
SMALL PLATES

LOCAL + IMPORTED CHEESE BOARD | 14.95 **GF**
Fresh fruit, honeycomb, beer mustard, crackers, warm bread

CRISPY BONE-IN CHICKEN WINGS | 12.95
Choice of BBQ, plain or mild, celery ribbons, scallions

SOFT BAVARIAN PRETZEL STICKS | 9.95
Guinness beer cheese

BUFFALO CHICKEN POPPERS | 10.95
Jalapeño, cream cheese, blue cheese dipping sauce

POPCORN WALLEYE *Signature Dish* | 15.95
Spicy ranch

SALADS

Signature house dressing ~ honey-lemon-thyme vinaigrette

ADDITIONAL



GRILLED CHICKEN + 4



GRILLED SHRIMP SKEWER + 7



CRISPY CLEVELAND TOFU + 4

CLASSIC CAESAR | 9.95
Local gem romaine, shaved parmesan, croutons, classic Caesar dressing

CLEVELAND CRISP | 11.95 **GF**
Artisan lettuce, applewood-smoked bacon, blue cheese crumbles, grape tomato, candied pecans

SANDWICHES + ENTRÉES

*Served with breaded pickles and choice of French fries, onion rings or coleslaw. **GF** bun available upon request.*

GENEVA BURGER* | 12.95 *Signature Dish*
Ohio beef, lettuce, tomato, red onion, brioche bun, maple-bacon aioli
Choice of cheese: American, cheddar, Swiss, pepper jack, blue cheese

GRILLED CHICKEN BREAST | 13.95
Pepper jack cheese, breaded avocado slices, crisp lettuce, honey sriracha, ciabatta bun

BISON BURGER* | 17.95
Aged white cheddar, whole grain mustard, cabernet-caramelized onion, crisp lettuce, ciabatta bun

FISH + CHIPS | 16.95
Beer-battered haddock, seasoned French fries, coleslaw, tartar sauce

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

** = Menu items cooked to order.*

GF » Gluten-Free | DF » Dairy-Free | V » Vegan

24-CUT PIZZA

CHEESE | 17.95

Provolone & mozzarella cheeses, tomato sauce

PEPPERONI | 19.95

Provolone & mozzarella cheeses, pepperoni, tomato sauce

DESSERTS

CRÈME BRÛLÉE TRIO | 8.95 *Signature Dish*

Vanilla bean, dark chocolate, passion-fruit

SWEET POTATO PIE | 6.95

Cinnamon whipped cream, candied pecans, bourbon caramel

WARM APPLE CRISP | 7.95

Ginger snap topping, whipped cream, candied ginger

COOKIE SKILLET | 7.95

Peanut butter cookie, buckeye ice cream, peanut butter-fudge sauce, roasted peanuts, Reese's Cups

WARM BREAD PUDDING | 9.95

White chocolate, cranberries, pistachios, whipped cream, vanilla sauce

ICE CREAM, GELATO OR SORBET | 3.95

Ask your server about our current ice cream, gelato and sorbet flavors

BOTTLED BEERS

Domestic | 4.95

BUDWEISER

BUD LIGHT

COORS LIGHT

YUENGLING

MICHELOB ULTRA

Craft + Imported | 5.95

CORONA EXTRA

GUINNESS DRAUGHT

STELLA ARTOIS

GREAT LAKES

DORTMUNDER GOLD

GREAT LAKES

COMMODORE PERRY

DRAFT BEERS

Domestic | 5.95

MILLER LITE

BUD LIGHT

Craft + Imported | 6.95

BLUE MOON

BELGIAN WHITE

SAMUEL ADAMS

STELLA ARTOIS

CRAFT *Seasonal*

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SPECIALTY COCKTAILS | 10.95

THE BLIZZARD

Knob Creek Bourbon, cranberry juice, simple syrup and freshly squeezed lemon juice

