



STARTERS

- FLASH-FRIED BABY SHRIMP, THAI CHILI SAUCE, ROASTED CHOPPED PEANUTS, ASIAN NOODLE SALAD 8.5
- FRESH TRUFFLE CHIPS, BUTTERMILK BLEU, CANDIED PECANS, SAGE, BALSAMIC DRIZZLE 6.9
- JUMBO SHRIMP COCKTAIL, SMOKED CHILI COCKTAIL SAUCE 12.5
- MR. HYDE'S DAILY SOUP 5.9
- CHEF'S WEEKLY SLIDERS[□] 7.5
- CRISPY GINGER CALAMARI, CHILI LIME DIPPING SAUCE, FRESH CILANTRO 9.5
- SPICED RARE TUNA, NAPA CABBAGE SLAW, SWEET SOY DRIZZLE[□] 9.9

BURGERS • SANDWICHES • SALADS

- ORIGINAL BURGER, LETTUCE, TOMATO, RED ONION, PICKLE, HAND-CUT FRIES, MALT MAYO 7.9
- CHEESEBURGER, TILLAMOOK CHEDDAR, SPICY AIOLI, HAND-CUT FRIES, MALT MAYO[□] 9.5
- FRENCH DIP AU JUS, SHAVED PRIME RIB, HORSERADISH SAUCE, TOASTED FRENCH ROLL, HAND-CUT FRIES 11.9
- ROASTED CHICKEN, MIXED GREENS, PEANUTS, RED PEPPER CILANTRO GINGER VINAIGRETTE, FRIED NOODLES, SESAME DRIZZLE 12.9
- BLT WEDGE, ICEBERG, RIPE TOMATOES, SMOKED BACON, BLEU CHEESE DRESSING, HARD EGG 4.9
- RED & YELLOW BEETS, GOAT CHEESE, FIELD GREENS, CANDIED PECANS, LEMON OIL, BALSAMIC DRIZZLE 5.9
- HEARTS OF ROMAINE SALAD, CAESAR, PARMESAN, ANCHOVY CROSTINI 5.9

RUSTIC WOOD-GRILLED PIZZA

- TOMATO, FRESH MOZZARELLA, OLIVE OIL, BASIL 9.9
- WOOD-GRILLED CHICKEN, MILD ONIONS, MOZZARELLA CHEESE, RED & YELLOW SUNDRIED TOMATOES, PESTO SAUCE 11.9
- LOBSTER MEAT, LOBSTER SAUCE, MOZZARELLA, PARMESAN CHEESE 16.5
- ITALIAN SAUSAGE, OLIVES, BANANA PEPPERS, MOZZARELLA 11.9
- IMPORTED PEPPERONI, TOMATO SAUCE, MOZZARELLA, PARMESAN, FRESH HERBS 9.5

SPECIALTIES

- FOUR CHEESE PENNE, FRESH HERBS, ROASTED SHALLOTS 11.9 *Add Roasted Chicken 2 Add Baby Shrimp 3*
- BBQ BABY BACK RIBS, TANGY SLAW, HAND-CUT FRIES HALF/FULL SLAB 12/20
- GOAT CHEESE-CRUSTED FILET MIGNON MEDALLIONS, DRIED CRANBERRIES, PINE NUTS, SWEET BALSAMIC, POTATO GRUYERE GRATIN[□] 21.5
- DOUBLE CUT PORK CHOP, HOUSE MARINATED, HERB MASHED POTATOES, VEGETABLES, BOURBON APPLE CHUTNEY[□] 15OZ 16.9
- PENNE PASTA, HEARTY PORK & VEAL BOLOGNESE, PARMESAN CHEESE 11.9
- BLUE CHEESE CRUSTED BONELESS SHORT RIBS, RED WINE BORDELAISE SAUCE, MUSHROOM RISOTTO CAKE 15.9

SEAFOOD • STEAKS • CHICKEN

Wood-grilled, herb mashed potatoes, vegetables

- TODAY'S FISH[□] MKT • ATLANTIC SALMON 17 AND CHILEAN SEA BASS 25
- FILET MIGNON, CARAMELIZED ONION BUTTER 6OZ/8OZ/12OZ 19/25/33
- NEW YORK STRIP STEAK, CARAMELIZED ONION BUTTER 10OZ/14OZ 19/25
- MARINATED ROASTED HALF CHICKEN, NATURAL JUICE CITRUS SAUCE 13.9
- RIBEYE STEAK, CARAMELIZED ONION BUTTER 12OZ/18OZ 24/29
- PRIME RIB, AVAILABLE WEDNESDAY THROUGH SATURDAY 8OZ/12OZ/16OZ 18/21/25

TOPPINGS 2 ~ BÉARNAISE, HORSERADISH, RED WINE SHALLOT BLACK PEPPER BUTTER, BLUE CHEESE CRUSTED, (CRAB & BÉARNAISE 6)

DAILY FEATURES

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
ROMANO-CRUSTED CHICKEN, LINGUINE, MARINARA SAUCE, MOZZARELLA CHEESE, BASIL OIL 12.9	SEARED SCALLOPS, BLOOD ORANGE REDUCTION, CORN & BACON RISOTTO 16.5	LOBSTER & LUMP CRAB STUFFED TILAPIA, LEMON HOLLANDAISE SAUCE, WOOD-GRILLED ASPARAGUS 19.9	BBQ HALF CHICKEN, BLUE CHEESE COLESLAW, HAND-CUT FRIES 12.9	JUMBO SHRIMP & PASTA, SAUTEED SHRIMP, GARLIC, MUSHROOMS, TOMATOES, SPINACH, LINGUINE, LOBSTER BUTTER SAUCE 18.5	BACON-WRAPPED TWIN FILETS, RED WINE SHALLOT BLACK PEPPER BUTTER, HORSERADISH MASHED POTATOES, VEGETABLES 18.9

SIDES

- HERBED MASHED POTATOES 4
- HAND-CUT FRIES, MALT MAYO 3.9
- WOOD-GRILLED ASPARAGUS, LEMON AIOLI 4.9
- POTATO GRUYERE GRATIN (For two) 6.9
- LEMONY GREEN BEANS 4.5

DESSERTS 6

- CARAMELIZED BANANA SPLIT, VANILLA BEAN ICE CREAM, ORANGE CARAMEL SAUCE
- TRIPLE RED VELVET CAKE
- CHOCOLATE BOMBE FRESH BERRIES

~ PRICES & ITEMS SUBJECT TO CHANGE ~

For groups of 8 or more, a 20% gratuity is automatically added to the guest check. Gift Cards are available. The State of Ohio Department of Health requires all food service institutions to inform guests of the following. [□] Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. 11-19-09 B