HANDHELDS

all of our sandwiches are served with your choice of fresh fried lattice chips or coleslaw

add jalapenos, american, swiss, provolone or cheddar, sauteed mushrooms, peppers or onions for 75¢ each • add guacamole for 1.25 • add bacon for 2

SOUTH STREET PHILLY

shaved beef, grilled onions and white cheese on a hearth baked hoagie. 10

VEGGIE WRAP

sauteed seasonal vegetables and mushrooms with lettuce, tomatoes, blended cheeses and southwest ranch in a jalapeno wrap. 9

PULLED PORK

braised all day with our secret seasonings. 9

TAGO DUET

your choice of ahi tuna, sirloin steak or chicken (all flame seared) with cheese, lettuce and tomato. 13

CHARBROILED CHICKEN

with lettuce, tomato and onion. 9

TURKEY MELT

fresh roasted turkey breast with swiss cheese and coleslaw on grilled sourdough. 9

RANGH CHICKEN

hand breaded and fried, basted in buffalo sauce, served with lettuce, tomato, grilled onions, white american and ranch dressing, 10

GALIFORNIA GLUB

toasted sourdough with swiss and american cheese, turkey, ham, bacon, lettuce, tomato, guacamole and mayo. 11

HOG WILD

our humongous hand pounded and breaded pork tenderloin served on a grinder with lettuce, tomato and onion. 10

REUBEN

fresh braised corned beef served between grilled marbled rye and melted swiss, topped with bavarian kraut and remoulade sauce. II

DIXIELAND PO BOY

breaded fried shrimp or catfish topped with lettuce and tomato, served on a hoagie roll with lettuce, tomato and remoulade. catfish 9 | shrimp 10

SMOKED FRIED BOLOGNA

served on grilled sourdough with sauteed onions, cheddar and white american cheese. 9

MEATLOAF SANDWIGH

served cold on sour dough with american cheese, lettuce, tomato and bermuda onion. 9

A-MINOR MEALS

for kids 12 and under most kids menu items include one choice of chips, fries, coleslaw, baked beans or applesauce 5

MICKEY MOUSE

QUESADILLA
with cheese onions and pe

CHICKEN TENDERS

GRILLED ALL BEEF HOT DOG

MAG & CHEESE
does not include a side
big kid portion available

PASTA & MEATBALLS
does not include a side

CHARBROILED SLIDER

GRILLED CHEESE

BUKGEKS

all of our burgers are served with your choice of fresh fried lattice chips or coleslaw

unless specified you also have the choice of wrapping your burger with a lettuce wrap, brioche bun or kaiser roll, add jalapenos, american, swiss, provolone or cheddar, sauteed mushrooms, peppers or onions for 75¢ each add guacamole for 1.25 | add bacon for 2

CLASSIC ROUTE 76

fresh padded burger with cheese, lettuce, tomato, grilled onions and pickles, build your own creation with any of our listed toppings! 10

BLACK N' BLUES'

dredged in cajun spices topped with an onion ring and bleu cheese crumbles. 10

TRIPLE GROWN

glazed with a bourbon bbq sauce, bacon, grilled onions, jalapenos and white cheese. Il

JAWAHAN'

topped with bacon, szechwan sauce grilled onions, cheddar and fresh pineapple relish, served on a grilled roll. II

LOAD OF BOLOGNA BURGER

topped with our own smoked fried bologna and bacon with american and cheddar cheeses. 12

FRESH SALADS

all of our dressing are made in house with the freshest ingredients! bleu cheese. 1000 island. french, ranch, balsamic vinaigrette. italian, honey mustard, caesar

CHEF SALAD

crisp greens with turkey, ham, cheddar and swiss cheeses, and garden vegetables. 10

GARDEN SALAD

fresh greens topped with cucumbers, tomatoes, and red onions. 6 | with dinner 3 add a grilled chicken breast or crispy fried chicken tenders for 4 | add grilled shrimp for 6

GREEK SALAD

tossed greens topped with sweet red and green peppers, red onions, kalamata olives, capers, cucumbers, grape tomatoes and feta cheese, served with a lemon vinaigrette. 10

GOBB SALAD

fresh greens topped with guacamole, bleu cheese, eggs, bacon, scallions, tomatoes, and grilled chicken. Il

SPINAGH SALAD

fresh spinach, sliced mushrooms, red onions, feta cheese and chopped eggs served with a hot raspberry-bacon vinaigrette. 10

