



STARTERS

- **Battered Green Beans** fresh, crisp ohio green beans in a light tempura batter with ranch dipping sauce 9
- Truffle Fries** house-made truffle fries topped with parmesan cheese 9
- **Short Rib Pierogies** house-made pierogies stuffed with braised short ribs, potatoes and white cheddar topped with caramelized red onion and horseradish cream 10
- **Slider Trio** pretzel rolls lightly toasted with 1 beef slider bleu cheese and house-made sweet onion jam, 1 beef brisket slider & 1 bbq pork slider with mustard creole slaw 11
- Spinach & Artichoke Dip** aged white cheddar, ohio spinach, artichokes, sriracha with grilled pita wedges 11
- Mozzarella Cheese Bites** house-made on a bed of marinara sauce 10
- Calamari** buttermilk battered with chili aioli drizzle and house marinara 12
- Bomber Shrimp** lightly fried with a crunchy coating, tossed with a sriracha chili sauce 12

SOUPS & SALADS

- Beer Cheese Soup** 6
- French Onion** the one that made the french famous 7
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- Add to salad chicken 5 | salmon 9
- Caesar** fresh crisp romaine with house-made croutons regular 7 | entrée 11
- Wedge of Iceberg** topped with crisp bacon, fresh tomatoes, crumbled gorgonzola, red onion, and bleu cheese dressing 9
- **Ohio Proud Fresh Vegetable Salad** butter bibb lettuce topped with ohio green beans, roasted corn cut from the cob, grilled squash, cucumbers, red onions, shaved carrots and champagne vinaigrette 12
- Greek Salad** spring mix, feta wedges, red onions, kalamata olives, grape tomatoes tossed in greek dressing 11
- Apple Kale Salad** kale and ohio spinach tossed with fresh apples, grapes, sliced almonds, red onions, bleu cheese, cranberries and italian dressing 11
- Steak Salad** fresh crisp mixed greens, grilled steak, bleu cheese crumbles, tomatoes, cucumbers, hard-boiled egg, crispy onion strings and house-made balsamic vinaigrette 17

SIDES

- French Fries** 4 | **Sautéed Ohio Spinach** 5
- Seasonal Vegetables** 6 | **Risotto du Jour** 5
- Lyonnais** Potatoes 6 | **Mashed Potatoes** 6
- Mac n' Cheese** 6

Add soup, caesar or mixed green salad to entrée 4

 Guest Favorites

3-COURSE PRIX FIXE MENU

- First Course** Choose one
- Choice of **Soup, Caesar** or **Mixed Greens**
- Entree** Choose one
- Center Cut Filet Mignon** 43
- Pan Seared Salmon** 33
- Chicken Parmesan** 27
- Dessert** Choose one
- Upside Down Apple Walnut Pie** cinnamon ice cream
- Blondie Brownie** caramel sauce, vanilla ice cream

FROM OUR GRILL

Our steaks are broiled at 400+ degrees. We are proud to offer you the following steak enhancers:
shrimp 7 | mushrooms and onions 5 | maytag bleu cheese 6
philadelphia style provolone sauce with caramelized onions 6

- 8oz Center Cut Filet Mignon** hand cut grilled and seasoned to perfection topped with compound butter, mashed potatoes and seasonal vegetables 36
- 8oz Hanger Steak** marinated, grilled to your liking, chimichurri drizzle, parmesan risotto and seasonal vegetables 29
- 12oz USDA New York Strip** hand cut grilled to your preference with a 7 grain mustard sauce, lyonnaise potatoes and seasonal vegetables 33

AMERICAN CLASSICS

- Tender Pot Roast** fork-tender pot roast slowly cooked with carrots, celery and rich flavorful gravy served over mashed potatoes 19
- **12oz Prime Rib** with natural jus, slow roasted & perfectly seasoned with mashed potatoes and an asiago cheese popover 29
- **Farmhouse Steak** marinated flat iron steak topped with a fried egg, applewood smoked bacon, served with lyonnaise potatoes 27
- **Buttermilk Fried Chicken & Waffles** crispy breaded chicken breast brined in lemon and served with golden brown waffles and local maple glaze 18
- Vegetable Wellington** puff pastry filled with zucchini, squash, mushrooms, spinach dip and red peppers, served on marinara and topped with sauteed spinach 15
- Chicken Parmesan** topped with mozzarella cheese and served with spinach fettuccine 20
- **100th Original Cheeseburger** 1/2 pound, cooked perfectly and placed atop a fresh brioche bun toasted golden brown with provolone cheese, applewood bacon, crisp lettuce and tomato 17
- Add roasted onions, grilled mushrooms 1 ea
- Add fried egg, avocado 1.50 ea

