



DOWNTOWN CUMMING, GEORGIA

Dramatizers

- BRUSCHETTA | 8**
Italian bread, sliced thin and brushed with extra virgin olive oil. Topped with mushrooms, provolone cheese, Kalamata olives, roasted red peppers and fresh basil.
- CALAMARI | 18**
Lightly breaded and fried to a tender golden brown. Served with Marinara sauce.

FRESH STEAMED MUSSELS* | 15
Prince Edward Island mussels steamed in white wine, herbs and a lemon butter sauce.

SPINACH & ARTICHOKE DIP | 9
Sauteed spinach and artichoke hearts in a cream sauce topped with Romano cheese served with pita bread.

HOT SHRIMP AND CRAB DIP* | 11
Zesty cheeses, shrimp and crab meat served with tortilla chips.

SEAFOOD STUFFED MUSHROOMS | 10
Freshly baked with shrimp and lump crab meat stuffing.

Soups & Salads

CHICKEN TORTILLA SOUP Cup 5 | Bowl 8
A zesty blend of chicken, tomatoes, fresh cilantro and other spices. Topped with crunchy tortilla straws.

CRAB BISQUE Cup 6 | Bowl 9
A delicious recipe with succulent crab meat and a touch of sherry.

THREE SAUSAGE CREOLE GUMBO* Cup 5 | Bowl 8
A spicy combination of shrimp, chicken, andouille, Polska kielbasa and smoked sausage.

GRILLED SHRIMP & SCALLOP SALAD | 22
Tender shrimp and scallops served on a spring mix with carrots, red onion, tomato, marinated asparagus, toasted almonds and Italian Feta dressing.

HOUSE SALAD | 7
Mixed salad greens topped with carrots, Kalamata olives, tomatoes, red onions and homemade croutons. Your choice of salad dressing.

CAESAR SALAD | 7
Crisp Romaine topped with Romano cheese, homemade croutons and our Classic Caesar dressing.

Backstage Salad Dressings
Italian Feta ♦ Honey Mustard
Bleu Cheese Vinaigrette ♦ Cilantro Citrus
Classic Caesar ♦ Buttermilk Ranch
Thousand Island

Off Broadway Grill

Grill entrees always come with one "Supporting Role" and a Cup of Soup or a Side Salad

BRIAN'S CHICKEN | 23
Grilled chicken. Topped with Caprino cheese, sundried tomatoes, basil and lemon butter sauce.

SEAFOOD STUFFED FLOUNDER | 33
Baked flounder filled with a shrimp and crab meat stuffing. Topped with a scallion glaze.

FILET MIGNON* | 44
Hand cut tenderloin filet seasoned to perfection. 8 oz. USDA Choice.

RIBEYE STEAK* | 39
Hand cut and perfectly seasoned. 12 oz. USDA Choice.

MIXED SEAFOOD GRILL | 37
Shrimp, scallops and tilapia seasoned and seared. Served with lemon butter sauce.

TWIN LOBSTER TAILS | 44
Two cold water blackened lobster tails. Topped with lemon butter sauce. Each tail 4-5 oz. size.

ADD A LOBSTER TAIL, CRAB CAKE OR SHRIMP & SCALLOP SKEWER TO ANY ENTREE | 16

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

Headliner Pasta

Add a Side Salad or a Cup of Soup | 4

BROADWAY PASTA | 20
Grilled chicken, fresh mushrooms, asparagus and sundried tomatoes tossed with Alfredo sauce and penne pasta.

CITY PASTA | 20
Grilled chicken, mushrooms, sundried tomatoes and rigatoni tossed in a tomato cream sauce. Topped with feta cheese.

GRILLED SHRIMP & SCALLOP FETTUCCHINE | 28
Grilled fresh shrimp and scallops served over fettuccine Alfredo. Topped with a creamy lemon butter sauce.

CHICKEN PARMESAN | 23
Traditional Italian-style, lightly breaded and topped with Fontina cheese. Served over penne pasta and marinara sauce.

BACKSTAGE PASTA | 19
Grilled chicken, Kalamata olives, sundried tomatoes, mushrooms, garlic and olive oil tossed with penne pasta and topped with feta cheese.

SHRIMP & GRITS* | 22
Yellow stone ground grits with Gouda cheese, blackened shrimp and Cajun andouille sausage.

CARBONARA PASTA | 22
Pancetta tossed with linguine pasta in a creamy Carbonara sauce topped with Romano cheese.

ROASTED DUCK RAVIOLI | 23
Shredded duck with mushroom ravioli tossed with pico de gallo, asparagus and mushrooms with Alfredo sauce.

Award Winners

Award Winners always come with one "Supporting Role" Add a Side Salad or a Cup of Soup | 4

TILAPIA PICCATA | 21
Tilapia filet topped with a lemon butter caper sauce.

ALMOND ENCRUSTED TROUT | 26
Fresh Grilled trout breaded with almonds, Romano cheese and Italian herbs.

CRAB CAKES | 29
Traditional Maryland-style cakes with crab meat. Baked to perfection and served with a delicate lemon butter sauce.

JUMBO FRIED SHRIMP* | 19
Giant butterflied shrimp lightly battered and fried to a tender golden brown.

BAKED SALMON* | 27
Salmon filet seasoned, baked to perfection. Topped with lemon butter, fresh basil and sundried tomatoes.

CHICKEN SANTA MARGHERITA | 19
Grilled chicken topped with melted Fontina cheese, sautéed mushrooms and lemon butter sauce and basil.

CHICKEN MARSALA | 21
Grilled chicken breast topped with mushrooms and Marsala sauce.



SUPPORTING ROLES

Steamed Vegetables ♦ Steak-cut Fries ♦ Rigatoni Marinara ♦ Roasted Garlic Mashed Potatoes
Baked Potato ♦ Sweet Potato ♦ Wild Rice Pilaf

Gluten-Free item. **Can be prepared Gluten-Free upon request.**

3.5% Cash Discount