

APPETIZERS

Thai Chili Chicken Wings , in sweet spicy sauce <i>New!!</i>	7.50
Tenderloin, Caramelized Onion and Feta Croustade , baked in puff pastry <i>New!!</i>	8.50
Baked Brie a L'Orange , creamy brie baked in puff pastry with orange marmalade and caramelized pecans, served with crostini	9.50
Calamari Fritti , seasoned calamari rings, flash fried and served with lime cayenne aioli & marinara	7.95
Grilled Chicken Nachos , cheddar & jack cheeses, green chilies, black beans, guacamole, sour cream & salsa fresca	8.95
Artichoke and Spinach Dip , served warm and topped with salsa, served with tortilla chips	7.95
Margherita Pizza , fresh mozzarella, basil and tomatoes <i>New!!</i>	7.95
Petit Crab Cakes , with fresh lime and cayenne aioli <i>New!!</i>	8.95
Sirloin Chili con Queso , served with tortilla chips <i>New!!</i>	8.50
Cheese and Antipasto Array , a selection of domestic and imported cheeses with artichoke hearts, olives, roasted peppers, grapes, crostini and crackers <i>New!!</i>	9.50
Grilled Chicken and Artichoke Flatbread , with mozzarella, roasted peppers and feta <i>New!!</i>	8.95
Popcorn with real butter	4.75

SALADS & SOUPS

Dressings: Cabernet Vinaigrette, Dijon Garlic, Blue Cheese, Ranch, Chipotle Vinaigrette, Balsamic and Olive Oil

Mandarin Calamari Salad , our flash fried calamari in sesame ginger vinaigrette with julienne of carrots, onions & peppers	8.95
Farrelli's Wedge Salad , iceberg wedge with diced tomato, bacon, bleu cheese crumbles & balsamic reduction	7.50
Tomato & Buffalo Mozzarella Salad , with basil, balsamic reduction and virgin olive oil	8.50
House Salad , fresh assorted greens, dried cranberries, feta cheese, jicama, tomato, cucumber and croutons	7.50
Greek Salad , feta cheese, red onion, kalamata olive in a Greek vinaigrette	7.50
Caesar Salad , fresh Romaine tossed in our house Caesar dressing with shaved Parmesan and croutons Add Chicken 4.00 Add Beef Tenderloin or Two Grilled Shrimp 5.00 Side House, Caesar, or Spinach Salad 4.50	7.50
Chipotle Steak Salad , tenderloin over mixed greens, pepper jack cheese, red and green peppers, tortilla strips with chipotle vinaigrette <i>New!!</i>	8.50
Housemade Soup 3.95	Housemade Sirloin Chili 4.95

SANDWICHES

(Sandwiches served with Seasoned Skin-On Fries or Side Salad)

Add: Cheddar, Havarti, Swiss, Bleu Cheese, bacon, green chilies, guacamole, roasted red peppers, grilled onions, sautéed mushrooms or grilled jalapeno...\$.75

Roast Tenderloin and Oxford Herb Cheese , tender slices of filet mignon and horseradish herb cheese on Herb Focaccia	10.50
Grilled Basil Pesto Chicken , with basil pesto mayo, Havarti cheese, fresh tomato, lettuce and onion on a toasted Brioche roll	8.95
Ground Angus Burger , delicious, grilled Angus beef on a Brioche roll with fresh, tomato, lettuce and red onion *	8.95
Turkey Burger , lean, ground turkey on a Brioche roll with fresh tomato, lettuce and red onion *	8.95
Grilled Portabello Caprese , with fresh mozzarella, tomato and basil pesto on a toasted Brioche	8.95
Chicken Caesar Wrap , grilled chicken, parmesan, lettuce and Caesar dressing wrapped in tortilla <i>New!!</i>	8.95
Chicken Parmesan Sandwich , breaded chicken breast, marinara, mozzarella on Brioche bun <i>New!!</i>	8.95

ENTREES

All entrees (except pastas) are served with choice of Wild Rice Pilaf, Roasted Garlic Mashed Potatoes or Seasoned Skin-On Fries and Vegetable of the Day.