SEAFOOD CLASSICS

- **Fish and Chips** beer battered filet of cod served golden brown with lemon dill tartar, coleslaw and french fries 17
- Pan Seared Salmon** with artichokes and tomatoes topped with lemon and herb butter, parmesan risotto 26
- Blackened Walleye** over parmesan risotto topped with spinach and pickled onions 34
- Jumbo Scallops** pan seared with a pesto drizzle, spinach & parmesan risotto, seasonal vegetables 30
- Shrimp Pasta** basil, spinach and tomatoes tossed with fettuccine pasta in a light olive oil, garlic and white wine sauce 28
- Fresh Market Selection** each day our chef will prepare a limited offering of today's fresh catch MP

HANDCRAFTED

Key Lime Martini Pinnacle Whipped, Cream, Pineapple Juice, Lime, Graham Cracker Rim 11

El Diablo Patron Silver, Jalapeño Honey, Lime Juice, Lime Wedge, served on the rocks 14

HANDCRAFTED

Cucumber Gin Cooler Hendrick’s Gin, St. Germain, Lime, Sprite, muddled Cucumber and Mint 11

Spiced Whiskey Sour Bulleit Rye, Dry Vermouth, Lemon, Agave 11

Strawberry Mule Tito’s Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11

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

Burning Mandarin Sweet & Spicy! Absolut Mandrin Vodka, Lemon, Orange and Cranberry Juices, muddled Serrano, on the rocks or straight up 11

MARGARITAS

Margarita Fresh Only 160 calories! Cazadores Blanco Tequila, Organic Agave Nectar, Lime, on the rocks 9

Kickin’ Cucumber Margarita Cuervo Gold Tequila, muddled Serrano and Cucumber, Lime, Organic Agave Nectar 10

Dave’s Our founder’s signature Margarita made with 1800 Reposado Tequila, Grand Marnier, Cointreau, Lime 11

SANGRIAS

Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 9

Roja Canyon Road Merlot, E & J Brandy, Organic Agave Nectar, Orange, Cranberry and Apple Juices, fresh Fruit 9

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

TROPICAL

Classic Mojito Bacardi Superior Rum, Mint, Lime, Organic Agave Nectar 9

Rock Coconut Mojito Bacardi Coconut Rum, Mint, Lime, Organic Agave Nectar 9

Wild Berry Mojito Bacardi Superior Rum, Organic Agave Nectar, Mint, Seasonal Berries, float of Bacardi 151 Rum 10

1944 Mai Tai Bacardi Superior Rum, Triple Sec, Orgeat Syrup, Orange and Pineapple Juices, float of Myers’s Dark Rum 10

BEER

DRAFT BEER PINT | 22 OZ

Bud Light 4 5	Blue Moon 5 7
Great Lakes	Guinness 5 7
Dortmunder 5 7	Elevator Bleeding Buckeye
Great Lakes	Red Ale 6.50 9
Seasonal 6 8.50	

BOTTLES

Bud 4	Stella 5
Bud Light 4	Commodore Perry IPA 5
Dortmunder 5	Magic Hat No.9 5
Corona 5	Rogue Dead Guy Ale 6.50
Heineken 5	Smutty Nose IPA 6

WINE

SPARKLING

	glass	btl
William Wycliff Brut, California		26
Korbel Split, Brut, California	9	
Zonin Split, Prosecco Brut, Veneto, Italy	8	
Domaine Chandon Brut Rosé Split, California	10	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	8	30
King Estate ‘Signature’ Pinot Gris, Oregon	12	46

SAUVIGNON BLANC

Canyon Road, California	7	26
Coppola Diamond Collection Yellow Label, Sonoma	9	34
Oyster Bay, Marlborough New Zealand		38

CHARDONNAY

Canyon Road, California	7	26
Kendall Jackson 'Vintner's Reserve', California	9.50	36
Carmel Road Unoaked, Monterey	10	40
La Crema, Monterey, California	12	46
Sonoma Cutrer, Russian River Sonoma		56

OTHER WHITE VARIETALS

Beringer White Zinfandel, California	7.50	28
Chateau Ste. Michelle Riesling, Washington	8	30
Mirassou Moscato, California	8	30
Pine Ridge Viognier & Chenin Blanc, Napa Valley	9	34
Conundrum 'Caymus' White Blend, California	12	46

ROSÉ

Sophia Coppola, Monterey	10	38
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PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	9	34
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		60

MERLOT

Canyon Road, California	7	26
St. Francis Vineyards, Sonoma	10.50	40
Ghost Pines, Sonoma & Napa Valley		46

CABERNET

Canyon Road, California	7.	26
Louis Martini, California	9	34
Murphy-Goode, California	10	38
Avalon, Napa Valley	12	46
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Massimo Malbec, Mendoza, Argentina	8.50	32
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
Apothic Wines 'Winemaker's Blend', California	10	38
Yangarra Shiraz, McLaren Vale, Australia	12	46
Coppola Claret 'Black Label Diamond Collection', California		42