

Dinner Menu

Soups & Starters

White Bean and Tomato Soup	9
Ohio Corn Chowder	10
Served with homemade cracker	
Caesar Salad	12
Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton	
Top it with grilled chicken or shrimp, add	2 5
Mediterranean Salad	13
Baby cucumbers, baby mixed sweet peppers, Kalamata olives, cherry tomatoes, feta cheese and sweet basil vinaigrette	
Top it with grilled chicken or shrimp, add	2 5
Marinated Skirt Steak Salad	13
Chargrilled skirt steak, gem lettuce, oven-roasted Heirloom tomato, watercress, and buttermilk ale dressing	
Citrus Salmon Salad	16
Smoked, paprika-seasoned, wild salmon, arugula, spinach, radicchio, citrus segments, tomatoes, toasted almonds and ginger dressing	

Appetizers

Italian Sausage Sliders	10
Three Italian sausage patties with peppers, onions, Provolone cheese and giardiniera	
Seared Sea Scallop and Shrimp Duet	10
Pan-seared scallop and shrimp served over an Ohio corn relish	

Sandwiches

Meyer Natural Angus Burger	13
7oz. grilled burger, Adams reserve cheddar, bib lettuce, sliced tomato served on brioche bun with sliced pickles and French fries accompanied by red onion jam and horseradish sauce	
Turkey Burger	13
Roasted tomato, feta cheese and spinach. Served with lettuce, tomato, red onion and sweet potato fries	
Chargrilled Chicken Panini	13
Marinated shaved chicken breast, fresh mozzarella cheese, caramelized onion and tomato, wild arugula and basil leaves on focaccia bread. Served with baby red potato salad	
Rueben Sandwich	13
A Cleveland classic- Corned Beef, Swiss cheese, sauerkraut, thousand island, piled high on rye bread	
Dortmunder Gold Walleye	14
Beer-battered filet of walleye, tomato onion jam, and wild arugula on a sourdough boule, served with Ohio corn relish	

Specialties

Chicken Penne Pasta <i>*Gluten-free and/or vegetarian dish available upon request</i>	
Grilled chicken breast, mushrooms, peas, tomatoes, basil, Alfredo or marinara sauce	14
Substitute grilled shrimp, add	3
Roasted Half Chicken	20
Organic, free range chicken, with rosemary, oregano polenta and herb jus	
10 oz. Dry Aged Pork Chop	22
Cinnamon scented gnocchi, spiced homemade apple sauce	
Pastrami Cured Salmon	24
Orzo pasta, dates, pineapple chutney	
Grilled Strip Loin Steak	26
Charred asparagus, arugula, pine nuts, tossed with balsamic olive oil with Parmigiano-Reggiano and roasted banana peppers	
Pan Seared Filet Mignon	32
Marinated tomato, hickory smoked bacon, three-cheese polenta	
Chef's Daily Feature	MP

Desserts

Chocolate Decadence Cake	9
Mixed berry compote, whipped cream and chocolate sauce	
Traditional or Seasonal Cheesecake	9
Dried strawberry, chocolate bark, fresh berries	
Apple Cobbler	9
Caramel sauce and vanilla ice cream	
Seasonal Cannoli's	9
Fresh whipped cream and dried cherry compote	

Our Executive Chef, Tim Skiber, sources products based on season and location.

Where possible, we use only local, fresh ingredients, and make many of the items on this menu in house. Our pastas and cheeses come to us from West Side Market vendors, and we use only the freshest, seasonal seafood.

We do this to bring you the highest quality ingredients, while supporting our local community. Please enjoy!

**All parties of 6 or more people are subject to 21% Gratuity and one check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, Especially if you have a medical condition. Thorough cooking of such foods reduces the risk of illness.*