

# STAGEPLATE STARTERS

Start your evening off deliciously with one of our from-scratch appetizers or hand-crafted soups!

## »—→ TODAY'S SOUP ←—«

### Today's Hand-Crafted Bistro Soup 6 | 8

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

## »—→ STARTER SALADS ←—«

### Classic Green Starter Salad 6

– 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 –

### Baby Spinach Starter Salad 7

– Baby spinach, slivered red onion, fresh tomato and crumbled blue cheese are lightly tossed in our hand-crafted Signature Balsamic Vinaigrette –

### Kale & Arugula Caesar Starter Salad 7

– 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! –  
+ Anchovies | 3 +

### Early Fall Starter Salad 7

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

# STAGEPLATE APPETIZERS

Our from-scratch appetizers are great for sharing and sure to tempt your taste buds!

### Fried Calamari with Parmesan 14

– 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. –

### Fried Goat Cheese Medallions with Crispy Prosciutto and Balsamic 16

– Panko dipped Goat Cheese Medallions are lightly sautéed in Sweet Cream Butter until golden and finished with Crispy Prosciutto and Balsamic Glaze alongside fresh Arugula and Sweet Red Apple. –  
+ Served with Garlic Focaccia Crostini +

### Stuffed BBQ Shrimp 15

– 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. –

### Black and White Mezze Duo 13

– Chef Nelly crafts both his delicious Black Bean Dip and Classic-Style Hummus from scratch accompanied by Kalamata Olives, Pepperoncini and seasoned Tortilla Sticks. –  
+ Fresh Lemon Squeeze for Hummus | Fresh Lime Squeeze for Black Bean Dip +

### Spinach & Artichoke Dip 13

– 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. –