

Share Plates

Fresh Asian Shrimp Wraps
Chilled Shrimp wrapped in Rice Paper
with Carrot, Scallions, Mint and Cilantro
with Lime Peanut Dipping Sauce

15

Mediterranean Sampler Plate
Homemade Hummus, Tabbouleh, Baba Ghanouj and Dolmades
served with Manouri Cheese, Oil Cured Olives
and Spiced Flat Bread

12

CineBistro Guacamole
with Fresh Tri-Color Chips

9

Spinach and Artichoke Dip
Baked in Casserole with Garlic, Lemon, Parsley
and Butter Drenched Crumbs

11

"Popcorn" Chicken or Shrimp
Lightly Breaded Shrimp or Chicken
with Parmesan sprinkled in a Traditional Popcorn Box.
Served with Roasted Jalapeño Sauce

10

Chicken Wings
1 lb of Wings with choice of:
Garlic-Orange-Teriyaki Sauce or Sweet and Spicy Chile Lacquer

9

Calamari Frito Mojito
Fried Calamari with Lime, Mint and Sweet Chile Rum Sauce

11

Dry Rub Pulled Pork Quesadilla
with Monterey Jack, Pumpkin Seeds and Chipotle Aioli

10

Crab Cakes with 2 Sauces
Lemon Chile Aioli and Mango Jicama Salsa
served with Daily Picked Local Greens

15

Pasta

Cine'Mac and Cheese
Grilled Asparagus, Exotic Mushrooms
and Truffle Gorgonzola Sauce

14

Penne ala Vodka
Pancetta, Shallots, Sweet Peas and Pecorino Romano
with Tomato Basil Vodka Sauce

12

Angel Hair Siciliano
Broccoli, Oven Roasted Tomatoes, Artichoke Hearts,
Kalamata Olives and Capers in an Herbed Chicken Reduction

12

All Pastas:
add Grilled Chicken Breast, Steak or Shrimp

3

Salads

Seafood Salad
Crab with Cold Poached Shrimp and Scallops
with Russian Dressing over Butter Lettuce

13

Greek Salad
Chopped Tomatoes, Red Onion, Feta Cheese, Kalamata Olives,
Cucumber, Green Peppers and Pepperoncini
with Lemon Oregano Vinaigrette

10

The "Cobb" Salad
Poached Chicken Breast, Heirloom Tomatoes, Avocado,
Scallions, Applewood Smoked Bacon and Hard Boiled Egg
with Buttermilk Blue Cheese Dressing

12

For our in-theatre dining guests - A gratuity has been added to your check for your convenience.
The payment of this gratuity is subject to your complete discretion and may be increased, decreased, or eliminated entirely.

* The consumption of under-cooked food products may increase your risk for food borne illness

Sandwiches

Angus Sliders
Three Mini 100% Black Angus Burgers
with Dill Pickle and Mustard Aioli

9

Prime Rib Steak Sandwich *

served on a fresh roll

11

Fish and Chips
Blue Moon battered Fresh Cod
Served with Fries and Dill Caper Tartar Sauce

9

Tuna Melt with a Cup of Tomato Bisque
Tuna Salad with Roma Tomatoes
and Aged Melted Cheddar served Open Faced on Rye

9

Buffalo Chicken Wrap
Fried Chicken Tenders dressed in Hot Sauce and wrapped with
Guacamole, Tomato, Lettuce, Celery and Blue Cheese

10

Grilled Grouper Sandwich
with Blackened Remoulade, Tomato and Lettuce served on a Pretzel Roll

12

All sandwiches served with choice of:
Cobb Slaw, Potato Salad or Seasoned Fries

Add to any of the above
Toppings: Cheddar, American, Monterey Jack, Swiss or Blue Cheese,
Avocado, Caramelized Onions, Sautéed Mushrooms,
Roasted Garlic or Applewood Smoked Bacon

1 ea

Largest Plates

Chicken n' Biscuits
Poached Chicken Breast with Celery, Onions, Carrots,
Potatoes and Peas with Cheddar-Chive Biscuits

11

Smothered Cornflake Crusted Pork Cutlets
Pan Fried with Cajun Rice, a "Mess o Greens"
and Mushroom Onion Gravy

16

Espresso Rubbed Grilled Skirt Steak *
with Bourbon BBQ Sauce, Scalloped Potatoes
and Fried Onion Hay Stack

21

Grilled 3 Meatloaf Marsala
A blend of Ground Pork, Veal and Beef
with Captain Powers' Salvation Army Corn Pudding,
Creamed Spinach, Red Skin Smashed Potatoes and Marsala Demi Glace

15

Fresh Catch of the Day
Market Price

Prime Rib
Whipped Horseradish, Oven Roasted Potatoes
and Vegetable Du Jour
8oz - 14 12oz - 18

Seared Diver Scallops *
Applewood Bacon, Shallots, Shiitake Mushrooms,
Fried Leeks and Parmesan Cheese
with Roasted Garlic Yukon Gold Mashed Potatoes

23

Sides
House Salad
Creamed Spinach
Mess o' Greens
Captain Powers' Salvation Army Corn Pudding
Cajun Rice
Fried Onion Hay Stack
Roasted Garlic Yukon Gold Mashed Potatoes
Seasoned Fries

4 ea.