



ACT ONE

- CARIBBEAN CRAB CAKES**.....9
Two lump crab meat cakes with Caribbean spices.
Served with a sweet/spicy mustard sauce.
- ESCARGOTS OUR WAY**.....9
Six snails in a delectable chardonnay,
garlic/shallot butter topped with breadcrumbs.
- FLASH FRIED RISOTTO**.....8
This Laffing Matterz specialty is blended with
goat cheese. Served with forest mushroom sauce.
- FRIED CALAMARI**.....9
Fresh, lightly breaded calamari accompanied by
house marinara and sweet chili sauces.
- KOREAN BBQ BEEF SATAY**.....9
Three large skewers of marinated tenderloin.
Served with chilled Asian noodle salad.
- SOUP OF THE DAY**.....6

WINES BY THE GLASS

"I always cook with wine;
sometimes, I even put it in the food."
-W.C. Fields

- YELLOW TAIL RESERVE SPARKLING WINE**..... 9
TERRAZZE DELLA LUNA PINOT GRIGIO..... 8
CAVIT CHARDONNAY..... 8
BERINGER WHITE ZINFANDEL..... 8
CAVIT MERLOT..... 8
CAVIT CABERNET..... 8
HOB NOB PINOT NOIR..... 8

For bottled wines, please see our Wine List.

Executive Chef Chris Gillis
Director/Choreographer Kevin Black
Musical Director Phil Hinton
Production Goddess Jamie Cooper

Producers Rita and Mark Wells

Please, no photography or recording of our show.

All prices include tax.

Gratuity of 18% added to all checks.



ACT TWO

Your ticket includes a Laffing Matterz house salad, warm sourdough bread with our own orange butter and choice of entree.

TENDERLOIN OF BEEF

Medium-rare medallions of filet mignon served with a port wine shallot demi-glace.

CHICKEN MARSALA

A tender breast...seared, then roasted. Topped with a wild mushroom Marsala sauce.

LAMB OSSO BUCO

Delectably tender lamb shanks, served in a hearty vegetable merlot demi-glace.

VEGETARIAN PASTA PURSES

Stuffed with a blend of savory cheeses and a hint of truffle. Served with a light herb cream sauce.

PAN SEARED SEA SCALLOPS

Sauteed to golden brown and served with Mornay sauce. Garnished with prosciutto and fresh basil.

CHILEAN SEA BASS

An herb crusted filet, topped with a fire-roasted red pepper and pineapple salsa.

All entrees are served with our steamed vegetable medley and appropriate starch.



For reservations or group information go to www.browardcenter.org or phone 954.462.0222

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