



SHRIMP COCKTAIL.....10
Jumbo shrimp served with our special cocktail sauce.

VEGETARIAN SUMMER ROLLS.....8
Rice paper rolls stuffed with julienne (Limited Quantity) vegetables, cilantro and fresh mint. Served chilled with a spicy peanut dipping sauce.

ESCARGOTS OUR WAY.....9
Six snails in a delectable chardonnay, garlic/shallot butter topped with breadcrumbs.

STUFFED PORTOBELLO MUSHROOM.....8
A large roasted cap, filled with artichoke hearts and spinach cream, topped with mozzarella cheese. Served with a light, creamy tomato sauce.

CARIBBEAN CRAB CAKE.....10
Lump crabmeat with Caribbean spices, served with a sweet/spicy mustard sauce.

SOUP OF THE DAY.....6
Sometimes hot, sometimes cold – always delicious.

ASIAN BBQ BEEF SATAY.....9
Three large skewers of BBQ-marinated tenderloin, garnished with sesame seeds. Served with sprout slaw and miso vinaigrette.

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

Mark-n-Rita Martini

An ice-cold, top shelf margarita with a sugar rim. We use Jose Cuervo Gold, Amaretto and other "secret" ingredients. **\$8.95**

Executive Chef
Dining Room Manager
Musical Director

John Eustace
Christopher Pineau
Jim Ryan

Operators Rita and Mark Wells

We invite you to peruse the cast bios in the lounge. Thanks to Rick Crom and our other talented writers for the material we so gleefully present.



All guests are served a Laffing Matterz house salad, warm sourdough bread with our own orange butter and choice of entrée.

TENDERLOIN OF BEEF

Medium-rare medallions of filet mignon served with a port wine demiglace.

CHICKEN THOMASO

Marinated chicken breast stuffed with sun-dried tomatoes, spinach, chopped portabello mushroom and mozzarella cheese. Served with a balsamic rosemary sauce.

BONELESS PORK LOIN

Generous boneless medallions, seared, then roasted. Served with a sage sauce.

WASABI PEA CRUSTED SALMON

A seared filet of Atlantic salmon, drizzled with sweet soy. Served with ponzu dipping sauce.

CRABMEAT STUFFED SHRIMP

Prawns crowned with savory crabmeat. Served with a citrus beurre blanc.

CHILEAN SEA BASS

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

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



SERIOUS DINING. HILARIOUS SATIRE.

Please, no photography or recording of our show.
Gratuity of 18% added to all checks.

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

ENCORES

Chocolate Bread Pudding.....8

Our signature dessert, served a la mode.
Warm, decadent and delicious.

**Mini Cream Puffs with
Warm Chocolate Sauce.....7**

Five mini puffs floating in chocolate ganache...
accompanied by a mini scoop of French vanilla ice cream.

Hot Fudge Sundae.....8

Our sundae is served in an edible "Butterfinger" cup!

New York Style Cheesecake.....7

What can we say? A classic.

Sorbet with Fresh Berries.....7

Seasonal berries served with raspberry sorbet.

Key Lime Pie.....7

A tangy Florida favorite.

**Coconut Tartufo with
Raspberry Sauce.....8**

Premium vanilla ice cream coated with toasted coconut.
A beautiful finale...not too sweet.