

The Culver Pavilion



M E N U

Dinner begins with a delicious selection of fresh favorites from our cold table. Your buffet will be accompanied by two seasonal sides and dessert du jour. Also, enjoy a glass of wine or refreshing cocktail from our full bar.

CHILDREN'S MENU (ALL SHOWS)

CHICKEN TENDERS with Honey Mustard Sauce, plus sides from the buffet and dessert.

JESUS CHRIST SUPERSTAR JUNE 12-18

CHILLED STRAWBERRY SOUP

HAND CARVED PEPPER ENCRUSTED STRIP LOIN
Jack Daniels Demi Glace

APPLE WOOD SMOKED PORK LOIN
Garlic Whipped Red Skinned Potatoes

PORTOBELLO RAVIOLI
Rustic Tomato Sauce

THE LITTLE MERMAID JUNE 20-26

CHILLED THAI BASIL MANGO SOUP

SLICED BEEF FILET
Soft Tomato Polenta, Española Sauce, Tomato Concasse

GREEN PEPPERCORN CRUSTED SALMON
Saffron Cream, Vegetable Spaghetti

BAKED MEAT LASAGNA
Four Cheeses and Red Sauce

KIDS' BUFFET (THE LITTLE MERMAID ONLY)
An Assortment of Kids' Favorites

A FUNNY THING...FORUM JULY 5-11

GAZPACHO VERDE

GRILLED BEEF SIRLOIN
Wild Rice Pilaf, Homemade Steak Sauce, Crispy Onions

OVEN ROASTED BARRAMUNDI
Roasted Red Pepper Cream Sauce

BUILD YOUR OWN CHICKEN SHAWARMA GYROS
Wheat Pita, Condiments

ALL SHOOK UP JULY 13-19

VICHYSOISE

ST. LOUIS SKIRT STEAK AU POIVRE
Bourbon Mustard Cream Sauce

FRIED COCONUT SHRIMP
Mango Chutney, Cocktail Sauce

MEDITERRANEAN VEGETABLE CANNELONI

THE UNSINKABLE MOLLY BROWN JULY 21-27

CHILLED INDIAN CURRY CORN SOUP

HAND CARVED ROAST TURKEY BREAST
Bourbon Mustard Aioli, Schlafly Braised Pearl Onions

PORK TENDERLOIN CHARGRILLED
Dried Cherry Port Sauce, Whipped Sweet Potatoes

ARGENTINA RED SHRIMP
Thai Basil Curry, Basmati Rice

A CHORUS LINE JULY 29-AUGUST 4

COLD STRAWBERRY SOUP

HAND CARVED PRIME RIB
Horseradish Sauce and Red Wine Mushroom Sauce

ROASTED CRISPY CHICKEN THIGHS
Cheddar Grits, Black Eye Gravy

TOASTED RAVIOLI
Marinara Sauce

NEWSIES AUGUST 7-13

WATERMELON GAZPACHO

SMOKED BRISKET OF BEEF
Spicy BBQ Sauce, Mini Rolls

SOUS VIDE GRILLED CHICKEN
Golden Jewel Blend, Herb Velouté

GIANT ITALIAN BEEF MEATBALLS
Marinara Sauce and Parmesan Cheese

DINNER INFORMATION

Adults \$23.00
Children \$11.00
(10 and under)
Regular menu or children's menu

CULVER RESERVATIONS

ONLINE: muny.org/dining
PHONE: **Beginning Wednesday, June 7**
 (314) 361-1900 ext. 575
 M-F 10am - 4pm
 Sat 10am - 1pm

Please make your reservations at least 24 hours in advance. Reservations for Sunday & Monday must be made by 1pm Saturday.

The Culver Pavilion accepts reservations for 6:30, 6:45 and 7:00pm each evening. We cannot seat early arrivals.

Muny Partners receive 10% off with coupon. Please present coupon to receive discount.

A 15% gratuity will be added for split checks and parties of 6 or more.

Complete menus available online at muny.org

The Culver Pavilion will be closed on June 27, 28 and 29.

CANCELLATION/NO-SHOW POLICY

In case you must cancel your reservation, please do so by 12 noon on the day of your reservation.

JOIN US FOR DINNER
BEFORE THE SHOW

The Culver Pavilion



**THE
MUNY**

99th SEASON