

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.

JEROME ROBBINS' BROADWAY JUNE 11-17

CHILLED STRAWBERRY SOUP

SLICED BEEF FILET

Missouri Forest Mushroom Compote, Espanola Sauce

BROWN SUGAR CHICKEN BREAST

Brown Rice, Quinoa, Braised Pearl Onions, Mustard Cognac Sauce

MAINE LOBSTER RAVIOLI

Saffron Essence, Plum Tomato

THE WIZ JUNE 19-25

CHILLED CUCUMBER YOGURT

HAND CARVED PEPPER ENCRUSTED STRIP LOIN

Jack Daniels Demi-Glace

SEARED YELLOWFIN TUNA

Sweet Chili Gochujang Sauce, Israeli Couscous

PULLED PORK MAC & CHEESE

Monterey Cheese Sauce, Tortilla Cheddar Crust

SINGIN' IN THE RAIN JUNE 27-JULY 3

ASPARAGUS WITH MEYER LEMON YOGURT

BRAISED BONELESS SHORT RIBS JARDINIÈRE

Wild Rice Blend

FRIED COCONUT SHRIMP

Mango Chutney, Cocktail Sauce

GRILLED BONE-IN CHICKEN BREAST

Tri-colored Orzo, Rustic Roma Tomato Sauce

JERSEY BOYS JULY 9-15

CHILLED PEACH WITH FRESH GOAT CHEESE CRUMBLE

HAND CARVED ROAST TURKEY BREAST

Cracked Pepper Gravy, Dried Cherry Chutney

SEARED SALMON

Madeline Vegetables, Ponzu Glaze

BEEF SHORT RIB RAVIOLI

Red Mirepoix Wine Sauce

ANNIE JULY 18-24

SOUTHWESTERN ANDALUSIAN GAZPACHO

GRILLED FLAT IRON STEAK

Southwest Beans, Brown Sauce, Fried Onions

CHIPOTLE SMOKED PORK BABY BACK RIBS

Smoky, Sweet & Spicy BBQ Sauce

MEDITERRANEAN VEGETABLE CANNELONI

Light Tomato Cream Sauce

GYPSY JULY 27-AUGUST 2

CHILLED STRAWBERRY SOUP

MESQUITE-SMOKED BRISKET OF BEEF

Spicy Red Chili BBQ Sauce, Tomato Chutney

MARINATED BONE-IN CHICKEN BREAST

Garlic Whipped Red-Skinned Potatoes, Roasted Tomato Demi-Glace

SHRIMP CREOLE

Jumbo Shrimp in Louisiana Creole Sauce, White Rice

MEET ME IN ST. LOUIS AUGUST 4-12

WATERMELON GAZPACHO

BEEF TENDERLOIN

Brandy Cream Peppercorn Sauce, Wild Rice Pilaf

COUNTRY STYLE RIBS

Sweet Potato Succotash, Maple Bourbon BBQ Sauce

CHICKEN TORTELLINI

Red Pepper Cream, Edamame, Bacon Bits

DINNER INFORMATION

Adults \$24.00
Children \$12.00
(10 and under)
Regular menu or children's menu

CULVER RESERVATIONS

ONLINE: muny.org/dining
PHONE: **Beginning Wednesday, June 6**
 (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 July 16 and 25. However, we will be open for the two extra performances of *Meet Me In St. Louis*, August 11 and 12.

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

