
SMALL PLATES

MEAT + CHEESE BOARD | 16.95

Dried fruit, honeycomb,
whole grain beer mustard,
warm bread, crackers

POPCORN WALLEYE | 14.95

Signature Dish
Spicy ranch

PRINCE EDWARD ISLAND MUSSELS | 15.95

Garlic, white wine, lemon,
tomato, parsley,
Parmesan cheese, baguette

ALMOND-CRUSTED WARM BRIE | 15.95

Seasonal fruit, baguette,
lingonberry compote, crackers

SLOW BEEF TACOS | 12.95

Three tacos, slow-cooked beef,
romaine, roasted corn, roasted
peppers, horseradish cream sauce,
Cotija cheese, cilantro

ROASTED BEETS | 12.95 **GF**

Red + gold beets, feta cheese,
pistachio vinaigrette, wild arugula,
red onion, cucumber

CHEESEBURGER DIP | 9.95

Wedge fries, lettuce, tomato,
crispy onions

*Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs
may increase your risk of foodborne
illness, especially if you have medical
conditions or may be pregnant.*

GF » Gluten-Free | DF » Dairy-Free

SOUPS + SALADS

Signature house dressing ~ lemon honey thyme vinaigrette

ADDITIONAL



**GRILLED
CHICKEN + 4**



**GRILLED
SHRIMP + 6**



**CRISPY CLEVELAND
TOFU + 4**

SOUP OF THE DAY

CUP | 3.95 BOWL | 5.95

Check with your server for our current creation

BUFFALO CHICKEN SOUP

CUP | 3.95 BOWL | 5.95 *Signature Dish*

Blue cheese, hot sauce, cream

SPINACH + KALE | 11.95 **DF**

Roasted butternut squash, pepitas, dried cherries, granny smith apples, red
onion, crackers, blood orange vinaigrette

CLASSIC CAESAR | 9.95

Romaine lettuce, shaved Parmesan, croutons

THE CLEVELAND CRISP | 11.95 **GF** *Signature Dish*

Artisan lettuce, bacon, blue cheese, grape tomatoes, candied pecans

SOUTHWEST GRILLED CHICKEN | 12.95

Shredded romaine, Sriracha ranch, Buffalo spiced jack cheese, roasted corn,
roasted peppers, red onion, crispy blue tortilla strips

SANDWICHES, BURGERS + WRAPS

*Served with a pickle and a choice of fries, onion rings, coleslaw or a fruit cup.
GF bun available upon request.*

GENEVA BURGER | 13.95

Half-pound Ohio beef patty, lettuce, tomato, red onion,
signature maple-bacon aioli

Choice of cheese: cheddar, American, smoked Gouda, Swiss or pepper jack

BLACK BEAN BURGER | 11.95

Jalapeño poppers, pepper jack cheese, lettuce, tomato, onion
on a ciabatta bun

BEER-BATTERED HADDOCK | 10.95

American cheese, lettuce, tomato, brioche bun

CRISPY CHICKEN CAESAR WRAP | 9.95

Romaine, Parmesan, tomato, garlic herb wrap

PIZZA

PERSONAL LARGE

THE MEAT LOVERS Pepperoni, Italian sausage, ham, provolone, crispy basil, shaved Parmesan, tomato sauce	9.95	21.95
POACHED PEAR + FIG Red wine poached pears, roasted garlic spread, blue cheese, provolone, red onion, arugula, fig balsamic glaze	9.95	21.95
THE SMOKED BRB Bacon, ranch, broccoli, smoked mozzarella	9.95	21.95
CHEESE Provolone, tomato sauce	7.95	17.95
PEPPERONI Pepperoni, provolone, tomato sauce	8.95	19.95

ENTRÉES

Add a side salad to any entrée for 1.50

DUO GRILLED PETITE FILET MIGNON | 33.95 **GF**
Two 4 oz. filets, organic mushrooms, cipollini onion, dauphinoise potatoes, demi-glace, house vegetables

ROASTED HALF DUCK | 31.95 **GF**
Fingerling potato, blood orange vinaigrette, ruby red grapefruit, arugula

GRILLED FLAT IRON STEAK | 26.95
8 oz. steak, crispy crawfish, andouille sausage dirty rice, sautéed greens, cilantro, chipotle lime butter

BRAISED BEEF RAVIOLI | 22.95
Black truffle butter, sweet pea, arugula, leek, roasted tomato, shaved Parmesan

CIOPPINO | 21.95 **DF**
Mussels, shrimp, haddock, spicy tomato broth, basmati rice, baguette

