

ACT ONE

- PROSCIUTTO WRAPPED ASPARAGUS**.....8
Served with a creamy fontina basil cheese sauce.
- ESCARGOTS OUR WAY**.....9
Six snails in a delectable chardonnay, garlic/shallot butter topped with breadcrumbs.
- STUFFED PORTOBELLO MUSHROOM**.....8
Filled with artichoke hearts, spinach cream and mozzarella cheese. Served with a creamy tomato sauce.
- FLASH FRIED RISOTTO**.....8
This Laffing Matterz specialty is blended with goat cheese. Served with forest mushroom sauce.
- CRABMEAT STUFFED ARTICHOKE**.....9
Artichoke crowns with lump crabmeat. Topped with applewood bacon and a delicate garlic herb sauce.
- ASIAN BBQ BEEF SATAY**.....9
Three large skewers of BBQ-marinated tenderloin. Served with sprout slaw and miso vinaigrette.
- 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
- YELLOW TAIL RESERVE PINOT GRIGIO 8
- WENTE CHARDONNAY..... 8
- BERINGER WHITE ZINFANDEL..... 8
- YELLOW TAIL RESERVE MERLOT..... 8
- GEYSER PEAK CABERNET..... 8
- HOB NOB PINOT NOIR..... 8

For bottled wines, please see our Wine List.

Executive Chef
Director/Choreographer
Musical Director
Production Goddess

John Eustace
Kevin Black
Phil Hinton
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.

STUFFED CHICKEN BREAST

A marinated breast, stuffed with portobello mushrooms,
mozzarella cheese and spinach.
Served with a balsamic rosemary sauce.

LAMB OSSO BUCO

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

VEGETARIAN RAVIOLI

Stuffed with spinach, mushroom and blended cheeses.
Served with a zesty pomodoro sauce.

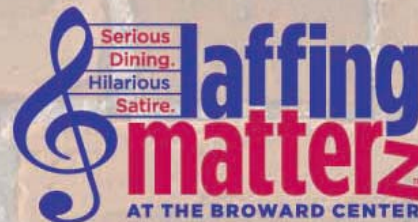
CRABMEAT STUFFED SHRIMP

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

CHILEAN SEA BASS

An herb crusted filet, topped with a fire-roasted
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.