



Kitchen menu

Have a
Rearing
good time!

Kitchen service from 11am to 1am.

SPOTLIGHTCABARET.CA

Appetizers

MUSSELS	\$16
Garlic, Shallots, White Wine, Butter, Tomatoes, Herbed Toast Tips	
FLAPPERS ◉.....	\$15
1 Pound of Wings: Naked, Salt & Pepper or House Hot Sauce	
SALMON JUMP TACOS	\$14
Coleslaw, Smoky Salsa, Lemon Glaze, Flour Tortilla	
COD'S PAJAMAS	\$15
An East Coast Favourite! Creamy Salt Cod Dip, Grana Padano, Green Onion, Herbed Toast Tips	
DAME DIP ◊.....	\$11
Rosemary Beet Hummus, Cucumber, Olive Oil, Vegetable Sticks, Herbed Toast Tips	

Soup & Salad

SOUP D'JOUR	\$9
Ask about our Soup of the Day!	
CAESAR SALAD	\$13
House Made Caesar Dressing, Buttery Croutons, Grana Padano, Romaine	
CHANEL SUIT SALAD ▽◉.....	\$15
Strawberry Vinaigrette, Grapes, Chèvre Goat Cheese, Artisan Greens, Toasted Almonds	
+ GRILLED CHICKEN BREAST \$5	
+ GRILLED PRAWN SKEWER \$6	

Flatbreads

SIMPLE ▽.....	\$16
Bocconcini, Mozzarella, Fresh Basil	
SAVOURY ▽.....	\$18
Mushrooms, Caramelized Onions, Sundried Tomato, Charred Artichoke, Roasted Red Pepper, Salsa	
SWEET ▽.....	\$19
Fig, Roasted Apple, Chèvre Goat Cheese, Balsamic Syrup, Rosemary, Arugula	
SMOKE	\$19
Pulled Pork, Beer Braised Cabbage, Corn Niblets, Roasted Red Pepper, Barbeque Sauce	

Burgers

THE GATSBY BURGER	\$16
House Patty, Beer Braised Cabbage, Stout Cheddar, Maple Mayonnaise, Lettuce, Tomato, Glazed Bun	
THE GRIFTER ◊.....	\$17
Beyond Meat Patty, Sautéed Mushrooms, Caramelized Onions, Lettuce, Tomato, Grainy Dijon, Smoked Carrot Purée, Glazed Bun	
+ AVOCADO \$2.5	
HOTSY TOTSYS	\$17
Crispy Cajun Chicken Breast, Chili Oil, Coleslaw, Jalapeño, Chili Lime Mayo, Tomato, Glazed Bun	
PARADISE BURGER	\$18
Grilled Huli Huli Chicken Breast, Pineapple, Barbeque Sauce, Smoked Mayonnaise, Mango Salsa, Glazed Bun	

Sandwiches

LE CHAMPIGNON STEAK SANDWICH	\$19
6 ounce Sirloin, Mushroom Duxelle, Herbed Garlic Butter, Roasted Garlic, Grilled Triangle Bun	
+ GRILLED PRAWN SKEWER \$6	
AVOCADO COAST ◊.....	\$17
Fresh Avocado, Arugula, Smoky Salsa, Lemon Zest, Balsamic Syrup, Served Open-Face On Grilled Ciabatta	
CHICKEN & BRIE	\$18
Grilled Chicken Breast, Brie, Roasted Apples, Arugula, Balsamic Syrup, Smoked Mayonnaise, Grilled Ciabatta	

Burgers and Sandwiches are served with your choice of side:

House Cut Fries, Rosemary Garlic Fries, Soup, Caesar Salad, Seasonal Vegetables – OR –
For \$2.75: Chanel Suit Salad, Linguine Alfredo, Linguini Tomato, Creamy Whipped Potatoes

Entrées

DON FRANCESCO'S LINGUINE ALFREDO	\$17
House Alfredo Sauce, Grana Padano, Fresh Herbs	
+ GRILLED CHICKEN BREAST \$5	
+ GRILLED PRAWN SKEWER \$6	
+ MUSHROOMS \$1.75	
SEAFOOD LINGUINE	\$19
Mussels, Salt Cod, Salmon, Tomato Sauce, Olive Oil, Fresh Herbs, Grana Padano	
+ DOUBLE SEAFOOD \$6	
+ GRILLED PRAWN SKEWER \$6	
AAA SIRLOIN ◉.....	\$28
Grilled 8 ounce Sirloin, Creamy Whipped Potatoes, Vegetable Medley, Roasted Garlic	
+ GRILLED PRAWN SKEWER \$6	
+ MUSHROOMS \$1.75	
FISH OUT OF WATER ◉.....	\$28
Grilled 6 ounce Salmon, Basmati Rice, Sautéed Brussels Sprouts, Toasted Almonds, Lemon Glaze, Smoked Carrot Purée	
+ GRILLED PRAWN SKEWER \$6	
HULI HULI BOWL ◊◉.....	\$18
Basmati Rice, Sautéed Vegetables, Pineapple, Green Onion, Huli Huli Sauce, Crispy Fried Onions	
+ HULI HULI MARINATED CHICKEN \$6	
+ GRILLED PRAWN SKEWER \$6	

Dessert

CRÈME BRÛLÉE ▽◉.....	\$8
Rotating flavours, ask your server what we offer today!	
POACHED PEAR ▽◉.....	\$9
Moscato Poached Pear, Ginger Honey Granola, Rum Caramel Sauce, Vanilla Ice Cream	
MILLIONAIRE BAR ◊◉.....	\$12
Maple Peanut Butter Filling, Vegan Chocolate, Sweet Coconut Sauce, Peanut Brittle	

▽ Vegetarian ◊ Vegan ◉ Gluten-free