OVEN-ROASTED AIRLINE CHICKEN | 18.95 **GF**
Herb butter, roasted butternut squash risotto, sautéed greens

BEER-BATTERED FISH + CHIPS | 16.95 *Signature Dish*
Haddock fillet, coleslaw, french fries, tartar sauce

OHIO CITY PASTA | 16.95
Spinach linguini, tomato basil linguini, smoked mozzarella cream sauce, spinach, tomato, roasted garlic, broccolini

DESSERTS

PEANUT BUTTER BLAST | 8.95
Chocolate cake, peanut butter mousse, chocolate curls

CANNOLI | 7.95
Sweet cream, dark chocolate, almond, strawberry

VANILLA BEAN CHEESECAKE | 8.95
Ferrante Rosso wine berry sauce

WARM APPLE DUMPLING | 7.95
Bourbon caramel sauce, vanilla bean ice cream

CHERRY CRISP | 7.95
Sour cherries, brown sugar topping, whipped cream

CHEESE + FRUIT PLATE | 7.95
Chef's selection of cheeses, seasonal fruit, crackers, honeycomb

ICE CREAM | 2.95 per scoop
Ask your server about our current flavors

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GF » Gluten-Free | DF » Dairy-Free

BOTTLED BEERS

Domestic | 3.95

BUDWEISER

BUD LIGHT

COORS LIGHT

YUENGLING

MICHELOB ULTRA

Craft + Imported | 4.95

CORONA EXTRA

GUINNESS DRAUGHT

STELLA ARTOIS

GREAT LAKES

DORTMUNDER GOLD

GREAT LAKES

COMMODORE PERRY

DRAFT BEERS 16 OZ.

Domestic | 4.95

MILLER LITE

BUD LIGHT

Craft | 6.95

BLUE MOON
BELGIAN WHITE

SAMUEL ADAMS
BOSTON LAGER

NEW BELGIUM FAT TIRE

SAMUEL ADAMS *Seasonal*

CRAFT *Seasonal*

REFRESHERS

SOFT DRINKS | 2.95

Pepsi products free refills

LEMONADE | 2.95

FRESH-BREWED ICED TEA | 2.95

COFFEE/TEA/MILK | 2.95

CAPPUCCINO | 3.95

ESPRESSO | 3.50

COCKTAILS

PERFECT STORM | 9.95

Myers's Dark Rum and fresh lime juice, topped with ginger beer and bitters

CRANBERRY MARGARITA | 10.95

Patrón Silver Tequila, Cointreau Liqueur, cranberry juice and fresh lime juice

CARAMEL APPLE MULE | 8.95

ABSOLUT Vodka, apple cider and caramel syrup, topped with ginger beer

GRAPETINI | 8.95 *House Specialty*

Smirnoff Grape Vodka and Grape Pucker Liqueur,
topped with a splash of Sierra Mist

PUMPKIN WHITE RUSSIAN | 10.95

ABSOLUT Vodka, Pumpkin Kahlúa and heavy cream

APPLE MOJITO | 9.95

BACARDÍ Superior Rum, apple juice and simple syrup with
freshly muddled mint, topped with club soda

ERIE MULE | 10.95

Maker's Mark Bourbon, Apple Pucker Liqueur and fresh lime juice,
topped with ginger beer

HOT COCKTAILS

BAVARIAN COFFEE | 7.95

Coffee, Peppermint Schnapps and Kahlúa, mixed with sugar
and topped with whipped cream and chocolate shavings

SNOW CAP COFFEE | 7.95

Coffee, ABSOLUT Vanilia Vodka and Frangelico,
topped with whipped cream and a raspberry-chocolate cookie

HONEYFEE COFFEE | 7.95

Coffee, Jack Daniel's Tennessee Honey and brown sugar simple syrup,
topped with whipped cream and a swirl of honey

CLOUD NINE COFFEE | 7.95

Coffee, Jameson Irish Whiskey, Frangelico and chocolate syrup,
topped with whipped cream and chocolate shavings

PEPPERMINT PATTY HOT CHOCOLATE | 7.95

Swiss Miss Hot Chocolate and Peppermint Schnapps,
topped with whipped cream and crushed peppermint nuggets

ALMOND JOY HOT CHOCOLATE | 7.95

Swiss Miss Hot Chocolate, Malibu Coconut Rum,
DISARONNO and Godiva Chocolate Liqueur, topped with whipped cream
and toasted coconut flakes