CAFÉ OLD FASHIONED

Maker's Mark Bourbon, Patrón XO Café, Monin Spiced Brown Sugar Syrup and a dash of Aztec Chocolate Bitters

STONE FACE

Jack Daniel's, dash of bitters and apple cider

DEATH BY CHOCOLATE

Godiva Chocolate Liqueur, Godiva White Chocolate Liqueur, Absolut Vanilia Vodka and whipped cream

SPECIALTY MULES | 10.95

APPLE-CINNAMON MULE

Absolut Juice Apple Vodka, Monin Cinnamon Syrup, freshly squeezed lime juice and ginger beer

SPICY MULE

Absolut Peppar Vodka, Cointreau, jalapeño pepper, freshly squeezed lime juice, ginger beer and a dash of cayenne pepper

FIRESIDE MULE

Grand Marnier, Absolut Vodka, Malibu Rum, Patrón Tequila, freshly squeezed lime juice and ginger beer

CITRUS MULE

Absolut Citron Vodka, Cointreau, grapefruit juice, freshly squeezed lemon & lime juice and ginger beer

CLASSIC COCKTAILS

RUSTY NAIL

The Glenlivet 12 Scotch and Drambuie

THE GODFATHER

Woodford Reserve Bourbon and amaretto

THE STINGER

Remy Martin and Dubouchett White Crème de Menthe

THE SIDECAR

Hennessy and Cointreau

SCRATCH COCKTAILS

SEASONAL SANGRIA

GLASS | 15.95 PITCHER | 45

Ferrante Riesling, Fireball Whisky, butterscotch schnapps, freshly squeezed orange, lemon & lime juice, fresh apples, cinnamon stick, Monin Spiced Brown Sugar Syrup and caramel syrup

MARGARITA | 15.95

Patrón Silver Tequila, Grand Marnier, freshly squeezed orange, lemon & lime juice

REFRESHERS

SOFT DRINKS *Pepsi products free refills* | 2.95

LEMONADE | 2.95

FRESH-BREWED ICED TEA | 2.95

COFFEE/TEA/MILK | 2.95

CAPPUCCINO | 3.95

ESPRESSO | 3.50

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
MEIOMI CHARDONNAY		9.95	38.95
MONKEY BAY SAUVIGNON BLANC		7.95	29.95
ECCO DOMANI PINOT GRIGIO		7.95	29.95
BERINGER WHITE ZINFANDEL		6.95	24.95

Local Ohio White Wines

KOSICEK CHARDONNAY		8.95	25.95
FERRANTE CHARDONNAY		6.95	21.95
LAURELLO PINOT GRIGIO		7.95	29.95
M CELLARS DRY ROSÉ		–	29.95
FERRANTE RIESLING <i>Private Signature Label</i>		7.95	28.95
VINEYARDS AT PINE LAKE BLUE ORCHARD S		–	24.95
GRAND RIVER CELLARS WHITE FOX S		–	24.95
DEBONNÉ MOSCATO S		6.95	22.95

RED WINES



Nationally Recognized

GLASS BOTTLE

MEIOMI PINOT NOIR		–	39.95
BV COASTAL MERLOT		–	24.95
14 HANDS CABERNET SAUVIGNON		7.95	29.95
LOUIS M. MARTINI CABERNET SAUVIGNON		9.95	37.95
KOSICEK PETITE SIRAH		8.95	32.95
19 CRIMES RED BLEND		7.95	29.95

Local Ohio Red Wines

FERRANTE CABERNET FRANC <i>Private Signature Label</i>		8.95	32.95
FERRANTE MERLOT		6.95	22.95
M CELLARS PINOT NOIR		9.95	37.95
KOSICEK CABERNET SAUVIGNON		–	39.95
FERRANTE ROSÉ		6.95	22.95
DEBONNÉ RIVER ROUGE S		6.95	22.95

WINE FLIGHTS

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

S » Sweet Profile