
Appetizers

✓ **ABT'S CLASSIC CRAB CAKES \$12** – Arizona Broadway Theatre's famous house-made crab cakes with fresh crab, cilantro, green onions, Old Bay Seasoning, and breadcrumbs, served with a side of creamy lemon aioli

✓ **CREAMY SPINACH & ARTICHOKE DIP \$10** – A creamy blend of artichokes, spinach, and cream cheese served with house-made Mazina chips

✓ **CLASSIC SHRIMP COCKTAIL \$10** – Succulent jumbo shrimp, lemon aioli, and zesty cocktail sauce

✓ **CRANBERRY BRIE FLATBREAD \$10** – Toasted flatbread topped with sliced brie, warm cranberry chutney, and micro basil

Included Starters

✓ **HAM & WHITE BEAN SOUP** – Navy white beans, diced ham, diced celery, diced carrots, and diced onions in a light vegetable broth

OR

✓ **ABT SALAD** – Winter greens with grape tomatoes, cucumbers, and a side of our house-made citrus-champagne vinaigrette (Ranch, Blue Cheese or Oil & Vinegar are available upon request)

Included Entrées

✓ **CHICKEN CACCIATORE** – Marinated and seared chicken breast topped with a savory mushroom-herb tomato sauce, with a side of herb orzo pasta

✓ **POMEGRANITE-RASPBERRY GLAZED SALMON** – Grilled center-cut salmon fillet topped with a pomegranate-raspberry glaze, served over wild rice pilaf

✓ **TRI-TIP & HERB GRAVY** – Slow roasted tri-tip with herb brown gravy jus, served with whipped potatoes

✓ **GRILLED CHICKEN WALDORF SALAD** – Marinated and grilled chicken breast, sliced red grapes, chopped celery, chopped apples, and candied walnuts tossed in a lemon yogurt dressing

✓ **VEGAN WINTER STEW** – Mushrooms, zucchini, squash, cannelloni, and red kidney beans in a rich tomato and onion court bouillon sauce, topped with sautéed matchstick vegetables

Entrée Add-Ons

Grilled Salmon \$9
Sautéed Mushrooms \$4

Grilled Shrimp \$7
Grilled Asparagus \$4

Grilled Chicken \$6
Grilled Vegetables \$4

Upgraded Entrées

✓ **SEARED AHI TUNA STEAK \$14** – Sesame-crusting Ahi tuna steak seared to medium rare with a Ponzu sauce, served over mixed vegetable wild rice

✓ **BONELESS RIBEYE STEAK 16 OZ \$18** – A boneless grilled prime-grade cut of ribeye steak, served with dauphinoise potatoes and Chef's choice of seasonal vegetable

✓ **FIVE CHEESE STUFFED RAVIOLI \$10** – Handmade ravioli pasta stuffed with a blend of five cheeses, topped with vodka cream sauce and sautéed matchstick vegetables

Desserts

✓ **CHOCOLATE OVERLOAD TORTE \$10** – Layers of decadent chocolate mousse and chocolate cake topped with chocolate fudge icing

✓ **NEW YORK CHEESE CAKE \$11** – Creamy New York-style cheesecake with fresh strawberries and freshly whipped cream

✓ **SUGAR - FREE NEW YORK CHEESE CAKE \$11** – Creamy New York-style sugar-free cheesecake with fresh strawberries

✓ **STRAWBERRY MOUSSE \$6** – Strawberry mousse layered with fresh macerated strawberries, topped with whipped cream

✓ **SCOOP OF REGULAR OR SUGAR FREE VANILLA ICE CREAM \$3**

✓ **CHEF'S CHOICE OF GELATO \$6**

✓ **CHEF'S CHOICE OF SORBET \$6**

Beverages

Soft Drinks, Coffee, Tea (hot or iced) - \$3.50

✓ = Indicates a selection that can be prepared gluten-free

Eating undercooked foods increases your chance of foodborne illness

Please consider an appropriate gratuity for your dinner service.