AFTER GLOW DESSERTS

ask your server about other seasonal dessert options

NEW YORK STYLE CHEESECAKE 6

VOLGANO BROWNIE SUNDAE

a homemade brownie, breaded and fried, topped with ice cream 5

GARROT GAKE 5

LEAH'S HOMEMADE POUNDGAKE

With fresh seasonal fruit compote. 5 Add a scoop of ice cream for 1.5

KEY LIME PIE 5



Branson's Premiere Entertainment & Food Mecca, where everyone is a friend and most are like family. We offer you a variety of music genres performed by aspiring young musicians as well as a culmination of tenured entertainers. Our menu is mostly American with a touch of European fare as well. Our Chef, Bill Kitchin, has extensive experience cooking for well-known entertainers, such as Ann Margret. Our entrees, sandwiches, and desserts are made from scratch with the finest ingredients, prepared by our talented chefs, and delivered to you by your gracious server. Please let us know if there's anything we can do to make your experience with us more enjoyable! Bon Appetite, enjoy the entertainment and thanks for joining us!

-Dan, Leah, Bill, and the Center Stage Team



Our very own Kaffee Haus offers handcrafted espresso beverages and pour over kaffees. We also offer a fine selection of loose leaf teas, handmade Italian Cream Sodas, and lemonades. But wait... we have dessert, too! All homemade in house from our family recipes!

Espresso * Latte * Cappuccino * Mocha Handcrafted Signature Lattes * Ghiaciaato

Our Handcrafted Signatures

After Dinner Mint Latte * Chocolate Dipped Raspberry
Pecan Turtle Mocha * Butter Rum Latte * French Twist
Raspberry Brandy Latte * Turtle Sundae Latte
Caramel Mocha * Pumpkin Pie Latte * Candy Cane
Maple Brown Sugar Cinnamon

All signatures can be served hot, iced, or frozen

Loose Leaf Teas

Black Mango * Jasmine * Hibiscus Ginger * Chai Rose Petal Black * Winter White Earl Grey * Chamomile Gunpowder Green * Black All can be served hot or freshly iced

CATERING AVAILABLE FOR CORPORATE & SOCIAL EVENTS

CALL FOR MORE INFORMATION: 417-320-8079 1810 W. Hwy 76, Branson, MO 65616

www.bransoncenterstage.com





GENTER STAGE PRELUDES

MUSICIAN'S FRIENDS

one large basket of any of the following. 8
fried pickle spears • fried mushrooms • fried green beans • mozzarella sticks • onion rings

PHILADELPHIA FREEDOM

hand cut fries smothered with white cheese sauce and topped with shaved beef, grilled onions and sweet bell peppers. 10

RANGHERA NAGHOS

mounded nacho chips topped with pulled pork, jalapenos and cheese served with bbg sauce. 13

FIVE PIEGE GOMBO

chicken wings, jammin' skins, onion rings. fried green beans and fried pickle spears served with ranch dressing. 13

JUMBO WINGS

your choice, the real thing or boneless! plain, classic buffalo, szechuan, bbq or garlic parmesan, served with celery sticks and ranch dressing, 9

BALSAMIC BRUSCHETTA

crispy bread topped with a fresh diced tomatoes, red onions, garlic, balsamic vinaigrette, provel cheese and guacamole. 8

MARIAGHI NAGHOS

a mound of nacho chips with jalapenos, scallions, diced tomatoes and cheese, served with salsa, sour cream and guacamole. 13 add chili con carne or chicken for 3

AMBER SKINS

four potato skins filled with pulled pork then laced with bbq sauce, queso cheese and topped with jalapenos and scallions. 8

JAMMIN' SKINS

four potato skins loaded with cheese, bacon and scallions served with ranch dressing or sour cream. 8

FLASH FRIED SPINAGH

fresh spinach deep fried, topped with asiago cheese and served with lemon wedges. 8

PIG GANDY POPPERS

fresh roasted jalapenos stuffed with herbed cream cheese and topped with caramelized peppered bacon. 9

HUMMUS

a fresh made, delectable mediterranean dip made with chick peas, tahini, lemon, garlic and olive oil. served with grilled pita bread small 7 | large 10

AWARD WINNING CHILL CON CARNE

bowl 6 | over pasta or fries with shredded cheese add 3

BEEF FORMAGGIO

seared morsels of beef tenderloin in a gargonzola cream sauce served over toast points. 10



BAKED BEANS

FRENCH FRIES

APPLESAUGE

COLESLAW

FRIED OKRA

BAKED POTATO add loaded baked potato fo.

