

Sample Menu

Items & prices are subject to change.



STARTERS

- FLASH-FRIED BABY SHRIMP, THAI CHILI SAUCE, ROASTED CHOPPED PEANUTS, ASIAN NOODLE SALAD 8.9
- FRESH TRUFFLE CHIPS, BUTTERMILK BLEU, CANDIED PECANS, SAGE, BALSAMIC DRIZZLE 6.9
- JUMBO SHRIMP COCKTAIL, SMOKED CHILI COCKTAIL SAUCE 12.7
- SPICED RARE TUNA, MANGO SLAW, CILANTRO OIL 11.3
- MR. HYDE'S DAILY SOUP 5.9 CRAB BISQUE 7.5
- CHEF'S SLIDERS[▫] 7.5
- CRISPY GINGER CALAMARI, CHILI LIME DIPPING SAUCE, FRESH CILANTRO 10.7
- SMOKED SALMON CARPACCIO, MUSTARD CREME FRAICHE, CUCUMBER DILL SALAD, PUMPERNICKEL TOAST 11.9
- MARYLAND CRABCAKES, GRANNY SMITH APPLE PECAN CRANBERRY SLAW, RED PEPPER & MUSTARD SAUCES 12.9

BURGERS • SANDWICHES • SALADS

- ORIGINAL BURGER, LETTUCE, TOMATO, RED ONION, PICKLE, HAND-CUT FRIES, MALT MAYO[▫] 9.5
- CHEESEBURGER, TILLAMOOK CHEDDAR, SPICY AIOLI, HAND-CUT FRIES, MALT MAYO[▫] 10.9
- BBQ BURGER, CHEDDAR, BACON AND BARBECUE SAUCE, HAND-CUT FRIES[▫] 11.9
- FRENCH DIP AU JUS, SHAVED PRIME RIB, HORSERADISH SAUCE, TOASTED FRENCH ROLL, HAND-CUT FRIES[▫] 13.9
- ROASTED CHICKEN, MIXED GREENS, PEANUTS, RED PEPPER CILANTRO GINGER VINAIGRETTE, FRIED NOODLES, SESAME DRIZZLE 13.7
- BLT WEDGE, ICEBERG, RIPE TOMATOES, SMOKED BACON, BLEU CHEESE DRESSING, HARD EGG 5.9
- HEARTS OF ROMAINE SALAD, CAESAR, PARMESAN, ANCHOVY CROSTINI 6.7
- RED & YELLOW BEETS, GOAT CHEESE, MIXED GREENS, RED ONION, LEMON OIL, CANDIED PECANS, BALSAMIC SYRUP 6.9

RUSTIC WOOD-GRILLED PIZZA

- TOMATO, FRESH MOZZARELLA, OLIVE OIL, BASIL 10.9
- WOOD-GRILLED CHICKEN, MILD ONIONS, MOZZARELLA CHEESE, RED & YELLOW SUNDRIED TOMATOES, PESTO SAUCE 12.5
- LOBSTER MEAT, LOBSTER SAUCE, MOZZARELLA, PARMESAN CHEESE 16.9
- ITALIAN SAUSAGE, OLIVES, BANANA PEPPERS, MOZZARELLA 12.9

SPECIALTIES

- FOUR CHEESE PENNE, FRESH HERBS, ROASTED SHALLOTS, BALSAMIC DRIZZLE 13.9 *Add Roasted Chicken 3 Add Baby Shrimp 4*
- BBQ BABY BACK RIBS, TANGY SLAW, HAND-CUT FRIES[▫] HALF/FULL SLAB 13/22
- GOAT CHEESE-CRUSTED FILET MIGNON MEDALLIONS, DRIED CRANBERRIES, PINE NUTS, SWEET BALSAMIC, POTATO GRUYERE GRATIN[▫] 24.9
- DOUBLE CUT PORK CHOP, HOUSE MARINATED, HERB SMASHED POTATOES, VEGETABLES, BOURBON APPLE CHUTNEY[▫] 15OZ 18.7
- BLUE CHEESE CRUSTED BONELESS SHORT RIBS, RED WINE BORDELAISE SAUCE, MUSHROOM RISOTTO CAKE[▫] 16.9
- CHEF'S VEGETABLE PLATE 14.9
- MARINATED ROASTED HALF CHICKEN, HERB SMASHED POTATOES, VEGETABLES, NATURAL JUICE CITRUS SAUCE 16.9