Beef Tenderloin Stuffed Portabello Mushroom , medallions of beef on top of a goat cheese and fresh herb stuffed portabello mushroom with a red wine demi-glace	20.75
Santa Fe Stuffed Meatloaf , stuffed with black beans, chilis, tortillas and pepper jack cheese topped with chipotle bbq sauce <i>New!!</i>	15.50
Herb Rubbed New York Strip with Gorgonzola Butter , grilled to temperature and topped with our compound butter*	21.50
Parmesan Crusted Chicken Florentine , lightly breaded breast of chicken atop mashed potatoes topped with tomatoes, spinach, garlic and olive oil	17.50
Signature Chicken Farrelli , our signature dish features tenders of chicken sautéed in our own 24 season garlic herb butter with artichoke hearts, mushrooms, white wine and fresh parmesan	17.95
Herb Grilled Chicken Bruschetta , herb rubbed, skin on boneless breast of chicken with wing, topped with Italian bruschetta <i>New!!</i>	15.50
Baby Back Ribs , slow roasted in our own smoky BBQ sauce	19.50
Mixed Grill , herb grilled chicken breast, baby back ribs and two Sonoran grilled shrimp	20.50
Grilled Salmon , dressed in a lime molasses glaze and served on a bed of greens	18.95
Potato Crusted Baked Cod , light, flaky whitefish topped with lemon herb sauce	15.75
Traditional Meat Lasagna with Four Cheeses , layers of pasta, Italian sausage and cheeses with our housemade sauce	15.50
Create Your Own Pasta <i>New!!</i>	10.95
Choice Of: Penne, Rotelli, Fettucine	
Choice Of: Alfredo, Marinara, Basil Pesto, Chipotle Cream Sauce, Garlic and Olive Oil	
Choice Of: Broccoli, Mushrooms, Sundried Tomatoes, Fresh Tomatoes, Bell Peppers, Artichokes, Onions, Feta, Parmesan	
Add: Grilled Chicken 4.00 Sausage 4.00 Shrimp 8.00	

We proudly serve Coke, Diet Coke, Mr. Pibb, Sprite, Root Beer, Pink Lemonade, Iced Tea

Movie ticket prices are \$8.50/adult evening, \$7/adult matinee,
\$5/ child, 12 and under, anytime.

Tickets will be issued upon seating and added to your food and beverage bill for your convenience.

Split Plate Charge \$3

An 18% gratuity will be added to parties of 6 or more.

Log onto www.cinemasupperclub.com and sign up for our e-mail news to receive movie schedules, information, specials and discounts. **Follow us on Facebook!**

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

DESSERTS

Ask About Our Daily Dessert Special!!		Cheesecake with Raspberry Sauce	5.95
Vanilla Bean Crème Brulee	6.50	Ice Cream Brownie Sundae	5.95
Warm Caramel Apple Shortbread	6.25	Warm Chocolate Chip Cookie Sundae	5.95
Lemon Bar with Raspberry Sauce	5.75	Sopaipilla with Honey a la Mode	5.75

WINE LIST

<u>Chardonnay</u>	<u>Glass</u>	<u>Bottle</u>	<u>Cabernet Sauvignon</u>	<u>Glass</u>	<u>Bottle</u>
Round Hill	7.00	24.00	Round Hill	7.00	24.00
Kendall Jackson	8.50	30.00	Sterling Vintners Collection	8.50	32.00
Sonoma Cutrer	9.50	36.00	Rodney Strong Sonoma	9.50	36.00
Coppola Presents	7.50	28.00	Earthquake	9.50	36.00
			Coppola Directors Cut		48.00
<u>Other Whites</u>			<u>Merlot</u>		
Sutter Home White Zinfandel	7.00	24.00	Round Hill	7.00	24.00
Chateau Ste. Michelle			Estancia	9.00	34.00
Johannisberg Reisling	7.50	28.00	Coppola	10.00	38.00
Nobilo Sauvignon Blanc	9.00	34.00			
Santa Margherita Pinot Grigio	10.50	40.00	<u>Other Reds</u>		
Bollini Pinot Grigio	8.00	30.00	Seven Deadly Zins Zinfandel	9.00	34.00
			Row 11 Pinot Noir	9.00	34.00
<u>Champagne</u>			Coppola Shiraz	7.50	28.00
Coppola Sophia Split	8.00		Coppola Directors Cut		
Coppola Sophia Bottle		40.00	Pinot Noir		45.00

BEER

<u>Draft – 20 oz.</u>	<u>Domestic Bottle</u>	<u>Import and Specialty</u>			
Alaskan Amber	5.50	O'Douls/Amber	3.75	Heineken Light	4.50
Mich Ultra	4.50	Coors Light	3.75	Amstel Light	4.50
Blue Moon	6.50	Bud Light	3.75	Corona	4.50
Stella Artois	6.50	Miller Lite	3.75	Samuel Adams	4.50
Kilt Lifter	6.50	Budweiser	3.75	Fat Tire	4.50
Guinness	6.50	Bud Light Lime	3.75	Newcastle	4.50
Fat Tire	6.50				
Local Brews	6.50				