MASHED POTATOES
add loaded mashed potato for 2

LINGUINI marinara or garlic, alfredo add 2

SEASONAL VEGGIES

GREEN BEAN GASSEROLE

RIGE PILAF
MAG & GHEESE
HUSH PUPPIES

ADD DINNER SALAD 3

BEEF

center stage specializes in the finest aged mid-western beef. our steaks are hand cut lightly seasoned with our own blend of herbs & spices, and charbroiled exactly the way you like it over open flames to lock in the corn-fed flavor.

most entrees include your choice of two sides

RIBEYE STEAK

12oz. 221 | 16oz. 26

GENTER GUT SIRLOIN

6oz. 11 | 10oz. 15

NEW YORK STRIP AU POIVRE

dredged in cracked peppercorn, finished with a brandy cream sauce. 23

BAGON WRAPPED PETITE FILET

blanketed with mushroom bordelaise sauce, 18

MIXED GRILL KEBOBS

your choice of marinated beef or chicken brochettes skewered with peppers and onions and drizzled with our special sauce. beef 16 | chicken 14 | steak & chicken 15

MEL'S OVERTURE MARINATED SIRLOIN

a family favorite!!! a 10 ounce tender sirloin marinated in sweet vermouth, with pineapple, soy sauce, garlic and other secret spices. 17

LIVER & ONIONS

tender young liver grilled with sweet onions. 11

COUNTRY FRIED STEAK

fresh, hand breaded and smothered with white gravy. 14

RARE- cool red center | MEDIUM RARE- warm red center
MEDIUM- hot pink center | MEDIUM WELL- slightly pink | WELL- no pink

AGGOMPANIMENTS

GRILLED OR FRIED SHRIMP 6
GRILLED GHICKEN BREAST 4
GATFISH FILET 4
HALF RACK OF RIBS 8
SAUTEED MUSHROOMS & ONIONS 2

SAUTEED MUSHROOMS & ONIONS
BLACKEN YOUR STEAK FOR 2

POULTRY

GRILLED CHICKEN BREAST

a glazed marinated chicken breast topped with pineapple chutney. 14

CHICKEN FRIED CHICKEN

hand breaded, crispy fried smothered in country gravy. 13

CHICKEN TENDERS

hand breaded, seasoned and fried to perfection. 13

buffalo style add 1

SOUTHWEST CHICKEN

grilled chicken breast topped with cheddar & provolone cheeses with diced tomatoes, scallions and drizzled southwest ranch dressing, 14

SEAFOOD

PAN FRIED TROUT

ya didn'i think we'd leave this off the menu, did ya? after all, lake taneycomo is one of the top trout fishing lakes in the world lightly dusted with flour and seasonings complemented with almonds. 14

PRALINE TROUT

sauteed with pecans in brown butter sauce. 16

JUMBO FRIED OR SAUTEED SHRIMP

your choicel lightly breaded and fried to perfection or sauteed with pernod, garlic, lemon and herbs. 18

CHARBROILED SALMON

served with pineapple chutney. 16

FRIED GATFISH

two hand breaded american farm raised filets 14

SEARED AHI TUNA STEAK

an ahi steak seared with cracked peppercorns in a cream sauce. 16

MUSICIAN'S MELANGE

BBQ BABY BACK RIBS

half rack of tender, marinated ribs basted with barbeque sauce and seared over open flames. 17

COUNTRY FRIED PORK STEAK

a center cut tenderloin, hand pounded, breaded, deep fried and smothered with country gravy. 14

CHOPPED STEAK

a tender chopped steak smothered with sauteed mushrooms, onions and gravy. 12

ELVIS MEATLOAF

savory meatloaf drizzled with cheese sauce and topped with diced dill pickles. 12

*THE FOLLOWING DO NOT INCLUDE SIDES

SZEGHUAN CHICKEN

crispy fried chicken blended with a sweet and spicy sauce served over rice pilaf and sauteed vegetables. 13

PASTA ALFREDO

a generous helping of pasta in a rich cheese sauce. 12 add grilled chicken for 4

STANDING OVATION

sauteed seasonal vegetables and mushrooms over rice pilal and topped with lettuce, tomatoes, blended cheeses and southwest ranch. 9

PASTA PROVENGALE

linguini tossed with garlic, lemon, sauteed onions, mushrooms, peppers and tomatoes, topped with grated parmesan. II

QUESADILLAS

a jalapeno tortilla filled with a blend of cheeses, grilled onions and peppers, served with nachos grande, 10 add chicken 4

PASTA & MEATBALLS

handmade meatballs and our signature marinara served over linguini. 11