

FOR SHARING

Spinach Artichoke Dip (GF)	9
baked spinach, artichoke, cream cheese & mozzarella, corn chips	
Buffalo Chicken Dip (GF)	10
slow-roasted chicken, blue cheese, cream cheese & buffalo sauce, celery & corn chips	
Cheddar Chorizo Mac N Cheese +	10
creamy, cheesy pasta shells, chorizo	
Nachos +	10
corn chips topped w. spicy cheese sauce, <i>pico de gallo</i> , sour cream	
Steak Satay *	12
Five skewers of grilled filet tenderloin, soy glaze & spicy peanut sauce on the side	
Baked Brie (please allow 20 minutes)	14
creamy brie in a puff pastry, topped w. house jam house roasted nuts, & served w. crostini	
Hardhat Lunch	16
two artisanal cheeses, chef's selection cured meat, pickled vegetables, seasonal jam & toasted bread	

SALADS

Autumn Salad + (GF)	11
mixed greens, pickled red onion, walnuts, beets, bleu cheese crumble & house-made Bleu Cheese dressing	
Caesar Salad * + (GFO)	10
hearts of romaine lettuce, tomatoes, house croutons, parmesan cheese & house-made Caesar dressing	
<i>can substitute Ranch, Balsamic Vinaigrette or Caesar dressings</i>	

+ Add Protein to Salads, Nachos, Pastas or Mac n Cheese

chicken +3 pork +4 meatball +4 beef filet +7
salmon +6
both chicken & pork +6 both chicken & beef filet +9

(GF) = Gluten Free / (GFO) Gluten Free Option – ask your server.

Menu by **Chef Asa Martin** of Meat & Potatoes. The Cabaret & Backstage Bar are projects of the Pittsburgh Cultural Trust

A service charge of 18% may be added to parties of five or more and for separate checks.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

**THE CABARET SEATS QUICKLY –
PLEASE ALLOW US TIME
TO PREPARE YOUR MEAL**

ENTREES

Pasta Marinara +	11
marinara over penne served w. garlic bread	
Pasta Alfredo +	12
creamy alfredo sauce over penne served w. garlic bread	
Crab Mafalda	15
delicious Mafalda sauce over crab meat & penne served w. garlic bread	
Bolognese	16
pork & beef, parmesan cheese in a bolognese sauce over penne served w. garlic bread	
Poached Salmon	15
Soy marinated salmon filet, seasonal vegetable, chef's choice starch	
"Toxic" Strip Steak * (GF)	17
8 oz reverse seared Boston strip steak served w. sautéed mushrooms, salsa verde, compound ramp butter & chimichurri, seasonal vegetable, chef's choice starch	

SANDWICHES & MORE

Pizza Margherita	8
oregano & thyme crust, tomato sauce, & mozzarella + pepperoni, sausage, mushrooms, peppers or onions +2 each	
Vegetable Quesadilla	9
portabella mushrooms, green peppers, onions & pepper jack & served w. sour cream & <i>pico de gallo</i> on side	
Chicken Quesadilla	10
slow-roasted chicken, pepper jack cheese, peppers & onions & served w. sour cream & <i>pico de gallo</i> on side	
Croque Monsieur	12
Swiss, Provolone, and American cheese w. Black Forest Ham & spicy aioli on the side, house-made chips	
Meatball Melt	12
Served on sourdough w. house-made chips	
Spiced Beef Sandwich * (GFO)	12
sliced beef, lettuce, tomato, cheese w. house-made chips & pickles	

SWEETS

Apple Crisp	8
+Add Ice Cream for \$2	
Tarts – Cherry, Blueberry or Chocolate	8
Cheesecake	9
Pineapple Upside Down Cake	9

Choose a topping

Caramel, chocolate, blueberries, strawberries or cherries