

FOR SHARING

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
Cocktail shrimp served w. cocktail sauce & lemon.	
Baked Brie (please allow 20 minutes)	14
Creamy brie baked in a puff pastry, nuts, fresh berries & topped w. house jam. Served w. toasted bread.	

CHEF SELECTIONS INSPIRED BY THE SHOW

Paco's Tacos (GF)	12
Warm corn tortillas, beans, pickled onion, jalapeños, cilantro, sour cream & choice of protein. Served w. garden 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

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

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
Bone-in chicken breast served over garden saffron rice. Topped w. salsa roja & sour cream.	
Baked Cod (GFO) (please allow 20 minutes)	15
Marinated cod baked under buttery bread crumbs. Served w. garden saffron rice.	

SANDWICHES & MORE

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 Wrap (GFO)	11
Tomato, basil & fresh mozzarella on house-made bread. Served w. house chips, drizzled w. balsamic reduction.	

SWEETS

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