The Farmhouse Bistro

Little Red Robin Hood  Prix-Fixe Menu $40

First Course (choose one)

Maid Marian’s Soup Selection of the Day
Oven-Baked Brussels Sprouts
     Tossed with olive oil and topped with Romano cheese and balsamic glaze
Skippy’s Salad
     Our signature salad with fresh spring mix, goat cheese crumbles, apples and candied pecans
     with cider vinaigrette dressing
Spinach Salad
     Baby spinach, hard-boiled egg, and red onion with warm bacon dressing
Caesar Salad
     Fresh hearts of romaine with homemade garlic croutons and Romano cheese; tossed in an anchovy
     Caesar dressing

Entrées (choose one)

Nottingham’s Nosh
     Sautéed chicken breast served with a creamy garlic herb sauce
Lupo’s Big Bad Broil
     Char-grilled 10-ounce Sirloin Steak with port wine demi-glace
Hot Off the Press
     Served with a basil horseradish pesto
Wayward Saints Salmon
     Served with lemon dill sauce
Red Robin Hood Shrimp
     Grilled Jumbo Shrimp served with a sweet Thai chili glaze
Merryman’s Cutlet
     Breaded veal cutlet served with a mushroom, bacon, onion, and green pepper sauce
     *All above entrees served with Chef’s choice of starches and seasonal vegetables*
Penne Primavera
     With zucchini, yellow squash, grape tomatoes, baby spinach, and roasted red peppers, with your choice of white or red sauce
Granny Maud’s Pie
     Seasoned ground beef, celery, carrots, and onions in a savory brown gravy topped with mashed potatoes

Desserts (choose one)

Just ask your server if you would like to take your dessert to the theatre!

Tuck’s Torte: Flourless Chocolate Torte  Granny’s Pumpkin Cheesecake
Warm Apple Tartan with caramel sauce  Forest Fruit: Pears, apples, and berries

Alcohol, gratuity and PA sales tax are not included. Prix-Fixe price includes 3-course meal only.