

THE MARQUEE

BAR & GRILL

AT THE AMC MAINSTREET THEATRE

Starters

Creamy Potato

Tillamook Cheddar cheese and smoked bacon \$5.75/\$3.75

Soup of the Day

Created today, just for you \$6.25/\$4.25

KC Chili

Served with jalapenos, Cheddar cheese, sweet onions and sour cream \$6.25/\$4.25

Chicken Tenders

All white meat chicken breaded and fried to perfection. Served with country gravy, BBQ sauce and spicy Ranch dressing \$9

Waffle Nachos

Waffle cut fries smothered in chili and covered with melted Cheddar and Jack cheese, topped with tomatoes, onions, jalapenos and sour cream \$9 (Add Chicken \$2)

Firecracker Shrimp

Golden fried shrimp tossed in our signature hot sauce, over a bed of lettuce with sesame seeds \$10

Quesadillas

Chicken, Steak or Pork with cilantro mango chutney, sautéed peppers and onions, and Cheddar/Jack cheese. Topped with pico de gallo and sour cream \$8.50

Salad Bowls

Chicken Caesar Salad

Anchovies, shaved Parmesan and garlic-pepper croutons (available as a wrap) \$9.75

Caesar Salad \$8

Egg or Tuna Salad

Fresh tomato and cucumber on a bed of iceberg lettuce. Served with a side of cottage cheese and warm dinner rolls or toast (available in a pita) Egg Salad \$8.50 Tuna \$9.50

Chef Salad

Mixed greens mixed with smoked ham, turkey, tomatoes, cucumbers, egg, Tillamook Cheddar, smoked Provolone, Swiss cheese, croutons and house dressing \$10.50

Steak Salad

Mixed greens, sliced steak, caramelized onions, roasted queso veggies, tomatoes and Bleu Cheese crumbles with fried onion straws \$11

Fried Chicken Salad

Mixed greens, crispy fried chicken, Cheddar cheese, bacon, tomato and fried onion straws (available as a wrap) \$10

Comforts

Open Face Turkey Classic

Oven roasted turkey served on fresh baked bread, with mashed potatoes and gravy. Served with seasonal veggies \$12.50

Chicken Francese

Chicken breast pounded thin, dredged and fried, finished with a light butter lemon sauce, served over spaghetti and served with seasonal veggies \$12

Marquee Meatloaf

Beef and Pork, with garlic mashed potatoes and American Amber Ale Gravy, served with seasonal veggies \$14

Spaghetti and Meatballs

A Southern Italian classic, vermicelli with homemade red sauce and meatballs. Bigger than Mom ever made! \$13.50

Chicken Fried Steak

Served with garlic mashed potatoes, smothered with Old Fashioned Country Gravy, with seasonal veggies \$14

Sammie's

Served with season Waffle fries

The Main

Pulled Pork, Ham, Swiss, caramelized onions, pickles, spicy mustard or BBQ sauce, on a Kaiser roll \$9.50

The Broadway Reuben

HOT Pastrami, topped with spicy sauerkraut, melted Swiss, and homemade Russian dressing, on fresh Marble Rye \$9.75

The Walnut

Roasted Turkey and melted Brie, caramelized onions, Dijon mustard on a toasted baguette. Served with seasonal veggies \$9.75

The Baltimore Grilled Cheese

Three cheeses, spinach, on a hearty 9 Grain bread (Hint: add caramelized onions) \$8.25

The Truman

Fried chicken breast, smothered in Buffalo sauce, topped with Bleu Cheese crumbles, served on a toasted baguette \$9

Burgers, Birds and Dogs

The Pendergast

10 oz all Beef hamburger, grilled to perfection, with your choice of Tillamook Cheddar, smoked Provolone, Bleu Cheese crumbles or American cheese. Served with lettuce, tomato and onion \$10.50

The McGee

10 oz all Beef hamburger, grilled to perfection, with a fried egg, sautéed mushrooms, bacon and Tillamook Cheddar cheese. Served with lettuce, onion and tomato \$11.50

The Swope

10 oz certified Angus beef, grilled to perfection with fresh ground pepper and Bleu Cheese crumbles. Served with lettuce, onion and tomato \$10.75

Chicago Brew Dog

6 oz Nathans hot dog, slow cooked in beer, served with sport peppers, sweet relish, tomato, half & half pickle, and spicy mustard on a soft warm poppy seed bun \$7.75

Flip the Bird

Marinated grilled chicken breast, topped with Monterey Jack Cheddar, a grilled Poblano Chile and spicy mustard, served on a Kaiser roll \$9.75

Break-Fast

Classic Omelet

Three egg omelet with smoked ham and Tillamook Cheddar cheese and fresh herb potato hash browns. Add salsa, onions or peppers \$10.50

North Western Omelet

Three egg omelet with warm smoked salmon and jack cheese, topped with sour cream and caviar. Served with herb potato hash browns \$11.50

The Haberdasher

Grilled smoked ham, fried egg, American cheese with Hollandaise sauce, on a toasted English muffin. Served with herb potato hash browns \$10.75

Smoked Turkey Crepes

Smoked turkey, mushrooms, onions, spinach and Tillamook Cheddar, topped with tomatoes and Hollandaise sauce. Served with herb potato hash browns \$11.75

Classic French Breakfast Crepes

Served with fresh strawberries and bananas in a Grand Marnier butter sauce, with warm maple syrup and topped with whipped cream \$10.50

Nana's Latkes and Eggs

Two eggs any style with handmade potato pancakes, fried crisp and served with sour cream and apple sauce \$9.75

To Share

Waffle Cut French Fries

Served well seasoned with spicy Ranch dressing for dipping \$5

Crispy Chips

House made, sliced russet and sweet potatoes, with spicy Ranch dressing for dipping \$5

Seasonal Veggies

With dipping sauce \$5

Classic Mac & Cheese

The Marquee version of Mac and Cheese...Cavattapi pasta tossed in a tangy three cheese sauce with roasted red peppers, bacon crumbles and a topped with toasted bread crumbs \$6.75

Basket of Cornbread

House baked cornbread muffins. Served with honey butter \$6.50

Sins

Warm plate of Cookies, served with a glass of ice cold milk \$7.50

Crepes Suzette

Soft golden browned crepes served with a Grand Marnier butter sauce, topped with vanilla ice cream \$8

Donut Holes

The best part of the donut. A dozen holes covered with your choice of Cinnamon Sugar or Powdered Sugar \$7

"The Buck Stops Here"

KC's largest Brownie, served with two scoops of ice cream \$8

Chocolate Turtle Cake

Three layers of moist chocolate cake filled with a caramel ship cream mousse and covered with all butter chocolate icing. Topped with caramel and pecans \$8.50

N.Y. Style Cheesecake

Served with our own house made Chambord vanilla beach cream sauce \$8

Caramel Apple Pie

Sliced granny smith apples in a homemade pie filling, laced with cinnamon and brown sugar. Baked into a butter crust, and topped with rich caramel sauce \$8

Bakery Fresh Cupcakes

Assorted cupcakes made daily at our bakery \$7.50