

STAGEPLATE BISTRO – ARLINGTON

DINNER MENU | STAGEPLATE DAILY | 5PM - CLOSE

»— STAGEPLATE TODAY —«

Today's Hand-Crafted Bistro Soup

– Chef Nelly and his culinary team hand-craft their delicious Bistro Soups from scratch daily with only the finest ingredients! Just ask your server! –
6 | 8

Today's Signature Sandwich

– From Jumbo Lump Crab Cake Sandwiches, the finest Filet BLT's to seasonal favorites, just ask your server about today's Signature Sandwich! –
Market Price

»— STARTERS —«

Fried Calamari with Parmesan

– From-scratch and hand-cut! Fresh Calamari and Mild Banana Pepper Rings are lightly tossed in seasoned flour, (Garlic, Salt, Pepper and Flour), quickly fried and finished via sauté pan with sweet cream butter and lemon juice then topped with Parmesan Cheese! Served with house-made Marinara and Fresh Lemon. –
14

Spinach & Artichoke Dip

– Great to share! Fresh Baby Spinach and Artichoke Hearts balance perfectly with fresh Lemon Juice, Garlic, Onion, Sour Cream, Cream Cheese, Mozzarella, Parmesan, Sea Salt and Pepper and served with your choice of Corn Tortilla Chips or our delicious seasoned Flour Tortilla Strips. –
13

Stuffed BBQ Shrimp

– Five Jumbo Shrimp are butterflied and stuffed with Jalapeno and Fresh Mozzarella, wrapped in Applewood Smoked Bacon, grilled to perfection and served sizzling and drizzling with Honey Barbecue Sauce and Fresh Lemon. –
15

»— CREW FAVORITES & ROADIE RECOMMENDED —«

All of our Crew Favorites and Roadie Recommended Sandwiches, Wraps, Paninis and Burgers are made with the finest and freshest ingredients and served with crisp deli-style pickles and your choice of Shoestring French Fries or Mixed Greens!

The Lop Lop Wrap

– A bright and beautiful Mediterranean style wrap with classic hummus, baby spinach, shredded carrot, chopped tomatoes and cucumbers lightly drizzled with our hand-crafted Signature Balsamic Vinaigrette –
13
+ Gourmet Wrap +

Collette's California Chicken Club 16

– Perfectly seasoned and grilled chicken breast is topped with crisp bacon, fresh avocado, green leaf lettuce and tomato and finished with creamy ranch dressing and a drizzle of balsamic glaze –
+ Grill-Toasted Brioche +

The L.A. Baby Wrap

– Pure California sunshine with baby arugula, baby kale, avocado, sun-dried tomatoes and fresh Mozzarella lightly drizzled with our hand-crafted Signature Honey Vinaigrette –
13
+ Gourmet Wrap +

GOURMET WRAPS | WHITE / WHEAT / TOMATO BASIL / SPINACH HERB

»— TAKIN' IT DOWN TO BURGER TOWN! —«

*Classic Cheese Burger

– This classic grass-fed Black Angus Beef burger is grilled to order and topped with your choice of melted Cheddar, Swiss or Provolone cheese and served with fresh and crisp lettuce, tomato, red onion and deli-style pickles –
13
+ Grill-Toasted Brioche +

*Bacon Cheddar Burger

– Our delicious grass-fed Black Angus Beef burger is topped with apple-wood smoked bacon and melted cheddar cheese and served with a side of barbecue sauce, fresh lettuce, tomato, red onion and deli-style pickles –
15
+ Grill-Toasted Brioche +

*Black & Blue Burger

– This flavorful Black Angus Beef burger is perfectly seasoned with our blackening blend of spices, grilled to order, topped with crumbled blue cheese and served with fresh lettuce, tomato, red onion and deli-style pickles –
15
+ Grill-Toasted Brioche +

»— ROCK-YOUR-OWN BISTRO SALADS —«

Our fresh and delicious Bistro Salads are made with only the finest ingredients, sourced as locally as possible and served with Garlic Focaccia with Italian Herbs!

Stageplate Signature Hand-Crafted Salad Dressings: Honey Vinaigrette | Balsamic Vinaigrette | Classic Caesar
Available for Guest Request: Creamy Ranch and Blue Cheese

Bistro Classic Green Salad

– A crisp and classic green salad featuring fresh mixed green lettuces, chopped tomatoes, cucumber and shredded carrot lightly tossed with your choice of our hand-crafted Signature Balsamic or Honey Vinaigrette –
Solo 8 | Share 15

Stageplate Bistro's Early Fall Salad

– Mixed green lettuces, dried cranberries, crumbled goat cheese and candied walnuts come together perfectly lightly dressed in our hand-crafted Signature Honey Vinaigrette –
Solo 9 | Share 17

AMP UP YOUR BISTRO SALAD

– Grilled Steak | Grilled Shrimp | Blackened Shrimp | Grilled Salmon | Blackened Salmon | Grilled Chicken | Blackened Chicken | Harvest Apple Chicken Salad –
+ Amp Up 7 +

