

Red Wines

Newspint Red Blend WA '14	9/39
Revelry Vintners The Reveler Red Blend CA '13	10/42
Elyse C'est Si Bon Red Blend CA '13	11/46
Orin Swift Abstract Red Blend CA '14	14/65
Writer's Block Pinot Noir CA '14	9/36
The Four Graces Pinot Noir OR '14	11/48
Taft Street Merlot CA '12	9/36
Magnolia Grove Cabernet CA '12	7/24
Omen Cabernet CA '13	9/39
Smith & Hook Cabernet CA '12	10/42
Hindsight Cabernet CA '14	11/48
McNabb Petit Sirah CA '13	9/39
Brady Petit Sirah CA '13	10/42
Bodegas Sierra Salinas Mo Monastrell ESP '15	7/28
Chateau Le Py Morgon Beaujolais FRA '13	8/35
Murphy Goode Liar's Dice Zinfandel CA '13	9/39
TriVento "Amado Sur" Malbec ARG '12	10/40
Lanciolla Chianti Classico ITA '12	9/38

Please enjoy responsibly. State law prohibits the purchase or consumption of alcohol by persons under the age of 21. © 2013 Starwood Hotels & Resorts Worldwide, Inc.

Appetizers

CHARRED BUFFALO WINGS, Fresh wings fried and then charred, served with celery sticks and chunky blue cheese 9.95

SHRIMP COCKTAIL, Served with a tangy cocktail sauce 15.95

SEARED JUMBO LUMP CRAB CAKE, Pickled shitake mushrooms, soy gastrique and Asian slaw 13.95

BEAU'S CALAMARI NAPOLITANA, Flour dusted and sautéed with lemon, garlic, scallion, sweet peppers, crushed red pepper and sherry 11.95

MOZZARELLA STICKS, House Made with Marinara 9.95

PIZZA DU JOUR 10.95

BASKET OF FRIES 4.95

POTATO AND CHEESE PIEROGIES, Caramelized Onions 8.95

LOBSTER BISQUE, Lobster, mushrooms, sherry and a puff pastry crown Cup 7.95 Bowl 14.95

SOUP DU JOUR Cup 5, Bowl 7

Salads

CAESAR SALAD, Romaine, garlic herb croutons, anchovies and Caesar dressing 8.95

BABY FIELD GREENS, Shaved fennel, apple, feta and Champagne vinaigrette 9.95

WEDGE SALAD

Bacon, tomato, egg, Danish blue cheese and white French dressing 8.95

ADD THE FOLLOWING: Chicken 6, Steak 9, Salmon 9, Shrimp 3 each

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

Beer Selections

BEERS ON DRAFT

Stella Artois 6
Great Lakes Seasonal 6
Seasonal Porter 6.50
Guinness Stout 6.50
Bud Light 4.50
Bells Two Hearted Ale 6
Lagunitas Lil Sumpin 6
Beau's Brew - 6
Local Handle - 6

CRAFT AND IMPORTED BOTTLED BEERS

Great Lakes Dortmunder Gold 5.50
Great Lakes Burning River Pale Ale 5.50
Sam Adams Boston Lager 5.50
Blue Moon 5
Labatt Blue 5
Heineken 5
Heineken Light 5
Corona 5
Corona Light 5
Amstel Light 5
St. Pauli N/A 5
Modelo Especial 5

*Ask the bartender for our current IPA and Gluten Free selections

DOMESTIC BOTTLES

Budweiser 4.25
Bud Light 4.25
Coors Light 4.25
Miller Lite 4.25
Yuengling 4.25
Michelob Ultra 4.25

WHITE/BLUSH/ SPARKLING WINES

Asti Spumante Martini & Rossi ITA	8/30
Brut Chandon "Classic" CA	11/42
J. Roget Brut CA	7/19
Beringer, WHITE ZINFANDEL , CA,	7/20
Crios Malbec Rosé ARG '15	8/30
La Vigne Du Roy Tavel Rosé FRA '15	8/32
Hogue Late Harvest Riesling WA '14	7/24
Standing Stone Riesling NY '13	8/30
Saint M Riesling Pfalz DEU '13	8/32
Honig Sauvignon Blanc CA '16	9/36
Carlo & Sylvia Moscato Piedmont ITA '13	8/30
Santi Apostoli Pinot Grigio ITA '15	7/28
Italo Cescon Pinot Grigio ITA '14	9/38
Maryhill Winery Pinot Gris WA '13	8/32
Magnolia Grove Chardonnay CA '14	7/24
Meomi Chardonnay CA '15	9/39
Sonoma Cutrer Chardonnay CA '13	14/59
Mt. Hector Sauvignon Blanc NZL '15	8/32

