

FOR SHARING

Soft Pretzels	7
Served w. your choice of a spicy cheese sauce or a caramel cream cheese sauce	
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 (GF)	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. fresh bread.	

+ Add Protein to Salads or Nachos

- chicken +3 beef filet +7
- shrimp +4 baked salmon +6
- two-protein combo +8

SALADS

Caesar + (GFO)	10
Greens, tomatoes, anchovies & grated parmesan cheese. Tossed w. Caesar dressing.	
Poached Pear+ (GFO)	10
Greens, poached pears, feta & spiced, candied nuts. Served w. poached pear champagne dressing on the side.	

Can substitute Bleu Cheese, Ranch, or Balsamic Vinaigrette dressing

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

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

ENTREES

Stuffed Pork Chop (GF)	16
Smoked pork chop stuffed w. apples, bacon, red peppers & provolone. Served over buttery mashed potatoes.	
House Marinated Flank Steak (GF)	15
6 ounces of flank steak served over seasonal vegetables & served w. buttery mashed potatoes.	
Baked Soy Glazed Salmon	15
8 ounces of soy glazed salmon served over seasonal vegetables & served w. fresh bread.	

SANDWICHES & MORE

Artisanal Pizza +	8
Oregano & thyme crust, tomato sauce, basil & mozzarella. <i>+ pepperoni, sausage, mushrooms, peppers or onions +2 each</i>	
Roasted Chicken Sandwich	10
Airline chicken breast, lettuce, tomatoes, red onion & drizzled w. ranch dressing. Served on a brioche bun & served w. house chips.	
Vegetable Quesadilla	9
Portabella mushrooms, pepper jack cheese, peppers & onions. Topped w. sour cream & pico de gallo.	
Chicken Quesadilla	10
Slow-roasted chicken, pepper jack cheese, peppers & onions. Topped w. sour cream & pico de gallo.	

SWEETS

Brownie +	8
Cheesecake	9
Triple Chocolate Duck Caramel Mousse (GF)	10
<u>+Add apple, caramel, chocolate, pumpkin or strawberry syrup</u>	

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.

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