

THE GREEN ROOM

CAFE & BAR

GREEN ROOM (NOUN)

A comfortable space for artists to relax, prepare, and enjoy each other's company before a performance.

The term "green room" can be traced as far back as the late 1600's, but its origin is lost to history. Various theories range from the color the walls were painted, or the glow from the stage lights used at that time, to the grass-covered stage.

Whatever the case, we created The Green Room with you, our audience, in mind. We wanted to provide you with the same opportunity artists have had for over 300 years: to enjoy a welcoming environment and to talk, eat, and prepare to enjoy your show.

IN THE ISRAELOFF LOBBY

WELCOME TO THE GREEN ROOM

APPS

Fried Green Tomatoes 17.95 *NEW!*
Cornmeal-crust green tomatoes served with ranch dressing

Shrimp Cocktail 15.95
Six chilled jumbo shrimp with cocktail sauce and fresh lemon

Lemongrass Chicken Potstickers 12.95
Dumplings stuffed with chicken, sweet corn, scallions, and lemongrass. Served with orange ginger sauce

Margherita Flatbread 14.95
Diced tomatoes, pesto, fresh mozzarella

Spinach & Artichoke Dip 13.95
Hot spinach and artichoke dip with tortilla chips

Mediterranean Sampler 17.95
Traditional hummus, roasted red pepper hummus, feta, Greek olives, stuffed grape leaves, warm pita

Boursin Cheese Plate 17.95
Herbed cheese spread, fig preserves, seasonal fruit, and fresh-baked bread

SOUP & QUICHE

Lobster Bisque
Cup 7.95 | Bowl 13.95

Quiche of the Day 14.95
Served with fruit, mixed greens, and balsamic vinaigrette

SALADS

Strawberry Summer Salad 21.95 *NEW!*
Baked or fried chicken, strawberries, cucumbers, heirloom tomatoes, feta, spring mix, and balsamic vinaigrette

Caesar Salad 15.95
Romaine, croutons, and parmesan cheese. Tossed in Caesar dressing
*Add chicken 6 Add shrimp 7 Add salmon 9

Cobb Salad 22.95
Baked chicken, cucumbers, tomatoes, bacon, hard-boiled egg, avocado, and blue cheese crumbles on mixed greens. Served with your choice of dressing

Tuna & Chicken Salad Plate 15.95
A scoop of tuna salad and a scoop of chicken salad served with crackers and fresh fruit

ENTRÉES

Add a house salad for 3.95

Lasagna 18.95 **NEW!**

Layers of Italian sausage, ground beef, herbed ricotta, and mozzarella. Served with fresh-baked bread

Salmon Teriyaki 23.95 **NEW!**

Baked salmon filet in teriyaki sauce. Served with mashed potatoes and mixed vegetables

Fish and Chips 19.95

Lager-battered cod served with cole slaw, and French fries

Grilled Vegetable Fettuccini 17.95 **NEW!**

Eggplant, zucchini, red and yellow peppers in a garlic white wine sauce over pasta. Served with fresh-baked bread

*Add chicken 6 Add shrimp 7 Add salmon 9

Chicken Quesadilla 17.95

Chicken, black beans, sweet corn, cheddar, and mozzarella cheeses. Served with sour cream, guacamole, and salsa

Crab Cakes 25.95

Two Maryland-style crab cakes baked to perfection. Served with mixed vegetables, potatoes, and a side of remoulade.

Homestyle Pot Roast 17.95 **NEW!**

Beef pot roast in Marsala mushroom gravy, served with potatoes and mixed vegetables

Rick's Barbeque Platter 16.95

Pulled pork with tangy barbeque sauce. Served with coleslaw, fruit, and fresh-baked bread

SANDWICHES

Served with tortilla chips or coleslaw

Substitute a house salad or French fries for 1.95

Fried Green Tomato BLT 17.95 **NEW!**

Cornmeal-crust green tomatoes, bacon, lettuce, tomato and mayo on a brioche bun

Mediterranean Veggie Pita 14.95

Hummus, roasted red peppers, leaf lettuce, cucumbers, tomato, onion, and feta on pita

Crab Cake Sandwich 17.95

Maryland-style crab cake served on a brioche bun, with fresh lettuce, tomato, and a side of remoulade

Downtown Cheeseburger 15.95

Cheddar or Swiss cheese melted onto an all-American burger. Served with French fries

Downtown Chicken Sandwich 15.95

Baked chicken, bacon, lettuce, tomato, cheddar, and ranch dressing on a brioche bun

