

FOR SHARING

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| Spinach Artichoke Dip (GF) | 9 |
| Spinach, artichoke, cream cheese & mozzarella. Served w. corn chips. | |
| Buffalo Chicken Dip | 10 |
| Slow-roasted chicken, bleu cheese, cream cheese & Buffalo sauce. Served w. celery & corn chips. | |
| Nachos + | 10 |
| Corn chips topped w. spicy cheese sauce, Pico de Gallo & sour cream. | |
| Steak Skewers * | 12 |
| 10 ounces of grilled filet tenderloin, onion, pepper & soy glaze. Served w. spicy peanut sauce on the side. | |
| Shrimp Cocktail | 10 |
| 6 cocktail shrimp served w. cocktail sauce and lemon. | |
| Baked Brie (please allow 20 minutes) | 14 |
| Creamy brie baked in a puff pastry, nuts, fresh berries & topped w. house jam. Served w. herbed bread. | |

CHEF SELECTIONS INSPIRED BY THE SHOW

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| Paco's Tacos (GFO) | 12 |
| Warm flour tortillas, beans, pickled onion, jalapeños, cilantro, sour cream & your choice of protein. Served w. saffron rice. | |
| Crawfish Salad Sandwich | 12 |
| Crawfish, Cajun spiced mayonnaise, peppers, onion, celery & tomato on house-made bread. | |
| Banana Split | 10 |
| Vanilla, chocolate & strawberry ice cream served w. split banana, chocolate & strawberry sauce, whipped cream & nuts. | |

+ Add Protein to Tacos, Salads, Nachos or Pasta Salad

chicken +3 pulled pork +4 ground lamb +6 beef filet +7
shrimp +4 baked cod +6
two-protein combo +8

(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

SALADS

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| Cobb Salad + (GF) | 11 |
| Greens, tomato, bacon, hard boiled eggs, bleu cheese crumbles w. bleu cheese dressing. | |
| Crawfish Salad on Greens+ (GF) | 12 |
| Greens, crawfish, Cajun spiced mayonnaise, peppers, onion, celery, tomato. | |
| Summer Salad + (GF) | 11 |
| Greens, berries, feta cheese crumbles & candied nuts w. pomegranate vinaigrette. | |
| <i>Can substitute Ranch, Bleu Cheese, Pomegranate Vinaigrette or Balsamic Vinaigrette dressings</i> | |

ENTREES

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| Summer Pasta Salad+ | 8 |
| Pasta tossed w. olive oil, tomatoes, peppers, onion, black olives & basil. Served cold w. side of herbed bread. | |
| Smoked Chicken Breast | 15 |
| Airline, bone-in chicken breast served over saffron rice, English peas & dragon carrots. Topped w. salsa roja. | |
| Baked Cod (GFO) (please allow 20 minutes) | 15 |
| Marinated cod baked under buttery bread crumbs. Served w. herbed bread & seasonal vegetable. | |

SANDWICHES & MORE

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| Artisanal Pizza + | 8 |
| Oregano & thyme crust, tomato sauce, basil & mozzarella. + pepperoni, sausage, mushrooms, peppers or onions +2 each | |
| Jerked Vegetable Quesadilla | 9 |
| Portabella mushrooms, pepper jack cheese, peppers & onions. Topped w. dirty sour cream & holy trinity. | |
| Jerked Chicken Quesadilla | 10 |
| Slow-roasted chicken, pepper jack cheese, peppers & onions. Topped w. dirty sour cream & holy trinity. | |
| Caprese Sandwich (GFO) | 11 |
| Tomato, basil & fresh mozzarella on house-made bread. Served w. house chips, drizzled w. balsamic reduction. | |
| Lamb and Cheese | 12 |
| Lamb, Havarti cheese & sliced pear on house-made bread. Served w. house chips & a side of house jam. | |

SWEETS

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| Ancho Chili Brownie + | 8 |
| Pecan Pie + | 9 |
| Pecan Pie Layered Sundae | 10 |
| Triple Chocolate Duck Caramel Mousse | 10 |
| Chocolate Covered Strawberries | 12 |
| w. assorted fruits & nuts | |

+ Add house-made vanilla, chocolate or strawberry ice cream +2