

Appetizers

A Great Foundation...



Hedda Lettuce's Garden or Caesar Salad \$6

Geena's Fried Calamari

Lightly dusted and fried. Drizzled with a Thai chili sauce. Regular \$9 - Plus Sized \$14

Dayamis' Spinach and Artichoke Dip

Baked with parmesan and mozzarella cheese. Served with tortilla chips. \$9

Toni Rose's Crispy Chicken Tenders

Served with a tangy ranch dipping sauce. Regular \$8 - Plus Sized \$11

Marilyn's Coconut Shrimp

Crispy jumbo shrimp served with a Thai chili dipping sauce. \$12

Va Va Voom's South of the Border Chicken Quesadilla

A grilled flour tortilla filled with pepper jack cheese and seasoned chicken.

Served with pico de gallo and chipotle sour cream. \$9

Nadja's Caprese Salad

Fresh mozzarella, tomatoes, and roasted red peppers with a balsamic drizzle and pesto.

Served on a bed of mixed greens. \$10

Kitty Litter's Cheesy Drag Balls

Mozzarella, parmesan and ricotta cheeses, rice, prosciutto, and peas rolled into bite

size balls then lightly fried. Served with a tomato basil dipping sauce. \$7

Drag Queen Sampler (Serves 4 people.)

An assortment of chicken tenders, cheesy drag balls, spinach and artichoke

dip with tri-colored tortilla chips, chicken quesadilla, and fried zucchini.

Served with marinara and ranch dipping sauces. \$18

Entree Salads To Shape & Contour...

Ladonna Monroe's Fabulous Lips Salad

Mixed greens, dried cranberries, walnuts, pine nuts, roma tomatoes, orange wedges, and feta cheese in a champagne vinaigrette. \$12 (Add grilled chicken + \$4)

Divine's Grilled Chicken Caesar

Grilled chicken, romaine lettuce, homemade caesar dressing, shaved parmesan cheese, and toasted croutons. \$15

Cover Charge Additional | On Stage Celebrations \$10

Consuming raw or undercooked foods may increase your risk of foodborne illness if you have certain medical conditions.

Eye Catching Pastas

Lolita Von Tease's Chicken Penne Alla Vodka

Herb roasted chicken, sweet peas, basil, penne pasta and a vodka cream sauce. \$18

Angel Fairfax's Homemade Lasagna

Layers of pasta baked with an Italian meat sauce, sausage, fresh herbs, ricotta, mozzarella and romano cheeses. \$18

Cheyenne's Lobster Ravioli with Shrimp

Lobster and ricotta ravioli, topped with sautéed shrimp in a cognac laced cream sauce. \$21

Disco Dolly's Wild Mushroom Ravioli

Topped with a pesto cream sauce, sautéed mushrooms and broccoli florets. \$17

Lavida's Tortellini with Bolognese Sauce

Homemade Italian meat sauce with fresh basil and melted mozzarella cheese. \$17

Couture Collection Entrees

Paris's Chicken Roulade

Rolled chicken breast stuffed with spinach, mozzarella and ricotta cheeses in a Marsala wine mushroom sauce. Served with garlic mashed potatoes and sautéed broccoli. \$19

Geena Robert's Atlantic Salmon

Sauteed with chopped tomatoes, garlic, fresh herbs and white wine. Served with rice pilaf and sauteed cabbage. \$21

Naomi Fierce's Chicken Rollatini

Rolled chicken breast stuffed with mozzarella and prosciutto. Lightly breaded and fried, topped with a tomato basil sauce. Served with penne in a cream pesto sauce. \$19

Cadillac Monroe's Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat, bell peppers, onions, celery, and seasoned breadcrumbs. Served over rice and sautéed broccoli. \$23

Landa Plenty's Shrimp Fajitas

Sautéed shrimp with bell peppers, onions, tomatoes, and cilantro. Served with rice, pico de gallo and flour tortillas. \$18

Ru Paul's Chicken Breast (Grilled or Blackened)

Served with mashed potatoes and sautéed string beans. \$17

Tootie's Eggplant Parmesan

Breaded eggplant cutlets layered with marinara sauce and melted mozzarella. Served with penne pasta. \$17

Yvonne Lamé Sirloin Steak

A 12oz marinated New York strip grilled to perfection. Served with mashed potatoes and sautéed string beans. \$25