Dijon mustard

Horseradish Encrusted Salmon

Pan-seared salmon filet; topped with a caramelized apple beurre blanc sauce; served with creamy risotto, grilled asparagus, and fresh peppers

Goat Cheese Risotto

Served in a light cream sauce with morel mushrooms and a hint of truffle oil

Penne Primavera

Grilled zucchini, baby yellow squash, bell peppers, Roma tomatoes, and fresh baby spinach; served in a roasted pepper cream sauce

Desserts (choose one)

Just ask your server if you would like to take your dessert to the theatre!

Flourless Chocolate Torte

Pumpkin Cheesecake

Warm Pecan Pie a la mode

Warm Apple Tartan a la mode

Alcohol, gratuity and PA sales tax are *not* included. Prix-Fixe price includes 3-course meal only.