Baby Spinach Bistro Salad

– Baby spinach, slivered red onion, fresh tomato and crumbled blue cheese are delicious lightly tossed in our hand-crafted Signature Balsamic Vinaigrette –
Solo 9 | Share 17
+ Candied Walnuts | +1 +

Stageplate Bistro's Kale and Arugula Caesar Salad

– Fresh baby kale and arugula, shredded parmesan and house-made croutons pair beautifully with our hand-crafted Caesar Dressing and if you so desire, anchovies! 9 | 12 –
Solo 9 | Share 17
+ Anchovies | +3 +

L.A. Baby Bistro Salad

– We listen to our guests! You asked, we delivered! Yes, your well-loved L.A. Baby, as promised, is now also a permanent Bistro Salad featuring baby arugula, baby kale, fresh mozzarella, avocado and sundried tomatoes drizzled with our hand-crafted Signature Honey Vinaigrette –
Solo 9 | Share 17

* Burgers are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

»→ STAGEPLATE STARTER SALADS ←«

Classic Green Starter Salad
6

Kale & Arugula Caesar Starter Salad
7

»→ STAGEPLATE ENTRÉES ←«

Stageplate Entrées are accompanied your choice of two solo side selections.

Pan-Seared Filet Mignon

– 8 oz. Filet is pan-seared to order and finished with Pan-Seared Mushrooms and Compound Butter –
32

Chef Nelly's BBQ Salmon

– 8 oz. Salmon Filet is pan-seared and finished with honey barbecue sauce and fresh lemon –
24

Jumbo Lump Crab Cakes

– Two beautiful 4.5 oz. golden Maryland Style Jumbo Lump Crab Cakes served with house-made tartar sauce and served with fresh lemon –
32

Stuffed BBQ Shrimp

– Six Jumbo Shrimp are butterflied and stuffed with Jalapeno and Fresh Mozzarella, wrapped in Applewood Smoked Bacon, grilled to perfection and served sizzling and drizzling with Honey Barbecue Sauce and Fresh Lemon. –
24

»→ STAGEPLATE SIDES ←«

Classic Mashed Potatoes
Solo 4 | Family 7

Creamy Parmesan Risotto
Solo 6 | Share 11

Brussel Sprouts with Bacon
Solo 5 | Share 9

Side of Pan Seared Asparagus
Solo 4 | Share 8

French Fries
Solo 4 | Share 7

Sautéed Spinach with Lemon
Solo 4 | Share 8

»→ STAGEPLATE BEVERAGE ←«

Still Chilled or Still Ambient | Natura Water
– Complimentary with dine-in service –
+ Served in 1L Bottles +

Sparkling | Natura Water 3
– Chilled Sparkling with Complimentary Refills
–

Fresh Brewed Iced Tea 3
– Mighty Leaf Classic Black Iced Tea –
+ Refills are Complimentary +

Hand-Crafted Lemonades 6
– Stageplate Hand-Crafted Cranberry Lemonade | Stageplate 50/50 (½ Cranberry Lemonade + ½ Iced Tea) –
+ One Complimentary Refill +

Soft Drinks 3
– Coke | Diet Coke | Sprite | Ginger Ale | Coke
Zero –
+ Refills are Complimentary +

IBC Root Beer 4
– 12 Oz. Bottle –

Mighty Leaf Organic Whole Leaf Hot Tea 5
– Herbal, Infusion and Organic Teas served with Hot Water Tea Pot, Fresh Lemon and Honey –

»→ COFFEE & DESSERT ←«

Treat yourself! Indulge in our decadent desserts, coffees or espresso!

Thomas French Roast Coffee

– French Roast Coffee | Decaf French Roast Coffee | 3 –
+ Complimentary Refills +

Manuel Capriccio Espresso

– Fine Italian Espresso –
+ Espresso | 4 Double Espresso | 5 Cappuccino | 6 +

Triple Layer Chocolate Mousse Cake

– Layers of chocolate mousse and moist chocolate sponge cake with a semi-sweet chocolate ganache –
8

Rockside Brownie Sundae

– A rich, but surprisingly light textured brownie topped with butter-luscious caramel, piled high with brownie cubes, toasted pecans and drizzled with milk-chocolate ganache served warm with vanilla ice cream –
8

Classic New York Style Cheesecake

– A creamy and delicious New York style cheesecake with a traditional graham cracker crust –
8

GF Flourless Classic Chocolate Torte'

– This classic flourless chocolate cake is rich and delicious, yet not too heavy, and topped with an elegant ganache –
8

» STAGEPLATE PRIVATE PARTIES & SPECIAL EVENTS «

CELEBRATE AT STAGEPLATE BISTRO! STAGEPLATE BISTRO PRIVATE PARTIES & CATERING

– It would be our pleasure to plan custom menus, host and/or cater your next on or off-premise private celebration or corporate event! –
+ Just give us a call or email to get started! | 703-841-4790 | events@stageplatebistro.com +

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