

Valentine's Day

Three Course Tasting Menu

Welcome Bubbles

FIRST COURSE

Choice of One

Lobster Bisque

Caesar Salad

Shrimp Cocktail

SECOND COURSE

Horseradish Encrusted Salmon Horseradish mustard panko crust, asparagus, quinoa, lemon aioli 55

Prime Rib 12oz. Slow roasted & perfectly seasoned, mashed potatoes, horseradish, au jus 60

Center Cut Filet Mignon 8oz. Topped with red wine demi, mashed potatoes and seasonal vegetables 65

Pan Seared Chicken Topped with lemon, goat cheese, sun dried tomato relish 55

Mushroom & Spinach Ravioli Wild mushroom and tomato miso broth 55

ADD TO ANY ENTRÉE

Lobster +35

Grilled Shrimp +15

THIRD COURSE

Choice of One

White Chocolate Cheesecake

Bananas Foster

Signature Tiramisu

General Manager *Mark Hoover* / Executive Chef *Ryan Cannon*

20920 Brookpark Road, Cleveland, OH 44135 | 216.267.1010 | 100thbgrestaurant.com

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



WHITE WINE

SPARKLING

| | glass | btl |
|---|-------|-----|
| William Wycliff Brut, California | 9 | 34 |
| Zonin Split, Prosecco Brut, Veneto, Italy | 10 | |
| Korbel Split, Brut, California | 11 | |
| Domaine Chandon Brut Rosé Split, California | 12 | |
| La Marca Prosecco, Italy | | 32 |
| Chandon Brut 'Classic', California | | 54 |

PINOT GRIGIO

| | | |
|-----------------------------------|---|----|
| Ecco Domani, delle Venezie, Italy | 9 | 34 |
| J Vineyards, California | | 46 |

SAUVIGNON BLANC

| | | |
|-------------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| Oyster Bay, Marlborough New Zealand | 10 | 38 |
| Matanzas Creek, Sonoma | | 46 |

CHARDONNAY

| | | |
|--|----|----|
| Canyon Road, California | 8 | 30 |
| Kendall Jackson 'Vintner's Reserve', California | 10 | 38 |
| Hometown Heroes Peach Chardonnay, CLE Urban Winery | 10 | 38 |
| La Crema, Monterey, California | 12 | 46 |
| Mer Soleil Reserve, Santa Lucia Highlands | | 58 |

OTHER WHITE VARIETALS

| | | |
|--|---|----|
| Canyon Road, Moscato, California | 8 | 30 |
| Canyon Road, White Zinfandel, California | 9 | 34 |
| Chateau Ste. Michelle Riesling, Washington | 9 | 34 |
| Mirassou Moscato, California | 9 | 34 |
| Conundrum White Blend, California | | 46 |

LOCAL FAVORITES

Aviator Martini Absolut Vanilla Vodka, Monin Espresso Syrup with Half & Half 13

Habanero & Watermelon Margarita Tequila, Watermelon Syrup, Habanero, Lime 12

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

Lemon & Basil G&T Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

RED WINE

ROSÉ

| | glass | btl |
|----------------------------------|-------|-----|
| Sophia Coppola, Monterey | 10 | 38 |
| Rust Belt Rose, CLE Urban Winery | 10 | 38 |

PINOT NOIR

| | | |
|--|----|----|
| Canyon Road, California | 8 | 30 |
| Francis Ford Coppola Votre Sante, Sonoma | 10 | 38 |
| MacMurray Ranch, Central Coast, California | 12 | 46 |
| Siduri, Willamette Valley, Oregon | | 54 |

MERLOT

| | | |
|-----------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| Silver Palm, Sonoma | 10 | 38 |
| Ghost Pines, Sonoma & Napa Valley | | 46 |

CABERNET

| | | |
|---------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| Louis Mar tini, California | 10 | 38 |
| Arrowood, Sonoma | 13 | 50 |
| Murphy-Goode, California | | 42 |
| Justin, Paso Robles, California | | 58 |

OTHER RED VARIETALS

| | | |
|---|---|----|
| Gascon Malbec, Mendoza, Argentina | 9 | 34 |
| Apothic Wines 'Winemaker's Blend', California | 9 | 34 |
| Edmeades Zinfandel, Mendocino | | 42 |
| Coppola Claret 'Black Label Diamond Collection', California | | 42 |
| Yangarra Shiraz, McLaren Vale, Australia | | 46 |

**ASK YOUR
SERVER FOR
OUR SEASONAL
AND CRAFT
BEERS**