

Beer Selections

BEERS ON DRAFT

Stella Artois 6
Great Lakes Seasonal 6
Seasonal Porter 6.50
Guinness Stout 6.50
Coors 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
Corona 5
Corona Light 5
Amstel Light 5
Non Alcoholic 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

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**

Please enjoy responsibly. State law prohibits the purchase or consumption of alcohol by persons under the age of 21.

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Red Wines

Burnside Road Sunset Red Red Blend CA	7/28
Newspint Red Blend WA	9/39
Orin Swift Abstract Red Blend CA	14/65
Chalk Hill Pinot Noir CA	11/46
Beringer Founders State Merlot CA	7/24
Taft Street Merlot CA	10/42
Magnolia Grove Cabernet CA	7/24
Louis Martini Cabernet CA	8/32
Omen Cabernet CA	9/39
Banknote Counterfeit Cabernet CA	11/48
McNabb Petit Sirah CA	9/39
Carol Shelton Monga Zinfandel CA	11/48
Altos Plata Malbec ARG	7/28
Mohua Pinot Noir NZ	10/40
TriVento "Amado Sur" Malbec ARG	10/40
DaVinci Chianti ITA	8/32

WHITE/BLUSH/ SPARKLING WINES

Asti Spumante Martini & Rossi ITA	8/30
Brut Chandon "Classic" CA	11/42
J. Roget Brut CA	7/19
Ruffino Prosecco 187ml	9
LaMarca Prosecco ITA 187ml	9
Oro Bello Blanc de Blanc 187ml	9
Beringer, White Zinfandel CA	7/20
Bernard Griffin Rosé CA	7/26
Tuck Beckstoffer Hogwash Rosé CA	8/32
La Vigne Du Roy Tavel Rosé FRA	8/32
Hogue Late Harvest Riesling WA	7/24
Chateau Ste. Michelle Riesling WA	7/24
Napa Cellars Sauvignon Blanc CA	8/34
Maryhill Winery Pinot Gris WA	8/32
Magnolia Grove Chardonnay CA	7/24
J. Lohr Chardonnay CA	8/32
Sonoma Cutrer Chardonnay CA	14/59
Carlo & Sylvia Moscato Piedmont ITA	8/30
Santi Apostoli Pinot Grigio ITA	7/28
Placido Pinot Grigio ITA	8/32
Tiki Sauvignon Blanc NZL	8/32

Appetizers

CHARRED BUFFALO WINGS, Fresh wings fried and then charred, served with celery sticks and chunky blue cheese 10.95

SHRIMP COCKTAIL, Served with a tangy cocktail sauce 15.95

SEARED JUMBO LUMP CRAB CAKE, Pickled Shitake Mushrooms, Petite Pea, and Frisee Salad and Ginger Lime Aioli 13.95

BEAU'S CALAMARI NAPOLITANA, Flour dusted and sautéed with lemon, garlic, scallion, sweet peppers, crushed red pepper and sherry 12.95

MOZZARELLA STICKS, House Made with Marinara 9.95

PIZZA DU JOUR 10.95

BASKET OF FRIES 4.95

POTATO AND CHEESE PIEROGIES, Caramelized Onions 9.95

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 6, Salmon 6, 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.

Small Plates

Pumpkin & Mascarpone Cheese Ravioli, tossed with Miatake Mushrooms, Spinach, Pumpkin and Baby Heirloom Tomatoes with Extra Virgin Olive Oil and Garlic 13.95
Maumee Bay Glass Hoper IPA/Ste. M Riesling

Grilled Pork Chop, with White Cheddar Grits, Compressed Green Apple, Maple Versus and Bacon Marmalade 14.95
Great Lakes Burning River Pale Ale/La Crema Pinot Noir

Braised Angus Beef Short Ribs, with Roasted Fingerling Potatoes, Blood Orange Gremolatta 13.95
Thirsty Dog Old Leghumper Robust Porter/Meadowcroft Zinfandel

Grilled Cajun Shrimp with White Cheddar Grits, Onion Jus and Bacon Marmalade 12.95
Great Lakes Dortmund Gold/Saint M Riesling

Grilled Salmon Over Butternut Squash, Asparagus and Miatake Mushroom Risotto, Pomegranate Reduction 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, Sweet Soy sauce over sticky rice 13.95

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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