WATER *available upon request*

STRAWS *available upon request*

WHITE/BLUSH WINES



Nationally Recognized

GLASS BOTTLE

LA MARCA PROSECCO <i>Split Btl</i>	10.95	41.95
Fresh and clean, with flavors of ripe lemon, green apple and grapefruit framed by mineral undertones		
MUMM NAPA BRUT PRESTIGE	–	39.95
Sparkling wine, crisp acidity, rich lingering finish, bright citrus, red apple, stone fruit, creamy vanilla with hints of toast and spice		
LINDEMAN'S BIN 90 MOSCATO S	6.95	24.95
Sweet, ripe, juicy grapes, subtle musk and tropical notes		
BERINGER WHITE ZINFANDEL S	6.95	24.95
Fresh red berry, citrus and melon flavors		
MONKEY BAY SAUVIGNON BLANC	7.95	29.95
Vibrant bouquet of ripe grapefruit, kiwi and pineapple, hint of freshly cut grass		
ESTANCIA PINOT GRIGIO	6.95	24.95
Pear, green apple, figs and honeysuckle		
FREI BROTHERS CHARDONNAY	9.95	38.95
Green apple, orange zest, butter and toast with rich nutty flavors		
EDNA VALLEY CHARDONNAY	6.95	24.95
Oak aged, creamy mouthfeel with layers of white peach and apricot		

Local Ohio White Wines

LAURENTIA LAUREL BLANC		32.95
Off-dry white wine blend, with bold fruit flavors of melon, peach, kiwi and aromas of orange blossom		
FERRANTE RIESLING <i>Private Signature Label</i>	7.95	28.95
Apple, peach and lime lending to a honeyed finish		
DEBONNÉ RAZZLEBERRY RIESLING S	–	24.95
Delicate raspberry aroma followed by fruity, lightly sweet, raspberry and Riesling flavors		
ST. JOSEPH VIDAL BLANC ICE WINE	–	29.95
Sweet dessert wine with flavors of apricots, honey and apple blossoms		
M CELLARS RIESLING	–	36.95
Pineapple, peach, apricot, apple with a light sweetness		
GRAND RIVER CELLARS WHITE FOX	6.95	24.95
A sweet wine made from Niagara grapes		
LAURELLO PINOT GRIGIO	7.95	29.95
Grapefruit and tropical pineapple flavors with a touch of sweetness		
FERRANTE CHARDONNAY	6.95	21.95
Aromas of pear and melon with a buttery finish		
KOSICEK CHARDONNAY	7.95	25.95
Flavors of apple and pear with a buttery finish		

RED WINES



Nationally Recognized

GLASS BOTTLE

MEIOMI PINOT NOIR	–	39.95
Jammy fruit, mocha and vanilla, along with toasty oak notes		
VELVET DEVIL MERLOT	7.95	29.95
Deep and black fruit, cedar, tobacco and cassis		
GREG NORMAN SHIRAZ	–	37.95
Big and opulent with vibrant black cherry, currant and hints of spice		
GRAVEL BAR CABERNET SAUVIGNON	7.95	29.95
Flavors of black cherry flambé, mocha, mushroom and plum		
14 HANDS CABERNET SAUVIGNON	7.95	29.95
Dark cherry, black currant, coffee and subtle hints of spice		
FRANCISCAN CABERNET SAUVIGNON	–	39.95
Rich and full, with blackberry and dark cherry with hints of peppercorn, fresh tobacco leaf and dark chocolate		
19 CRIMES RED BLEND	7.95	29.95
Bold red blend of Cabernet Sauvignon and Shiraz		

Local Ohio Red Wines

FERRANTE ROSÉ	6.95	22.95
Medium-dry, light red wine with intense fruity flavors and crisp finish		
FERRANTE MERLOT	6.95	22.95
Rich berry and intense jammy aromas and flavors		
M CELLARS PINOT NOIR	9.95	37.95
Cherry, raspberry, spice, tobacco, vanilla and earth		
FERRANTE CABERNET FRANC <i>Private Signature Label</i>	8.95	32.95
Flavors of berries, dried fruits and spice, aged in American and French barrels		
DEBONNÉ RIVER ROUGE	6.95	22.95
Semi-sweet, concord-based wine with classic grape flavors		
KOSICEK CABERNET SAUVIGNON	–	39.95
Flavors of bramble fruits and dark cherries with hints of cocoa, aged in new French oak barrels		

WINE FLIGHTS

FERRANTE FLIGHT	10.95
Featuring Ferrante Wines	
PREMIER FLIGHT	15.95
Choice of any four listed wines offered by the glass, with the exception of split bottle offerings	

S » Sweet Profile