Pulled Pork Sandwich 14.95

Pulled pork and tangy barbeque sauce on a brioche bun

Tuna or Chicken Salad Sandwich 14.95 **NEW!**

Tuna or chicken salad on marble rye with lettuce and tomato. Served with a side salad with balsamic vinaigrette

DESSERT

Chocolate Cake 8.95

Key Lime Pie 8.95 **NEW!**

Pecan Pie 8.95

Strawberry Ice Cream Sandwich 8.95 **NEW!**

Fresh-Baked Sugar Cookies 4.95

Vanilla Ice Cream 3.95

HISTORY OF FLORIDA STUDIO THEATRE

- 1973 | FST is founded by Jon Spelman as a touring company for isolated audiences.
- 1980 | Richard Hopkins is named Artistic Director and establishes a resident theatre.
- 1982 | FST premieres its Education Wing for the benefit of children.
- 1983 | FST purchases and renovates the 1914 Sarasota Woman's Club building and inaugurates its New Play Development Program.
- 1991 | FST launches its WRITE A PLAY tour in Sarasota County Schools. To date, this initiative has served over 1 million youth throughout the Southeast United States.
- Local playwright Larry Parr develops and premieres his play, *Hi-Hat Hattie*, which has been presented at theatres throughout the nation.
- 1992 | FST inaugurates its first Summer Season.
- 1993 | FST premieres the Young Playwrights Festival.
- 1995 | FST completes the construction of a new 3-story support facility that houses a 100-seat cabaret theatre, scene shop, rehearsal spaces, and production offices.
- 1996 | FST inaugurates its Cabaret Series with a subscriber base of over 3,000.
- 1997 | FST purchases the Sudakoff Administration Building housing FST's administrative offices, costume shop, and 3 commercial rental spaces.
- 2000 | FST develops and produces *Sophie Tucker: Last of the Red Hot Mamas*, which has since played at theatres throughout North America.
- 2002 | FST purchases 6 residential properties to house visiting artists and interns.
- 2003 | FST purchases the newly named Gompertz Theatre and 5 parcels of land to accommodate future expansions.
- FST is named "Arts Organization of the Year" by the Sarasota Chamber of Commerce.
- 2004 | FST opens the Gompertz Theatre with a return engagement of FST's production of *Sophie Tucker*.
- 2005 | FST inaugurates the STAGE III series, dedicated to the presentation of cutting-edge plays. *Ethel Waters: His Eye is on the Sparrow* by Larry Parr receives its world premiere at FST.
- 2006 | FST receives a grant from the State of Florida to conduct its first international exchange of its WRITE A PLAY program with sister city Tel Mond, Israel. In the subsequent 2 years WAP visits Dunfermline, Scotland and Vladimir, Russia.
- 2010 | The theatre produces its first Rolling World Premiere in partnership with the National New Play Network: John Biguenet's *Shotgun*.
- FST's Mainstage and Cabaret subscription sales increase 5% over the previous season.
- 2011 | FST experiences a record-breaking year, with an increase of 12% in subscription sales from the previous season.
- FST launches the \$6.8 million New Gompertz Theatre campaign, the theatre's largest capital campaign to date.
- 2012 | FST reaches its \$6.8 million goal for the New Gompertz campaign, breaks ground in January, and celebrates the Grand Opening of the renovated theatre in November.
- 2013 | The John C. Court Cabaret opens and the Cabaret audience grows by 20%.
- 2014 | This year marks the 100th Anniversary of the Sarasota Woman's Club, and FST reaches over 190,000 people each year.
- 2015 | WRITE A PLAY celebrates its 25th anniversary, the Cabaret series celebrates its 20th anniversary, and FST reaches over 200,000 people each year with over 30,000 subscribers.
- 2016 | FST presents the NNPN ROLLING WORLD PREMIERE of *Relativity* by Mark St. Germain. In its rolling premiere the show will also play at Taproot Theatre Company (WA), Riverside Theatre (IA), and Northlight Theatre (IL). FST commissioned St. Germain to write *Relativity* in 2015.
- FST premieres the inaugural Children's Theatre series.
- 2017 | Stage III returns as a subscription series and makes its home in Bowne's Lab Theatre.
- FST purchases the new Arnold Simonsen and Ronda Montminy Theatre Wing to expand the costume shop and producing artistic offices.
- FST celebrates the official opening of Kretzmer Artist Housing, providing 20 bedrooms for visiting artists, apprentices, and interns.