Craft Beer

Great Lakes Dortmunder Gold, Cleveland, OH 5.8%
Smooth, balance of sweet malt and dry hop flavors **5.75**

Great Lakes Burning River Pale Ale, Cleveland, OH 6%
Crisp and bright, with refreshing flickers of citrus and pine that ignite the senses **5.25**

Thirsty Dog Old Leghumper Robust Porter, Akron, OH 6.7%
Dark brown full bodied with a malty sweet taste. Deep roasted including roasted chocolate mat yet silky smooth. **5.25**

Thirsty Dog Citra Dog IPA, Akron, OH 6.5%
Full bodied with evidence of tangerine, grapefruit, orange, and mango in the aroma. A citrus lovers delight. **5.75**

Columbus IPA, Columbus, OH 6%
Pale Orange with balanced malt flavor and finishes with a wonderful aroma provided from the American hops **5.75**

Maumee Bay Glass Hoper IPA, Toledo, OH 7%
Nicely balanced flavorful ale, made bitter with copious amounts of Centennial hops and a long fascinating history. **5.25**

Fat Head's Head Hunter IPA, North Olmsted, OH 7.5%
Aggressively dry-hopped. West Coast-Style IPA with a huge hop display of pine, grapefruit, citrus and pineapple. **5.75**

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Small Plates

Truffle Cheese Ravioli, tossed with Garlic, Maitake Mushrooms, Heirloom Tomatoes, Arugula and Extra virgin Olive Oil 13.95

Maumee Bay Glass Hoper IPA/Ste. M Riesling

Grilled Pork Chop, with Roasted Fingerling Potatoes, Compressed Green Apple and Maple Versus 14.95
Great Lakes Burning River Pale Ale/La Crema Pinot Noir

Mandarin BBQ Short Rib, Celery Root Mash Potatoes and Charred Citrus 13.95
Thirsty Dog Old Leghumper Robust Porter/Meadowcroft Zinfandel

Grilled Cajun Shrimp with white Cheddar Grits, and Bacon Marmalade 12.95
Great Lakes Dortmunder Gold/Saint M Riesling

Grilled Salmon Over Quinoa, Kale and Shimeji Mushrooms with Blood Orange Gastrique, Citrus and Micro Greens 15.95
Blue Moon/Steele Chardonnay

Panko Crusted Lake Perch with Pea Shoot, Shitake Mushroom and Sesame Salad, Miso Aioli and Crispy Lotus Root 11.95
Columbus IPA/Hogue Late Harvest Riesling

Tacos del Dia House Slaw, Habanero Aioli and Fresh Lime (changes daily) 12.95
Thirsty Dog Citra Dog IPA/Perle de Roseline Rose

Sautéed Calamari with Fresh Tomatoes, Saffron Aioli and Micro Greens 8.95
Fat Head's Head Hunter IPA/Maryhill Pinot Gris

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Entrees

SALMON STIR FRY, Sticky rice, seasonal stir-fry vegetables and wasabi-yuzu sauce 20.95

GRILLED CHICKEN LINGUINI, Wild mushrooms, scallions, tomatoes, extra virgin olive oil, garlic and herbs over linguini 19.95

12 OZ. ANGUS CHOPPED SIRLOIN, Sautéed peppers and onions, and seasonal potatoes 14.95

STIR FRY VEGETABLES, Szechwan sauce over sticky rice 12.95

Sandwiches

TUNA SALAD, On sourdough 9.95

POMMERY CHICKEN SALAD, On multi-grain 9.95

TURKEY OR CORNED BEEF REUBEN, On rye 9.95

GRILLED CHICKEN BREAST, with caramelized onions, provolone, and a side of truffle aioli 11.95

HALF POUND ANGUS CHEESEBURGER 11.95

HUMMUS WRAP, with greens, sprouts, tomato, avocado, red onion, and cucumber 11.95

ORGANIC SPELT DUSTED FISH SANDWICH, with Old Bay Tartar, House Slaw and French Fries 11.95

ALL SANDWICHES SERVED WITH HOUSE SLAW

ADD FRENCH FRIES 1.95,

FRESH FRUIT 2.95

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