

## APPETIZERS

<b>Feta and Roasted Pepper Bruschetta</b> , tomatoes, capers, feta and basil, served with herb toasted crostini <i>New!!</i>	7.75
<b>Asian Pork Potstickers</b> , crispy dumplings served with plum sauce <i>New!!</i>	7.50
<b>Baked Brie a L'Orange</b> , creamy brie baked in puff pastry with orange marmalade and caramelized pecans, served with sliced baguettes	9.50
<b>Calamari Fritti</b> , seasoned calamari rings, flash fried and served with lime cayenne aioli & marinara	7.95
<b>Grilled Chicken Nachos</b> , cheddar & jack cheeses, green chilies, black beans, guacamole, sour cream & salsa fresca <i>New!!</i>	8.95
<b>Artichoke and Spinach Dip</b> , served warm with tortilla chips	7.95
<b>Drunken Shrimp</b> , four large shrimp in Cajun spices and beer, served with crunchy baguettes	9.95
<b>Hummus Duet</b> , roasted red pepper and lemon garlic hummus served with fresh jicama, carrots, celery & pita chips <i>New!!</i>	7.50
<b>Crab Gratinée</b> , crab, cheeses and spices served warm with sliced baguettes	9.95
<b>Fresh Summer Fruits and Cheeses</b> , a selection of domestic and imported cheeses with fresh seasonal fruit & berries, crackers and crostini	9.50
<b>Mediterranean Pizza</b> , basil pesto, mozzarella, feta, artichoke hearts, kalamata olives, grilled chicken, red onion & tomato <i>New!!</i>	8.95
<b>Popcorn</b> (real butter upon request)	4.75

## SALADS & SOUPS

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

<b>Mandarin Calamari Salad</b> , our flash fried calamari in sesame ginger vinaigrette with julienne of carrots, onions & peppers <i>New!!</i>	8.95
<b>Farrelli's Wedge Salad</b> , iceberg wedge with diced tomato, bacon, bleu cheese crumbles & balsamic reduction	7.50
<b>Tomato &amp; Housemade Buffalo Mozzarella Salad</b> , with basil, balsamic and virgin olive oil	8.50
<b>House Salad</b> , fresh assorted greens, dried cranberries, feta cheese, jicama, tomato, cucumber and croutons	7.50
<b>Spinach Salad with Pine Nuts</b> , feta cheese, crumbled bacon and tomato in a sweet cabernet vinaigrette	7.50
<b>Caesar Salad</b> , fresh Romaine tossed in our house Caesar dressing with shaved Parmesan and croutons	7.50
Add Chicken 4.00 Add Beef Tenderloin or Two Grilled Shrimp 5.00 Side House, Caesar, or Spinach Salad 4.50	
<b>Housemade Soup</b>	3.95
<b>Sirloin Chili</b>	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*

<b>Roast Tenderloin and Oxford Herb Cheese</b> , tender slices of filet mignon and horseradish herb cheese on a toasted Kaiser roll	10.50
<b>Grilled Basil Pesto Chicken</b> , breast of chicken with basil pesto, Havarti cheese, fresh tomato, lettuce, and onion on a toasted Kaiser roll <i>New!!</i>	8.95
<b>Ground Angus Burger</b> , delicious, grilled Angus beef on a Kaiser roll with fresh, tomato, lettuce and red onion *	8.95
<b>Turkey Burger</b> , lean, ground turkey on a Kaiser roll with fresh tomato, lettuce and red onion *	8.95
<b>Sonoran Wrap</b> , grilled breast of chicken, black beans, white corn, fresh red peppers, cilantro, pepper jack, tomato, guacamole and romaine wrapped in a chipotle tortilla...vegetarian w/ no chicken...6.95 <i>New!!</i>	8.95

# ENTREES

In the evening, 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.

During the day, entrees are served with choice of Fries or Side Salad.

<b>Beef Tenderloin Stuffed Portabello Mushroom</b> , medallions of beef on top of a goat cheese and fresh herb stuffed portabello mushroom with a red wine demi-glace <i>New!!</i>	<b>20.75</b>
<b>New York Strip with Gorgonzola Butter</b> , grilled to temperature and topped with our compound butter*	<b>21.50</b>
<b>Rosemary Rubbed Ribeye with Portabello Mushrooms</b> , rubbed with a house herb mix, grilled to temperature*	<b>21.50</b>
<b>Grilled Bruschetta Chicken</b> , grilled breast of chicken topped with our own housemade mozzarella, tomato, basil and balsamic reduction <i>New!!</i>	<b>17.50</b>
<b>Grilled Chicken and Penne in Chipotle Sauce</b> , freshly grilled chicken in spicy cream sauce topped with cilantro	<b>17.50</b>
<b>Parmesan Crusted Chicken Florentine</b> , lightly breaded breast of chicken atop mashed potatoes topped with tomatoes, spinach, garlic and olive oil <i>New!!</i>	<b>17.50</b>
<b>Signature Chicken Farrelli</b> , 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	<b>17.95</b>
<b>Tilapia with Fire Roasted Tomato Coulis</b> , oven baked white fish topped with chopped fire roasted tomato, roasted garlic and fresh basil <i>New!!</i>	<b>17.75</b>
<b>Grilled Salmon</b> , dressed in a lime molasses glaze and served on a bed of greens	<b>18.95</b>
<b>Fresh Basil Pesto Shrimp and Penne</b> , freshly cooked shrimp in light pesto with pine nuts, broccoli, red pepper, feta, chopped tomato, fresh basil and Parmesan	<b>18.95</b>
<b>Crab Ravioli in Lemon Champagne Alfredo</b> , topped with fresh basil and pine nuts <i>New!!</i>	<b>17.95</b>
<b>Stuffed Spinach Rigatoni in Basil Pesto Cream Sauce</b> , filled with artichokes and feta and topped with fresh tomatoes <i>New!!</i>	<b>14.75</b>
<b>Pork Tenderloin Medallions with Figs</b> , medallions of pork sautéed with figs and port wine layered on roasted garlic mashed potatoes or wild rice pilaf <i>New!!</i>	<b>18.95</b>
<b>Baby Back Ribs</b> , slow roasted in our own smoky BBQ sauce	<b>19.50</b>
<b>Traditional Meat Lasagna with Four Cheeses</b> , layers of pasta, Italian sausage and cheeses with our housemade sauce	<b>15.50</b>

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

Movie ticket prices are \$8.50/adult, \$5/child, 12 and under in the evenings and \$7/adult, \$5/ child 12 and under for matinees.

Tickets will be added to your bill for your convenience.

Extra Plate Charge \$3.

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

Log onto [www.cinemasupperclub.com](http://www.cinemasupperclub.com) and sign up for our e-mail news to receive movie schedules, information, specials and discounts.

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

# DESSERTS

*Delicious Dessert Specials Daily!*

<b>Pound Cake with Fresh Berries <i>New!!</i></b>	<b>6.50</b>	<b>Cheesecake with Raspberry Sauce</b>	<b>5.95</b>
<b>Crème Brulee</b>	<b>6.50</b>	<b>Ice Cream Brownie Sundae</b>	<b>5.95</b>
<b>Apple Strudel ala Mode</b>	<b>6.50</b>	<b>Raspberry Mango Ice</b>	<b>5.95</b>

# 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
Penfolds	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>			Razor's Edge 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>	
Dos Equis 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	5.50	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