SOUPS & SALADS

HOUSE SALAD ♥️♥️♥️ $3
Mixed greens, cucumbers, red onion, cherry tomatoes, croutons.

CAESAR SALAD ♥️♥️ $3
Romaine, Parmesan cheese, croutons, Caesar dressing.

PEAR AND GOAT CHEESE SALAD ♥️♥️♥️ $3
Arugula, fresh pear slices, walnuts, goat cheese, blackberry vinaigrette.

SOUP DE JOUR (Bowl) $3

SANDWICHES

BUFFALO CHICKEN SANDWICH $9
Fried or grilled chicken tossed in buffalo sauce on grilled Texas toast served with lettuce, tomato, and onion.

MUSHROOM GOUDA BURGER $9
Topped with sautéed mushroom and Gouda cheese.

SLICED PEAR & HONEY GRILLED CHEESE SANDWICH $8
Swiss cheese, cheddar cheese and Gouda cheese, sliced pear served with warm honey to dip.

CARNITAS TACOS $8
Pulled pork, pico de gallo, purple cabbage, avocado, cilantro-lime sour cream, flour tortillas. Served with white rice and black beans.

CHIPOTLE BLACK BEAN BURGER $9
Lettuce, tomato, onion, cilantro-lime sour cream.

DINNER FEATURES

MONDAY
BUTTERNUT SQUASH RAVIOLI $12
Ohio City squash ravioli tossed in a brown butter sage sauce.

TUESDAY
CHICKEN TERIYAKI LO MEIN $15
Lo Mein noodles, grilled chicken, carrots, broccoli, mushrooms, bok choy, tossed in a teriyaki glaze.

WEDNESDAY
ROASTED PORK WITH PEAR DEMI-GLACE $14
Roasted pork topped with a pear sauce, served with mashed potatoes and roasted asparagus.

THURSDAY
SALMON EN PAPILLOTE $13
Steamed salmon served with cauliflower mash and steamed broccoli.

FRIDAY
PRIME RIB $20
10oz Prime Rib served with baked potato and roasted corn.
ENTREES

GRILLED PORK CHOP $12
Marinated pork chop served with mashed sweet potatoes and sautéed spinach.

SLOW-ROASTED POT ROAST $12
Natural jus, micro greens, mashed potatoes, glazed carrots. 540 cal.

CHICKEN CACCIATORE $12
Dark meat chicken, onion, bell pepper, tomato “stew” served over white rice.

GRILLED RIBEYE $19
Ribeye steak, baked potato, glazed carrots.

ANGEL HAIR PASTA POMODORO $11
Ohio City Angel Hair Pasta tossed with homemade pomodoro sauce.

JUMBO LUMP CRAB CAKES $12
Served with Cajun aioli and roasted corn.

CHIPOTLE CHERRY GLAZED SALMON $15
Spicy cherry glaze, served with rice and broccoli.

SIDES

A LA CARTE $3
Small House Salad
Cup of Soup
White Rice
Mashed Potatoes
Baked Potato
French Fries
Roasted Asparagus
Mashed Sweet Potatoes
Fresh Cut Fruit
Glazed Carrots
Roasted Corn
Steamed Broccoli
Sautéed Spinach
Baked Sweet Potato

DESSERTS

MIXED BERRY COBBLER $5
ALA MODE $6
Seasonal mixed berries topped with a warm cobbler crust.

BANANAS FOSTER BREAD PUDDING $5
ALA MODE $6
Served with a rum sauce.

RASPBERRY NUTELLA ZEPOLLES $5
Warm zepolles drizzled with raspberry and chocolate hazelnut sauce, topped with powdered sugar, great for sharing!

ASSORTED ICE CREAMS $2

FEATURED PIE $3
Ala Mode, add $1

DRINKS

$1.50

SODA
ICED TEA
HOT TEA

COFFEE
ASSORTED JUICES
LEMONADE

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