CHEF'S SPRING SEAFOOD FEATURES	<u>GARLIC-CRUSTED HADDOCK</u> CRISPY HADDOCK, MEDITERRANEAN SALSA, CITRUS BUTTER SAUCE, BASIL CHIFFONADE 19.9	<u>GRILLED WALLEYE</u> CHILI & HERB OILS, SWEET PEA ORZO 24.9	<u>BLEU CHEESE SALMON</u> ATLANTIC SALMON, SAUTEED SPINACH, CRISPY BACON, BLEU CHEESE SAUCE 20.5
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WOOD-GRILLED

Herb smashed potatoes, seasonal vegetables

SEAFOOD

Choice of Lemon-Lime Butter Sauce or Asian Sauce

- WALLEYE[▫] 22 HALIBUT[▫] 30
- RAINBOW TROUT[▫] 16.9 ATLANTIC SALMON[▫] 18.5
- CHILEAN SEA BASS[▫] 32 COSTA RICAN TILAPIA[▫] 17.7
- MAINE LOBSTER TAIL, 8OZ[▫] 29.9

SURF & TURF 47.5 MAINE LOBSTER TAIL 8OZ & 6OZ FILET MIGNON, HERB SMASHED POTATOES & SEASONAL VEGETABLES [▫]
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STEAKS

Caramelized Onion Butter

- BONE-IN RIBEYE[▫] 22OZ 38
 - FILET MIGNON[▫] 6OZ/8OZ/12OZ 24/29/37
 - NEW YORK STRIP STEAK[▫] 10OZ/14OZ 23/29
 - RIBEYE STEAK[▫] 12OZ/18OZ 26/31
 - PRIME RIB[▫] 8OZ/12OZ/16OZ 22/26/30
- Available Wednesday through Saturday*

\$2 EACH TOPPING ~ BÉARNAISE, HORSERADISH, RED WINE SHALLOT BLACK PEPPER BUTTER, BLUE CHEESE CRUSTED, (CRAB & BÉARNAISE 6)

DAILY FEATURES

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
PAN-SEARED CRAB-STUFFED CHICKEN, BOURBON SWEET POTATO MASH, BRUSSELS SPROUTS & BACON 14.5	SEARED SCALLOPS, CORN & SHRIMP MACQUE CHOUX, CHILI & CILANTRO OILS 18.9	BUTTERNUT SQUASH RAVIOLI, WHITE BEAN CASSOULET, BROWN SAGE BUTTER 17.9	ASIAN HANGER STEAK DAIKON SLAW, WASABI HOLLANDAISE WONTON CHOPSTICKS 19.9	CRISPY JUMBO SHRIMP, MUSHROOMS, SCALLIONS, GARLIC, TOMATOES, ANGEL HAIR PASTA, CAJUN CREAM SAUCE 19.9	VEAL OSSO BUCCO, GOAT CHEESE MASHED POTATOES, ROASTED ROOT VEGETABLES, VEAL REDUCTION 24.9

SIDES

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

DESSERTS 6.9

- CARAMELIZED BANANA SPLIT, VANILLA BEAN ICE CREAM,
ORANGE CARAMEL SAUCE
- PINEAPPLE UPSIDE DOWN CAKE
- COCONUT CRUSTED LIGHT RUM SAUCE
- CHOCOLATE BOMBE
FRESH BERRIES

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.