

DINNER MENU



Starters

Hummus (v, gf) 8

Chickpea & edamame hummus, heirloom carrots, toasted pita

Fried Goat Cheese 8

Beet and arugula salad, cranberry walnut vinaigrette

Calamari 8

Hungarian wax peppers, roasted tomato coulis

Maryland Crab Cakes 10

Sriracha remoulade, fava bean salsa

Spicy Cioppino 12

Whole prawn, scallops, clams, tomato broth, garlic toast

Meat and Cheese 12

Tuscan salami, Bayonne ham, Prosciutto di Parma, French brie, Dutch gouda

Tomato Soup / Seafood Bisque 4.5 / 5.5

Salads

Substitute calamari +\$4, salmon +\$6

Mista (gf) 9.5

Baby greens, crisp pears, candied walnuts, goat cheese, grilled chicken, balsamic vinaigrette

Mediterranean (gf) 10.5

Baby greens, artichoke hearts, tomatoes, cucumbers, feta, Kalamata olives, grilled chicken, champagne vinaigrette

Caesar 9.5

Romaine, shaved reggiano cheese, grilled chicken, seasoned croutons, tomatoes

Spinach & Strawberry 10.5

Baby spinach, wontons, fresh sliced strawberries, honey-roasted peanuts, roasted red peppers, bacon, grilled chicken, raspberry poppy seed dressing

Sides

Mashed Potatoes 4 / Steak Potatoes 4

½ Salad 4.5 / Grilled Asparagus (v, gf) 5

Seasonal Baby Vegetables (v, gf) 4 / Truffle Mac n' Cheese 6



DINNER MENU



Sandwiches

Served with crispy seasoned fries

Ohio Burger 9

Blended ground beef, lettuce, tomato, red onion
Choice of American, Swiss or Provolone

Short Rib Grilled Cheese 11

Slow roasted short rib, Swiss cheese, sautéed mushrooms & onions
on Texas toast with au jus

Smokey Chicken Sandwich 9

Shaved house-smoked chicken breast, provolone cheese, tomato,
honey Dijon chipotle aioli, ciabatta

Entrées

Double Bone in Pork Chop 18

Pancetta butternut squash hash, baby vegetables, caramel apple jus

Rosemary Roasted Chicken 16

Steak potatoes, baby vegetables, rosemary mushroom cream sauce

Pan-Seared Walleye 19

Lobster cashew gnocchi, bok choy, saffron butter sauce

8oz Baseball Filet Mignon 20

Porcini crust, whipped potato, asparagus, smoked bacon demi-glace

Salmon MKT

Chef's Preparation

Vegan/Gluten Free

Southwestern Rice Bowl (v) 9

Cilantro rice, seasoned black bean and grilled corn salsa, bright citrus vinaigrette

Grilled Vegetable Panini (v) 8

Assorted seasonal vegetables with a balsamic glaze on pretzel bun

Stuffed Portobello Mushroom (v, gf) 10

Grilled Portobello mushroom stuffed with chipotle lime quinoa and
fire roasted vegetables with balsamic drizzle

Consuming undercooked foods may increase your risk of exposure to foodborne illness

