

Lunch

Served from 11:30am-3:30pm

Starters

Salmon Sliders

fresh Atlantic salmon, scallions, guacamole, brioche onion squares, herbed lemon mayo
14

Steamed Vegetables

bok choy, snow peas, shiitake mushrooms, Napa cabbage, haricots vert, white and green asparagus, red coconut curry sauce
10 // 16

fresh cilantro chili sauce
10

Roasted Garlic Italian bread

Gorgonzola dipping sauce
9

Heirloom Tomato & Vidalia Onion Salad

spinach, fresh basil, toasted crostini, warm balsamic pancetta vinaigrette
13

Ahi Tuna and Avocado Poke

Ahi tuna, avocado, red onion, ginger lime srirachi aioli, seaweed, toasted sesame seeds, sweet soy vinaigrette, wonton crisps
13

Lobster Corn Chowder

roasted corn, potatoes, lardons, corn & lobster fritters
9

Chicken & Shrimp Gumbo

fried okra, peppers, andouille sausage
9

Homemade 3 Bean & Beef Chili

bacon, cilantro, jalapeno cream, brioche crouton
11

Onion Soup

cheese-crusted with gruyere, mozzarella and gouda
9

Salads

Roasted Fig and Prosciutto Salad

arugula, grape tomatoes, toasted pistachios, radicchio, shaved Reggiano, Grappa vinaigrette
15

Grilled Shrimp Salad

watercress, Napa cabbage, avocado, roasted corn, red onions, cherry tomatoes, citrus cilantro vinaigrette
17

1605 Salad

baby greens, frisée, gala apples, Humboldt Fog goat cheese, toasted hazelnuts, port vinaigrette
10 // 14

Romaine Hearts Salad

shaved parmesan, molten brie croutons
10 // 14

Asian Chicken Salad

marinated chicken breast, baby tomatoes, cucumbers, shredded carrots, red cabbage, Napa cabbage, snow peas, red peppers, soy sesame vinaigrette, candied walnuts
16

Skirt Steak Salad

baby arugula, red cabbage, white frisée, grape tomatoes, roasted red peppers, red onions, feta cheese, Shaoxing vinaigrette
17

Sandwiches

Grilled Farmhouse Cheddar

Smoked ham, sliced pears, spicy mustard, toasted raisin walnut bread
14

Cuban

roasted pork, smoked ham, pickles, mojito, fried plantains, French baguette
14

Grilled Chicken Sandwich

Grilled pancetta, pepper jack cheese, lettuce, tomato, red onions, spicy lemon herb aioli, Semolina Baguette, waffle fries
14

Soft Shell Crab Remoulade

sautéed soft shell crab, julienne piquillo peppers, red onions, Napa cabbage and radicchio, spicy remoulade, toasted sourdough roll
20

Salmon Burger

fresh Atlantic salmon, scallions, salsa cruda, guacamole, onion brioche roll, gaufrettes
16

Roasted Turkey Club

fresh roasted turkey, sliced tomatoes, crisp bacon, lettuce, mayonnaise, waffle fries
14

CP Angus Burger

brioche bun, onions rings
16

Grilled Steak Sandwich

baby arugula, sautéed onions, roasted corn aioli, brioche roll, tator tots
15

Fire Roasted Vegetable Melt

roasted red and yellow peppers, grilled portabella, zucchini, squash, gruyere cheese, spiced black olive tapenade, toasted herb baguette, gaufrettes
14

Entrees

Seared Atlantic Salmon

zucchini spaghetti, roasted tomato concassé
24

Free Range Chicken

Parisian potatoes, pearl onions, spinach, grilled asparagus, brown chicken jus
22

Lump Crab Cakes

Napa cabbage, julienne pear and fennel, roasted garlic and saffron aioli, cilantro chili oil
26

Grilled Marinated Grouper

sautéed baby bok choy, julienne cucumber tomato relish, toasted pine nuts, basil beurre blanc
29

Chicken & Waffles

fried breast of chicken, savory waffles, maple chicken jus
22

Steak Au Poivre

pepper-crusted flat iron steak, truffle whipped potatoes, braising greens
31

Pizzas

Pepperoni Pizza

pepperoni, mozzarella, tomato sauce
15

Italian Pizza

sliced tomatoes, mozzarella, tomato sauce
15

Vegetarian Pizza

marinated artichokes, Roma tomatoes, spinach, button mushrooms, sliced olives, shredded mozzarella, tomato sauce
15

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

For your convenience 15% will be added to parties of five or more

Sides

Sautéed Wild Mushrooms

Sautéed Runner Beans
Baked Potato
Sautéed Spinach
Waffle Fries
Tater tots
Whipped Potatoes
\$9 each

Express Lunch. Done Right.

\$16.05

Seasonal Soup or Salad

11:30am-3:30pm

Come Back to Enjoy our

Pre-Theater Menu

Three Course Dinner

For \$28

4:00pm-7:00pm