

Dramatizers

BRUSCHETTA | 5.99

Italian bread, sliced thin and brushed with extra virgin olive oil. Topped with mushrooms, cheese, Kalamata olives, roasted red peppers and basil.

CALAMARI * | 11.99

Lightly breaded and fried to a tender golden brown. Served with Marinara sauce.

GF HOT SHRIMP & CRAB DIP* | 8.99

Zesty cheeses, shrimp and crab meat served with tortilla chips.

SPINACH & ARTICHOKE DIP | 8.99

Sauteed spinach and artichoke hearts in a cream sauce topped with Romano cheese served with pita bread.

SEAFOOD STUFFED MUSHROOMS * | 8.99

Freshly baked with shrimp and lump crab meat stuffing.

GF CHICKEN TORTILLA SOUP

Cup 4.99 | Bowl 7.99

A zesty blend of chicken, tomatoes, fresh cilantro and other spices. Topped with crunchy tortilla straws.

CRAB BISQUE *

Cup 4.99 | Bowl 7.99

A delicious recipe with succulent crab meat and a touch of sherry.

THREE SAUSAGE CREOLE GUMBO *

Cup 4.99 | Bowl 7.99

A spicy combination of shrimp, chicken, andouille, Polska kielbasa and smoked sausage.

SUPPORTING ROLES

Steamed Vegetables • Sweet Potato Pasta Salad • Rigatoni Marinara Steak-cut Fries • Wild Rice Pilaf Seasonal Fruit

Award Winners

GF GRILLED SHRIMP & SCALLOP SALAD * | 18.99

Tender shrimp and scallops served on a spring mix with carrots, red onion, tomato, marinated asparagus, toasted almonds and Italian Feta dressing.

GF BACKSTAGE CHICKEN SALAD | 15.99

Kelly's special chicken salad with poppy seed, celery, avocado, red onion and toasted almonds served on a bed of spring mix with strawberries and Cilantro Citrus dressing.

GF COBB SALAD | 15.99

Crisp mixed salad greens, topped with Chicken, black bean salsa, mandarin oranges, bacon, bleu cheese crumbles, crunchy tortilla straws and our Bleu Cheese Vinaigrette.

GF STEAK SALAD * | 17.99

Mixed salad greens topped with grilled steak, carrots, red onions, tortilla straws, bleu cheese crumbles and our Bleu Cheese Vinaigrette.

BACKSTAGE SALAD DRESSINGS

Italian Feta • Honey Mustard Bleu Cheese Vinaigrette • Cilantro Citrus Classic Caesar • Buttermilk Ranch Thousand Island

BROADWAY PASTA | 14.99

Grilled chicken, fresh mushrooms, asparagus and sundried tomatoes tossed with Alfredo sauce and penne pasta.

CITY PASTA | 14.99

Chicken, mushrooms, sundried tomatoes and rigatoni tossed in a tomato cream sauce and topped with feta cheese.

BACKSTAGE PASTA | 14.49

Chicken, Kalamata olives, sundried tomatoes, mushrooms, garlic and olive oil tossed with penne pasta and topped with feta cheese.

CHICKEN PARMESAN | 14.99

Traditional Italian-style, lightly breaded and topped with Fontina cheese. Served over penne pasta and marinara sauce.

GF HOUSE SALAD | 6.99

Mixed salad greens topped with carrots, Kalamata olives, tomatoes, red onions and homemade croutons. Your choice of salad dressing.

With Grilled Chicken | 15.99
With Baked Salmon* | 19.99

GF CAESAR SALAD | 7.99

Crisp Romaine topped with Romano cheese, homemade croutons and our Classic Caesar dressing.

With Grilled Chicken | 15.99
With Baked Salmon* | 19.99



DOWNTOWN
CUMMING, GEORGIA

BREAD SERVED UPON REQUEST

Headliners

Headliners, other than Fish Taco, Duck Ravioli, Carbonara Pasta and Shrimp & Grits, come with one "Supporting Role"

To substitute House or Caesar Salad or Cup of Soup for Supporting Role | add 2.99

GF TILAPIA PICCATA * | 14.99

Tilapia filet topped with lemon butter caper sauce.

GF CHICKEN SANTA MARGHERITA | 15.99

Our grilled chicken topped with melted Fontina cheese, sautéed mushrooms and lemon butter sauce.

GF BRIAN'S CHICKEN | 16.99

Specially marinated and grilled. Topped with Caprino cheese, sundried tomatoes and lemon butter basil sauce.

JUMBO FRIED SHRIMP * | 14.99

Giant butterflied shrimp, lightly battered and fried to a tender golden brown.

CRAB CAKES * | 21.99

Traditional Maryland-style cakes with lump crab meat. Baked to perfection and served with a delicate lemon butter sauce.

SHRIMP & GRITS * | 16.99

Yellow stone ground grits with Gouda cheese, blackened shrimp and Cajun andouille sausage.

GF CHICKEN MARSALA | 15.99

Grilled chicken breast topped with mushrooms and Marsala sauce.

GF FRESH RAINBOW TROUT * | 18.99

Grilled and topped with lemon butter sauce and fresh basil.

GF BAKED SALMON * | 19.99

Salmon filet seasoned and baked to perfection. Topped with lemon butter, fresh basil and sundried tomatoes.

GF MIXED SEAFOOD GRILL * | 21.99

Shrimp, scallops and tilapia seasoned and seared. Served with a delicate lemon butter sauce.

GF FISH TACO * | 14.99

Blackened tilapia served in a large flour tortilla over Spanish rice. Garnished with pico de gallo, lettuce, avocado sauce, sour cream and cheese.

CARBONARA PASTA | 14.99

Pancetta tossed with linguine pasta in a creamy Carbonara sauce topped with Romano cheese.

ROASTED DUCK RAVIOLI | 15.99

Shredded duck and mushroom ravioli tossed with pico de gallo, asparagus and mushrooms with Alfredo sauce.

*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Spotlight Sandwiches

Sandwiches come with one "Supporting Role"
To substitute House or Caesar Salad or Cup of Soup for Supporting Role | add 2.99

COUNTY CLUB | 13.99

Smoked turkey, ham, bacon, American cheese, Provolone cheese, lettuce, tomato and mayonnaise on lightly toasted sourdough bread.

GF BACKSTAGE BURGER * | 14.99

A half pound of ground beef served on a fresh bun with lettuce, tomato, pickle and onion.

Add cheese | .75
Provolone, Swiss, American
Add bacon | .75

CRAB CAKE SANDWICH * | 16.99

Maryland-style crab cake served on a fresh bun with lettuce, tomato and remoulade sauce.

GF BACKSTAGE CHICKEN SANDWICH | 15.99

Kelly's special chicken salad with poppy seed, celery, avocado, red onion and toasted almonds served on 8-grain bread.

TUSCANY CHICKEN | 15.99

Our seasoned grilled chicken with bacon, lettuce, tomato and melted Provolone cheese served on a fresh roll.

GF GRILLED VEGETABLE | 12.99

Mushrooms, onions, red pepper and zucchini seasoned and grilled. Served on toasted multi-grain bread with Provolone cheese and remoulade sauce.



GF Gluten-Free item.

GF Can be prepared Gluten-Free upon request.



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