

TEATRO RESTAURANT

choose 1 appetizer & 1 entrée or 1 entrée & 1 dessert **\$62**

Appeti-zers

SEA GARDEN SALAD

scallops, cured cucumber, pumpkin seeds, salsa macha, oregano glaze (*sf, s*)

SEARED TUNA CEVICHE

yellowfin tuna, coconut leche tigre, peppers, corn concha, cilantro (*tn, f*)

ROASTED CORN & SHRIMP FUNDIDO

shrimp, corn, oaxaca cheese, jalapeño, focaccia crostini (*m, w, sf, s*)

SMOKED CAESAR SALAD

red leaf lettuce, pecorino, anchovies, breadcrumbs (*m, e, w, f, s*)

RUBY GARDEN CARPACCIO

beets, oranges, goat cheese, pistachios, pea tendrils (*m, tn*)

CHIPOTLE SALMON BELLY BITES

salmon belly, chipotle, agave, sesame dukka (*e, w, tn, se, f, s*)



CHARRED OCTOPUS

spanish octopus, leek purée, crispy farro, carrot ribbons, pickled leeks (*m, w, sf, s*)

CARROT GROVE CHICKEN

joyce farm poulet rouge, carrot & ancho purée, pickled celery, carrot top gremolata (*s*)

CENTER STAGE SALMON

pan-seared salmon, dill beurre blanc, fennel & quinoa salad (*m, w, f, s*)

ROASTED MUSHROOM BOLOGNESE

roasted mushrooms, basil, vegan parmesan cheese (*s*)

GROUPE ESCABECHE

tomato romesco, charred escabeche, green plantain (*w, tn, f, s*) **+\$7 UPCHARGE**

LAMB MOLE

new zealand lamb, roasted squash mole, charred broccolini, pepitas (*tn, s*) **+\$12 UPCHARGE**

Entrées

TOP SIRLOIN & TOBIKO CAVIAR

top sirloin, baked potato, potato purée, tobiko, house chimichurri (*m, s, f*)

12 OZ. 1855 RIB-EYE ENHANCEMENT + \$15

8 OZ. ANGUS FILET ENHANCEMENT + \$10



Allergens

M contains milk

E contains egg

W contains wheat

P contains peanut

TN contains tree nut

SE contains sesame

F contains fish

SF contains shellfish

S contains soy

V vegan

VG vegetarian